



## STARTERS

### CRISPY BRUSSEL SPROUTS **GF**

Smoked bacon, shaved parmesan and balsamic glaze 10

### TAP ROOM WINGS

Phoenix rub or buffalo sauce 12

### BLUE CRAB HUSHPUPIES

Lump crab meat and corn with cajun rémoulade 11

### BUTTERMILK BISCUITS

Three biscuits with honey butter 6

### FRIED PICKLE SPEARS

With poblano ranch 7

### TAP TAP SHRIMP

Crispy shrimp tossed in our Tap Tap Sauce 11

### PRETZEL

Warm cheddar cheese dip, cinnamon icing and spicy mustard dip single 9 | double 14

### CRAB & SPINACH DIP

Lump crab, fresh spinach, cheese blend and warm naan 12

### SWEET & SPICY CALAMARI

Flash fried calamari, peppadew peppers with Thai sweet chili sauce 13

## SOUPS & SALADS

ADD TO ANY SALAD: FRIED OR GRILLED CHICKEN 6 | FLAT IRON STEAK\* 7 | GRILLED SHRIMP 9 | SALMON\* 9

### SOUP OF THE DAY 5

### MARYLAND CRAB SOUP **GF** 6

### CLASSIC CAESAR SALAD

Romaine tossed in Caesar dressing with parmesan and croutons 10

### SRIRACHA CAESAR SALAD

Romaine tossed in a sriracha Caesar dressing with bleu cheese, red onions, tomatoes, parmesan and croutons 11

### SPINACH & GOAT CHEESE SALAD **GF**

Spinach, bacon, candied pecans, strawberries with balsamic vinaigrette 13

### SEARED CAJUN TUNA SALAD\* **GF**

Field greens, asparagus, tomatoes, red onions, parmesan and balsamic vinaigrette 17

### FRIED CHICKEN SALAD

Southern fried chicken, romaine, smoked bacon, red onions, tomatoes, cheddar cheese and ranch dressing 13

## ENTRÉES

### CHICKEN & WAFFLES

Southern fried chicken thigh on a bacon & cheddar waffle served with honey butter, watermelon and bourbon maple syrup 19

### JAMBALAYA

Andouille sausage, pulled chicken, gulf shrimp, onions and peppers with cajun tomato sauce on cilantro rice 19

### TAP ROOM BURGER\*

Tri-blend ground beef, cheddar cheese, maple bacon, ATR Sauce, lettuce, tomato and pickles with fries 17

### GARDEN GRILL *(vegetarian)*

Portobello, fresh mozzarella, tomato stack, red quinoa-rice blend, sautéed baby spinach and mashed potatoes 17

## STEAKS

### ANGUS FLAT IRON STEAK\*

8 oz. grilled steak with chimichurri sauce and au jus, mashed potatoes and crispy brussel sprouts 25

### RIBEYE\*

12 oz. grilled angus ribeye, mashed potatoes, parmesan-arugula salad and horseradish sauce 33

### **NEW** PORKCHOP\*

12 oz. porkchop and loaded baked potato 27

### **NEW** COWBOY STEAK\*

16 oz. bone-in ribeye, beef jus, loaded baked potato and brussel sprouts 38

### FILET MIGNON\*

6 oz. grilled tenderloin with herb butter, mashed potatoes and sautéed baby spinach 35

## SEAFOOD

### JUMBO LUMP CRAB CAKES **GF**

Two jumbo lump crab cakes and mashed potatoes with rémoulade *Market Price*

### PARMESAN SHRIMP PASTA

Cavatappi pasta tossed in toasted garlic olive oil and grilled shrimp with hush puppies 22

### LOBSTER MAC

Lobster over cavatappi pasta in a fontina and cheddar cheese sauce with a buttermilk biscuit 34

### DELTA CATFISH

Southern fried catfish, house potato salad and asparagus with rémoulade 20

### HERB ROASTED SALMON\*

Pan roasted salmon, red quinoa rice blend and sautéed baby spinach with rémoulade 23

### FISH & CHIPS

Beer battered cod and fries with rémoulade 17

## SIDES

### FRENCH FRIES 4

### MASHED POTATOES 4

### CILANTRO RICE 4

### ASPARAGUS 6

### SAUTÉED BABY SPINACH 6

### CRISPY BRUSSEL SPROUTS 6

### MAC & CHEESE 6

### LOADED BAKED POTATO 6

## DESSERTS

### BROWNIE SUNDAE 7

### BREAD PUDDING 6

### FRESH BERRIES 7

### ICE CREAM (Chocolate or Vanilla) 4

ATR signature dishes denoted in **red**

**GF** gluten friendly. We say "gluten friendly" rather than "gluten free" because, although we do not use gluten in this menu item, we do use wheat flour in our kitchen and therefore we cannot guarantee there isn't some minimal transfer through the air.

\*Can be cooked to order. Consuming raw or under-cooked meats, fish shellfish or eggs may increase your risk of food-borne illness, especially in certain medical conditions.