

STOVE & TAP

BRUNCH MENU

EGGS

BREAKFAST FLATBREAD 11
eggs, bacon, potato, jalapeno, mornay

STEAK AND EGGS 14
steak, eggs, bliss potato, long hots, sweet onion, bbq sauce

EGGS BENEDICT 11
poached eggs, house ham or spinach, hollandaise, english muffin

RED EYE PORK 12
eggs, crispy roast pork, white bean red eye gravy, collard green

FRITTATA 10
asparagus, smoked tomato, goat cheese, parmesan

BRISKET OMELETTE 11
brisket, caramelized onions, roasted tomato, cheddar, home fries

SPINACH MUSHROOM OMELETTE 10
spinach, mushrooms, gouda, home fries

BRUNCH

FRENCH TOAST 10
parker house roll, seasonal compote, maple syrup

WAFFLE AND ICE CREAM 10
freddy hill ice cream, peanut butter, nutella

SHORT STACK PANCAKES 9
blueberry syrup, butter

BISCUITS AND GRAVY 10
eggs, biscuits, white sausage gravy

LOADED BAGEL 10
house smoked salmon spread, capers, pickled red onion, plain or everything bagel

YOGURT 8
house granola, seasonal fruit

SALADS & SOUP

add Chicken \$4, Salmon \$6, Shrimp \$6, Steak \$8

GRILLED BROCCOLI CAESAR 9.5
grilled romaine, broccoli crowns, parmesan, shaved radish, anchovies

HEIRLOOM TOMATO AND WATERMELON 12
burrata, basil, balsamic, crouton

THE BIG SALAD 10
arugula, spinach, seasonal raw vegetables, heirloom tomato, pine nut, goat cheese, green goddess dressing

COBB SALAD 11
romaine, smoked chicken, bacon, egg, blue cheese, avocado, buttermilk dressing

SMOKED TOMATO SOUP 3.5/6.5
cumin crema, pickled cherry tomato, basil, crouton

CHILLED CORN SOUP 4/7.5
crab avocado salad, chive, paprika, crouton

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 9
house marinara

DEVILED EGGS 3.5
long hot, spice blend

STOVE CHICKEN WINGS 11
house hot sauce, blue cheese, pickled celery

FIRE GRILLED SHRIMP 12
charred lemon, house old bay vin, arugula

PIMENTO CHEESE SPREAD 9
house lavash, calabrian chili

CORN & ZUCCHINI FLATBREAD 10.5
cheddar, parmesan, corn cream, truffle oil

HANDHELDS

served with fries or side salad

THE ALL AMERICAN BURGER 9.5
american cheese, pickled onion, bibb lettuce, special sauce

THE MCBIFF 11
portugese muffin, house ham, scrapple, bacon, sausage, american cheese, special sauce

TAP SMOKED CHEESESTEAK 10.5
ribeye, beer cheese, cherry peppers, caramelized onion

PO'BOY 10.5
fried catfish, avocado, chipotle mayo, slaw, house old bay

SMOKED TURKEY 10.5
gouda, apple slices, green goddess dressing

BBQ PULLED PORK 10
cole slaw, american cheese, gina's pickles

ENTREES

MAC AND CHEESE 10
cavatappi, brisket ends, cheddar, parmesan

CEDAR PLANKED SALMON 18.5
asparagus, leeks, charred vinaigrette

ST. LOUIS STYLE RIBS 15
pork ribs, apple slaw, fries

SHRIMP AND GRITS 16.5
house bacon, summer squash, paprika oil

KIDS MENU

MAC & CHEESE 5

PASTA-RED OR WHITE SAUCE 5

PIZZA FLATBREAD 5

GRILLED CHEESE 5

CHICKEN NUGGETS 5

CHEESEBURGER 5

SIDES

SCRAPPLE 5

PORK SAUSAGE 5

BACON 3

HOME FRIES 3

BAGEL 3

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DRAUGHTS

COORS LIGHT 3.5

American Light Lager, 4.2%, Coors Brewing Co, CO

LANSDALE LAGER 5.5

Helles Lager, 4.9%, Round Guys Brewing Co, Lansdale, PA

SUNSHINE PILS 5

German Pilsner, 4.5%, Troegs Independent Brewery, Hershey, PA

MANGO WHEAT 5.5

Wheat ale, 5%, Free Will Brewing Co, Perkasie, PA

SHADY BLONDE 6

Fruit Beer, 4.5%, Prism Brewing Co, North Wales, PA

J.A.W.N. 5.5

Pale Ale, 5.2%, Neshaminy Creek, Croydon, PA

SUMMER LOVE 5.5

Golden Ale, 5.2%, Victory Brewing Co, Downingtown, PA

ALLGASH WHITE 6

Witbier, 5.1%, Allagash Brewing Company, ME

BRAWLER 5

English Mild Ale, 4.2%, Yards Brewing, Philadelphia PA

UNION JACK IPA 6

American IPA, 7.5%, Firestone Walker Brewing Co., Paso Robles, CA

GO TO IPA 6

Session IPA, 4.5%, Stone Brewing, CA

MILK STOUT 6

Stout (Nitro), 5%, Lancaster Brewing Co, Lancaster, PA

BOTTLES

MILLER LITE 3.5

American Light Lager, 4.17%, Miller Brewing Co, WI

BUDWEISER 3.5

American Lager, 5%, Anheuser-Busch, MO

YUENGLING 4

American Amber Lager, 4.4%, Pottsville, PA

OMISSION LAGER 5

Gluten-Free Lager, 4.6%, Widmer Brothers Brewing, OR

GOLD LAGER 5.5

Helles Lager, 4.7%, Stoudts Brewing Co., Adamstown, PA

ANCHOR STEAM BEER 4

American Style Lager, 4.9%, Anchor Brewing Co, CA

AMBER ALE 5.5

Red Ale, 5.5%, The Duck Rabbit Craft Brewery, NC

CHAINBREAKER 5

White IPA, 5.6%, Deschutes Brewery, OR

SOFIE 6.5

Farmhouse Saison, 6.5%, Goose Island Beer Co, IL

DEAD GUY ALE 5.5

Maibock, 6.2%, Rogue Ales & Spirits, OR

HENNEPIN 7

Farmhouse Saison, 7.7%, Ommegang, NY

WEST COAST IPA 6.5

Imperial IPA, 8.1%, Green Flash Brewing Company, CA

WOOKEY JACK 7

Black IPA, 8.3%, Firestone Walker Brewing Company, CA

90 MINUTE IPA 7

Imperial IPA, 9%, Dogfish Head Brewery, DE

STORM KING STOUT 8

Imperial American, 9.1%, Victory Brewing Co., Downingtown, PA

MERRY MONKS 8.5

Belgian Tripel, 9.3%, Weyerbacher Brewing Company, Easton, PA

GRAPEFRUIT SHANDY 4.5

Radler shandy, 4.2%, Jacob Leinenkugel Brewing Co, WI

TRADITIONAL DRY 4.5

Cider, 5.5%, Angry Orchard Cider Company, OH

CRAFTY CIDER 6

Cider, 5.5%, Wyndridge Farms, York, PA

CANS

HELL OR HIGH WATERMELON 5

Fruit Beer, 4.9%, 21st Amendment Brewery, CA

NARRAGANSETT LAGER 3.5

American Lager, 5.1%, Narragansett Brewing Co, RI

FAT TIRE 5

Red Ale, 5.2%, New Belgium Brewing Co, CO

FEAR OF A BRETT PLANET 5

Pale Ale, 5.1%, Round Guys Brewing Co, Lansdale, PA

DALE'S PALE ALE 5

Pale Ale, 6.5%, Oskar Blues Brewery, CO

BLOOD MONEY IPA 7

IPA with blood orange, 6.7%, Conshohocken Brewing Co, PA

CHOCOLATE PEANUT BUTTER CRUNCH 6

Porter, 6%, Manayunk Brewing Co., Philadelphia, PA

HOUSE COCKTAILS

MIMOSAS 8

fresh grapefruit or orange

KUGEL BALL 9

gin, st. germain, sparkling wine, grapefruit

BACKYARD BRAWL 9.5

bourbon, iced backyard beans coffee, chocolate

MAPLE OLD FASHIONED 9.5

bourbon, maple sugar, bitters, orange, lemon twist

SUMMER SANGRIA GLASS/CARAFE 8/18

southern comfort, white wine, local peach, cherries

FISH HOUSE PUNCH 8.5

spiced rum, peach brandy, cognac, black tea, lemon

POM MARGARITA 9

blanco tequila, triple sec, pomegranate syrup, lime

LANSDALE MULE 8.5

board room vodka, fresh ginger, lime

BLOODY MARY 9

vodka, house bloody mary mix, lager floater

ADD COCKTAIL SHRIMP 2

SMOKEY DOG 9

Boardroom vodka, fresh grapefruit, smoked salt rim

CRICKET CLUB 9.5

board room cranberry Vodka, Pimms #1, cucumber, lemon

AVIATION 9

gin, luxardo, crème yvette, fresh lemon

STRAWBERRY MOJITO 9

rum, strawberries, mint, fresh lime

WINE

HOUSE RED & WHITE 6 GLASS/14 CARAFE

WHITES

Pinot Gris 2013 Skyfall Vineyard (Colombia Valley, WA) 9/38

Sauvignon Blanc 2013 Ryder Estate (California) 9/38

Chardonnay 2014 Josh Cellars,

Craftman's Collection (California) 9/38

RED

Pinot Noir 2014 Lost Angel (California) 8.5/34

Merlot 2011 Hacienda (California) 8/32

Cabernet Sauvignon 2013 Cedar Brook (Sonoma) 9/38

SPARKLING 8

Brut Champagne J. Roget (California)

NON-ALCOHOLIC LIBATIONS

HOUSE LEMONADE 3.5

DON'T CALL ME SHIRLEY TEMPLE 3.5

STRAWBERRY CUCUMBER SODA 3.5

HOUSE GINGER ALE 3.5

ROY ROGERS 3.5

HOT BEVERAGES

BACKYARD BEANS COFFEE 2.5

regular, decaf

MIGHTY LEAF HOT TEA 2.5

Chamomile or English breakfast

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