SNACK & SHARE

TROLL BOGIES $6
buttered popcorn topped with marshmallow and white chocolate troll bogies

TAPHOUSE PRETZEL $9
bavarian pretzel, local lager beer cheese, spicy brown mustard

FRIES $6
hand cut, smoked tomato aioli
smother with house queso or beer cheese + $4

DEVILED EGGS $7
chives, pickles, candied bacon

HUMMUS $13
friedd sumac chickpea hummus, crudité, locally made pita bread

KREACHER’S FRENCH ONION SOUP $10
kreacher’s secret recipe topped with a gratineed torn baguette

QUESO $10
jalapenos, crispy garlic, micro cilantro, corn tortilla chips, grilled flour tortillas

VEGETABLE BOARD $12
selection of seasonal roasted vegetables, herb goat cheese cream, chili honey

WINGS $14
8 flash fried springer mtn farm wings, tossed in choice of house sauce (spicy teriyaki, hot buffalo, bbq), carrots, celery with choice of ranch or blue cheese to dip

These foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALADS & BOWLS

CAESAR’S OTHER SALAD $13
gem lettuce, parmesan crisps, bi-color cherry tomatoes, cured meat, peppadews, caesar dressing
add grilled chicken + $5

THE WEDGE OF GLORY $13
3 iceberg wedges, bacon vinaigrette, bleu cheese crumbles, cherry tomatoes, crispy shallots, chives
add grilled chicken + $5

SIDE SALAD $5
chopped gem lettuce, arcadian mixed lettuce, shredded carrot, cherry tomato, diced cucumber
choice of ranch, blue cheese, or house vinaigrette

TERIYAKI BOWL $16
jasmine rice, teriyaki chicken, carrots, red peppers, edamame, bean sprouts, scallions, cilantro, peanut crunch, fried egg, scallion soy dressing

LEAKY CAULDRON’S BEEF STEW $16
braised beef stew served with carrots, mushrooms, green peas, and smashed red potatoes.
Served over rice with one of Hagrid’s rock cakes

MAINS

THE AVERAGE JOE $15
add bacon + $2
2 4oz. certified angus beef smashed patties, american cheese, lettuce, house made dill pickles, brioche bun, side of fries

DIRTY BIRD $16
springer mtn farm “buffalo style” fried chicken breast, red cabbage slaw, garlic dill pickles, brioche bun, side of fries

BLACKENED SHRIMP NACHOS $16
blackened shrimp, queso, onions, poblanos, guacamole, fire roasted salsa, lime crema, cotija

PHILLY CHEESESTEAK $16
shaved beef, red and green bell peppers, onions, white american cheese, side of fries

POUR SCHNITZEL SANDWICH $15
crispy pork tenderloin, ciabatta bun, fried sage aioli, arugula, brio, apple + onion chutney, served with fries

DESSERTS

RICOTTA DONUT HOLES $10
whiskey bourbon gelato, dark chocolate/nitro stout ganache, dulce de leche

TREAKLE TART $11
pastry crust filled with golden syrup, topped with cream and fresh raspberries

For parties of 6 or more, a 20% gratuity will be added.