

**SHAREABLES**

**FRIED MOZZARELLA CHEESE CURDS 10**  
house marinara

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

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

**STOVE CHICKEN WINGS 12**  
house hot sauce, blue cheese, pickled celery

**FIRE GRILLED SHRIMP 13**  
charred lemon, house old bay vin, arugula

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

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

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

**GRILLED OCTOPUS 14**  
burrata, olive tapenade, pesto, croutons

**SALADS & SOUP**

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

**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

**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

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

**KIDS MENU**

**MAC & CHEESE 5**

**PASTA-RED OR BUTTER SAUCE 5**

**PIZZA FLATBREAD 5**

**GRILLED CHEESE 5**

**CHICKEN NUGGETS 5**

**CHEESEBURGER 5**

**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

**HANDHELDS**

*served with fries or side salad*

**THE ALL AMERICAN BURGER 12**  
american cheese, pickled onion, bibb lettuce, special sauce

**TAP SMOKED CHEESESTEAK 12**  
ribeye, beer cheese, cherry peppers, caramelized onion

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

**BRISKET DIP 12**  
gouda, horseradish mayo, beef jus

**SOUTH PHILLY ROAST PORK 12**  
provolone, rabe, crispy pork belly

**FRIED CHICKEN SANDWICH 11**  
lettuce, tomato, pickles, chipotle mayo

**TURKEY BLT&A 13**  
house turkey, pesto mayo, gouda

**THE MAIN EVENT**

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

**CEDAR PLANKED SALMON 19.5**  
asparagus, leeks, charred vinaigrette

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

**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" DESSERTS 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

## 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, Perkasio, 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 8

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, Perkasio, 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, Perkasio, 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

### SWEET REDEMPTION 10

redemption rye whiskey, fresh lime juice, honey

### 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

### CRICKET CLUB 11

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

### POOR WILLIAM 11

gin, st germain, pear puree, lemon

### STRAWBERRY MOJITO 9

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 6 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) 9/36

#### 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 3

regular, decaf

### MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast

STOVE & TAP