

# STOVE & TAP

## SHAREABLES

**FRIED MOZZARELLA CHEESE CURDS 9**  
house marinara

**BOOM BOOM SHRIMP 13**  
cauliflower, endive, spicy aioli

**DEVILED EGGS 4**  
long hots, spice blend

**CORNDOG BITES 9**  
illgs sausage, honey mustard

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

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

**TAP FRIES 9**  
brisket, cheese curd, beer cheese sauce, gravy

**GRILLED OYSTERS 10**  
garlic butter

**CHEESE BOARD 15**  
selection of three cheeses, seasonal accompaniments, baguette

**ONION DIP 9**  
caramelized onion, garlic, house lavash

**GRILLED OCTOPUS 13**  
burrata, olive tapenade, pesto, croutons

**MAC AND CHEESE 11**  
brisket ends, cavatappi, cheddar, parmesan

**CRAB AND SPINACH DIP 13**  
bacon, leeks, flatbread

## SOUPS & SALADS

**KALE CAESAR 10**  
burrata, anchovy, parmesan

**ROASTED BEET SALAD 11**  
house granola, hazelnut, citrus, balsamic

**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

**POTATO LEEK SOUP 4/7.5**  
cheese curds, house bacon, chive

## FLATBREAD

**MUSHROOM AND CAULIFLOWER 11**  
wild mushroom, cauliflower, truffle

**BRISKET 11**  
cheddar, parmesan, blue cheese, pickled red onion, horseradish

**BACON 11**  
gouda, roasted tomato, leeks, pesto

## KIDS MENU

**MAC & CHEESE 5**  
**PASTA-RED OR BUTTER SAUCE 5**  
**PIZZA FLATBREAD 5**  
**GRILLED CHEESE 5**  
**CHICKEN NUGGETS 5**  
**CHEESEBURGER 5**

## HANDHELDS

*served with fries or side salad*

**ALL AMERICAN BURGER 11**  
american cheese, pickled onion, bibb lettuce, special sauce

**PO'BOY 11**  
fried catfish, avocado, chipotle mayo, slaw, house old bay

**BRISKET DIP 11**  
gouda, horseradish mayo, beef jus

## THE MAIN EVENT

**KOBE FLAT IRON 23**  
smoked tomato butter, roasted potatoes, glazed onions

**SHORT RIB BOLOGNESE 22.5**  
kale gnudi, smoked tomato, fresh horseradish

**BRAISED PORK SHANK 18.5**  
white bean ragu, illgs sausage, stewed peppers

**SEARED DUCK 21**  
braised cabbage, wild mushroom, truffle cherry jus

**CRISPY RAINBOW TROUT 17**  
gnocchi, sage brown butter, crispy capers

**WILD BOAR MEATLOAF 16.5**  
brussels sprouts, bacon jam, bleu cheese

**ILLGS SAUSAGE AND PEPPERS 16.5**  
polenta, calabrian chile, parmesan

**SMOKED CHICKEN POT PIE 14.5**  
bacon, oyster mushrooms, carrot, biscuit

**ST. LOUIS STYLE RIBS 16**  
pork ribs, apple slaw, fries

**FRIED CHICKEN 16**  
spiced honey glaze, collard greens, rolls

**CEDAR PLANKED SALMON 18.5**  
asparagus, leeks, charred vinaigrette

**MUSSELS 15**  
illgs kielbasa, beer, pickled long hot, lemon butter, garlic bread

**SEASONAL VEGETABLE PLANK 13**  
beet steak, seasonal vegetables, pesto mayo

## SIDES

**COLLARD GREENS 5**  
**BRUSSELS SPROUTS 5**  
**HERB ROASTED POTATOES 5**  
**GRILLED ASPARAGUS 5**  
**FRENCH FRIES 5**

## DESSERT

**THE BROOKIE 6**  
half brownie half chocolate chip cookie, Freddy Hill vanilla ice cream

**BACKYARD BEANS COFFEE CREME BRULEE 6**

**BUTTERSCOTCH PUDDING 6**  
cinnamon, walnut crumble

**STOVE LEMON BARS 6**  
shortbread crust, candied lemon zest, whipped cream

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

## DRAUGHTS

### LANSDALE LAGER 5.5

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

### SOLID SENDER ALE 5.5

5.2%, Troegs Independent Brewing Co, Hershey, PA

### MILLER LITE 3.5

American Pale Lager, 4.2%, Miller Brewing Co, Milwaukee, WI

### PRIMA PILS 5.5

German Pilsner, 5.3%, Victory Brewing Co, Downingtown, PA

### SUNSHINE DAYDREAM 5.5

Session IPA, 4.9%, Fat Head's Brewing, Cleveland, OH

### LAGUNITAS IPA 6

6.2%, Lagunitas Brewing Co., Petaluma, CA

### COMMUNITY KOLSCH 5.5

German Style Kolsch, 4.8%, Free Will Brewing Co., Perkasie, PA

### J.A.W.N. 5.5

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

### ALLAGASH WHITE 6

Witbier, 5.1%, Allagash Brewing Company, ME

### BRAWLER 5

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

### MILK STOUT 6

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

### ROTATING DRAFT SELECTIONS MP

ask your server for daily selections

## BOTTLES

### BUDWEISER 3.5

American Lager, 5%, Anheuser-Busch, MO

### COORS LIGHT 3.5

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

### YUENGLING 4

American Amber Lager, 4.4%, Pottsville, PA

### PILS 5.5

German Pilsner, 5.4%, Stoudts Brewing Co, Adamstown, PA

### MILK STOUT 6

5.7%, The Duck Rabbit Craft Brewing, NC

### THE KRAGLE IPA 5.5

American IPA, 6.6%, Free Will Brewing Co., Perkasie, PA

### WEST COAST IPA 6.5

8.1%, Green Flash Brewing Company, CA

### OMISSION LAGER 5

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

### ANCHOR STEAM BEER 4

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

### 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

### 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

### PERPETUAL IPA 5.5

Imperial Pale Ale, 7.5% Tröegs Brewing Company, Hershey, PA

### TRADITIONAL DRY 4.5

Cider, 5.5%, Angry Orchard Cider Company, OH

## CANS

### GRATEFUL PALE ALE 5.5

American Pale Ale, 4.7%, Starr Hill Brewing Co, VA

### MOMA'S LITTLE YELLA PILS 5

Czech Pilsner, 5.3%, Oskar Blues Brewery, CO

### BEES 5

Kurant Cider, 5.5%, Kurant Brewing Co, Perkasie, PA

### NARRAGANSETT LAGER 3.5

American Lager, 5.1%, Narragansett Brewing Co, RI

### FAT TIRE 5

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

### PUDDLERS ROW ESB 7

Bitter, 5.4%, Conshohocken Brewing Co., PA

### CHOCOLATE PEANUT BUTTER CRUNCH 6

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

## HOUSE COCKTAILS

### MAPLE OLD FASHIONED 10

bourbon, maple sugar, bitters, orange, lemon twist

### FISH HOUSE PUNCH 9

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

### POM MARGARITA 9

blanco tequila, triple sec, pomegranate syrup, lime

### LANSDALE MULE 10

board room vodka, fresh ginger, lime

### SWEET REDEMPTION 10

redemption rye whiskey, fresh lemon juice, honey

### CRICKET CLUB 10

board room cranberry vodka, pimms #1, cucumber, lemon

### FLAMINGO 10

gin, st. germain, lillet, grapefruit, rosemary

### STRAWBERRY MOJITO 9

rum, strawberries, mint, fresh lime

### THE DUDE 9

boardroom vodka, backyard bean coffee cream, creme de cacao

### WINTER SANGRIA GLASS/CARAFE 9/19

merlot, apple brandy, bourbon, citrus

## WINE

### HOUSE RED & WHITE 7 GLASS/14 CARAFE

#### WHITES

Pacific Oasis Riesling, 2015 (California) 9/33

Kings Ridge Pinot Gris, 2014 (Oregon) 10/35

Collier Creek Chardonnay, 2015 (California) 10/35

#### RED

De Loach Pinot Noir, 2015 (California) 10/35

Cabernet Franc 2014 Cosentino Winery (California) 9/38

District 7 Cabernet Sauvignon, 2014 (California) 10/35

#### SPARKLING 8

Brut Champagne J. Roget (California)

## DESSERT WINES

### WHISKEY MEAD 7

Cardinal Hollow Winery (Lansdale, PA) 100% PA wildflower

honey fermented in old KY Whiskey barrels for over 14 months

### TAWNY PORT 7

Cardinal Hollow Winery (Lansdale, PA) A blend of 2002, 2003 & 2004 vintages aged in French oak barrels for 6 years

### BEET EAU-DE-VIE 8.5

Board Room Spirits (Lansdale, Pa) Locally distilled unaged beet brandy in the style of classic European Eau-De-Vie or "water of life"

## NON-ALCOHOLIC LIBATIONS

### THE KING OF GOLF, ARNOLD PALMER 3.5

### HOUSE LEMONADE 3.5

### STRAWBERRY CUCUMBER SODA 3.5

### HOUSE GINGER ALE 3.5

## HOT BEVERAGES

### BACKYARD BEANS COFFEE (LANSDALE, PA) 3

regular, decaf

### MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast

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