

EGGS

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

EGGS BENEDICT 12
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 12
brisket, caramelized onions, roasted tomato, cheddar, home fries

SPINACH MUSHROOM OMELETTE 11
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, bruléed 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
two eggs, sausage, ham, smoked tomato, wild mushroom

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

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 10
house marinara

DEVILED EGGS 4
long hot, spice blend

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

GRILLED OCTOPUS 14
burrata, olive tapenade, pesto, croutons

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

FIRE GRILLED SHRIMP 13
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 12
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 12
ribeye, beer cheese, cherry peppers, caramelized onion

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

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

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

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

ENTREES

CEDAR PLANKED SALMON 19.5
asparagus, leeks, charred vinaigrette

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

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

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

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

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 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