

STOVE & TAP

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 10
house marinara

BOOM BOOM SHRIMP 13
cauliflower, endive, spicy aioli

DEVEILED EGGS 4
long hots, spice blend

CORNDOG BITES 9
illgs sausage, honey mustard

STOVE CHICKEN WINGS 12
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

WAGYU TOAST 14
wagyu belly, griddled cheese, brioche

FILET MIGNON SKEWER 14
salsa verde, fried potato, roasted mushroom cream

MEAT AND CHEESE BOARD 17
2 meats, 2 cheeses, seasonal accompaniments

ROASTED RED PEPPER DIP 9
white bean, roasted onion, herbed flatbread

GRILLED OCTOPUS 14
burrata, olive tapenade, pesto, croutons

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

CRAB AND SPINACH DIP 14
bacon, leeks, flatbread

SOUPS & SALADS

GRILLED BROCCOLI CAESAR 11
seared romaine, anchovy, parmesan

BEET AND FARRO SALAD 11
kale, whipped goat, house granola, balsamic

COBB SALAD 12
romaine, smoked chicken, bacon, egg, blue cheese, avocado, buttermilk dressing

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

BROCCOLI PROVOLONE SOUP 4.5/8.5
rabe, celery root, crouton

FLATBREAD

MUSHROOM AND BRUSSELS SPROUTS 12
wild mushroom, truffle, cheddar

BRISKET 12
cheddar, parmesan, blue cheese, pickled red onion, horseradish

BACON 12
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 12
american cheese, pickled onion, bibb lettuce, special sauce

PO'BOY 12
fried catfish, avocado, chipotle mayo, slaw, house old bay

BRISKET DIP 12
gouda, horseradish mayo, beef jus

THE MAIN EVENT

KOBE FLAT IRON 25
smoked tomato butter, roasted potatoes, glazed onions

BRAISED SHORT RIB 24
mushroom risotto, broccoli, parmesan

ROASTED PORK BELLY 19
spaghetti squash, apple puree, bacon jam

SEARED DUCK 22
wild mushroom, carrot puree, pomegranate, truffle cherry jus

CRISPY RAINBOW TROUT 18
gnocchi, sage brown butter, brussels sprouts

SHRIMP AND GRITS 17.5
crispy pork belly, stewed peppers, parmesan

SMOKED CHICKEN POT PIE 15
bacon, oyster mushrooms, carrot, biscuit

ST. LOUIS STYLE RIBS 18
pork ribs, apple slaw, fries

FRIED CHICKEN 17.50
spiced honey glaze, collard greens, rolls

CEDAR PLANKED SALMON 19.5
asparagus, leeks, charred vinaigrette

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

SEASONAL VEGETABLE PLANK 13
cauliflower steak, seasonal vegetables, golden raisin, pine nut

SIDES

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

DESSERT

THE BROOKIE 7
half brownie half chocolate chip cookie, Freddy Hill vanilla ice cream

BACKYARD BEANS
COFFEE CREME BRULEE 6

"GOOD TO THE LAST KRUMM"
DESSERT 6
assorted seasonal pastries

GRASSHOPPER PIE 6
mint, marshmallow, chocolate

STOVE SUNDAE 9
vanilla and chocolate ice cream, brookie crumbles, toffee sauce, malted chocolate sauce, luxardo cherry, whipped cream, caramel popcorn

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

OKTOBERFEST 6

German Style Lager, 5.8%, Slyfox Brewing Co, Pottstown, PA

COORS LIGHT 4

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

PRIMA PILS 5.5

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

DALLAS SUCKS 6

American Pale Ale, 4.5%, Weyerbacher Brewing Co, Easton, PA

LAGUNITAS IPA 6

6.2%, Lagunitas Brewing Co., Petaluma, CA

MICRO MANAGER 6

New England Style IPA, 4.5%, 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

INDIAN BROWN ALE 6

Dark IPA, 7.2%, Dogfish Head Brewery, DE

MILK STOUT 6

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

ROTATING DRAFT SELECTIONS MP

ask your server for daily selections

BOTTLES

BUDWEISER 4

American Lager, 5%, Anheuser-Busch, MO

MILLER LITE 4

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

YUENGLING 4

American Amber Lager, 4.4%, Pottsville, PA

BLACK BUTTE PORTER 6

American Porter, 5.2%, Deschutes Brewing Co, Oregon

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 IPA 5.5

American IPA, 6.7%, 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

BRAWLER 6

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

90 MINUTE IPA 7

Imperial IPA, 9%, Dogfish Head Brewery, DE

VIENNA LAGER 6

5.2%, Devils Backbone Brewery, VA

MERRY MONKS 8.5

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

O'DOYLE RULES 6

American IPA, 5.5%, Evil Genius Brewing Co, Philadelphia, PA

TRADITIONAL DRY 4.5

Cider, 5.5%, Angry Orchard Cider Company, OH

CANS

THE KRAGLE 5.5

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

MOMA'S LITTLE YELLA PILS 5

Czech Pilsner, 5.3%, Oskar Blues Brewery, CO

BACK IN BLACK 6

Black IPA, 6.8%, 21st Amendment Beer Company, CA

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

LIFE COACH 6

Session IPA, 5.1%, Conshohocken Brewing Co, PA

GRAPEFRUIT SCULPIN 7

American IPA, 7%, Ballast Point Brewing Co, CA

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 10/39

blanco tequila, triple sec, pomegranate, lime

LANSDALE MULE 10/39

board room vodka, fresh ginger, lime

SWEET REDEMPTION 10

redemption rye whiskey, fresh lemon juice, honey

CRICKET CLUB 11

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

POOR WILLIAM 11

gin, st germain, pear puree, lemon

STRAWBERRY MOJITO 10

rum, strawberries, mint, fresh lime

PUMPKIN MILK PUNCH 11

bourbon, spiced rum, coffee cinnamon cream, pumpkin puree

JACK ROSE 11

lairds apple brandy, luxardo, lemon, grenadine

DARK & STORMY 10/39

gosling's rum, lime, fresh ginger

FALL SANGRIA 10/39

brandy, cabernet sauvignon, pomegranate, apple cider

WINE

HOUSE RED & WHITE 7 GLASS/14 CARAFE

WHITE

Leese Fitch Sauvignon Blanc, 2015, (California) 10/38

Skyfall Pinot Gris, 2015, (Columbia Valley, WA) 10/38

Collier Creek Chardonnay, 2015 (California) 10/38

RED

De Loach Pinot Noir, 2015 (California) 10/38

Cabernet Franc 2014 Cosentino Winery (California) 9/36

Cartlidge & Browne Cabernet Sauvignon, 2015, California, 10/38

SPARKLING

Grove Ridge Cuvee Brut (California) 10/38

ROSE

Alba Vineyard Chelsea Dry Rose, Warren Hills, NJ 9/36

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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