

EGGS

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

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, grilled bread

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, blueberry compote, maple syrup

WAFFLES AND ICE CREAM 11
peanut butter, nutella, Freddy Hill ice cream

BREAKFAST TAP FRIES 10
sausage gravy, bacon, cherry peppers, poached egg, hollandaise

BANANA PANCAKES 9
toffee sauce, bruleed banana

BISCUITS AND GRAVY 10
eggs, biscuits, white sausage gravy

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

YOGURT 8
house granola, seasonal fruit

FULL WOOD ST. BREAKFAST 13
sausage, ham, beans, smoked tomato, wild mushrooms

SALADS & SOUP

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

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

CHEF'S SALAD 14
house smoked turkey, brisket, ham, gouda, eggs, tomato, Biff's 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

KIDS MENU

MAC & CHEESE 5
PASTA-RED OR BUTTER SAUCE 5
PIZZA FLATBREAD 5

GRILLED CHEESE 5
CHICKEN NUGGETS 5
CHEESEBURGER 5

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 9
house marinara

DEVILED EGGS 4
long hot, spice blend

ONION DIP 9
caramelized onion, garlic, house lavash

GRILLED OCTOPUS 13
burrata, olive tapenade, pesto, croutons

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

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

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

HANDHELDS

served with fries or side salad

THE ALL AMERICAN BURGER 11
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 11
ribeye, beer cheese, cherry peppers, caramelized onion

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

TURKEY BLT&A 12
house turkey, pesto mayo, gouda

ILLGS SAUSAGE SANDWICH 11
pretzel roll, braised cabbage, smoked dijon

FRIED CHICKEN SANDWICH 10
lettuce, tomato, gina's pickles, chipotle mayo

ENTREES

CEDAR PLANKED SALMON 18.5
asparagus, leeks, charred vinaigrette

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

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

FRIED CHICKEN & WAFFLE 14
sage waffle, butter, honey

SIDES

SCRAPPLE 5
PORK SAUSAGE 5
BACON 5
HOME FRIES 3
HOUSE MADE BAGEL 5

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

MIMOSA 8, BOTTOMLESS 18

Choice of grapefruit or orange juice

BLOODY MARY 9

vodka, house bloody mary mix, lager floater

MAPLE OLD FASHIONED 10

bourbon, maple sugar, bitters, orange, lemon twist

SWEET REDEMPTION 10

redemption rye whiskey, fresh lemon juice, honey

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

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 3

regular, decaf

MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast



STOVE & TAP