

STOVE & TAP

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 10
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 12
house hot sauce, blue cheese, pickled celery

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

TAP FRIES 11
brisket, cheese curd, beer cheese sauce, gravy

SPICY LAMB SAUSAGE 13
feta yogurt tzatziki, shaved fennel salad

BEEF TARTARE 14
chopped filet, truffled shallots

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

BABY GEM CAESAR 10
dill, pickles, anchovy dressing

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

COBB SALAD 13
romaine, smoked chicken, bacon, egg, blue cheese, avocado, buttermilk dressing

SMOKED TOMATO SOUP 4/7
cumin crema, pickled cherry tomato, basil, crouton

BROCCOLI PROVOLONE SOUP 5/9
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

NY STRIP STEAK 26
bourbon green peppercorn sauce, fries

HOMESTYLE POT ROAST 24
root vegetable mash

STICKY STACK O' CHOPS 21
sweet and spicy pork chops, treasure rice, shishitos

DUCK SHEPHERD'S PIE 18
cheesy mashed potatoes

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

SHRIMP AND GRITS 18
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 18
spiced honey glaze, collard greens, rolls

CEDAR PLANKED SALMON 20
swiss chard, spaghetti squash, ash vinaigrette

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

CAULIFLOWER AND QUINOA CHILI 13
skillet jalapeno cornbread

SIDES

COLLARD GREENS 5
ROASTED BRUSSELS SPROUTS 5
CAULIFLOWER CHEESE 5
CREAMED SWISS CHARD 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

APPLE AND PEAR COBBLER 7
vanilla ice cream

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

PUDDLERS ROW ESB 6

Extra Special Bitter, 5.4%, Conshohocken Brewing Co, 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

DEAD GUY ALE 6

Maibock, 6.2%, Rogue Ales & Spirits, OR

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

HOPBACK AMBER 6

Amber Ale, 6%, Troegs Brewing, Hershey, Pa

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

STACY'S MOM 6

Citra IPA, 7.5%, 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

HOBO LIFE 5.5

Session IPA, 4.5%, Lord HOB0 Brewing, MA

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

DEEP BLUEBERRY SEA 5.5

Hard Cider, 6.5%, Sir Charles Brewing, Philadelphia, 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

TAP MARGARITA 10

blanco tequila, triple sec, grapefruit, simple, lime

LANSDALE MULE 10/39

board room vodka, fresh ginger, lime

WOOD ST SIDECAR 11

brandy, st germain, lemon juice

CRICKET CLUB 11

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

POOR WILLIAM 11

gin, st germain, pear puree, lemon

CRANBERRY MOJITO 10

rum, cranberry, mint, fresh lime

CIDER LOWBALL 10

bourbon, apple cider, lemon juice, vanilla syrup, benedictine

JACK ROSE 11

lairds apple brandy, luxardo, lemon, grenadine

DARK & STORMY 10/39

gosling's rum, lime, fresh ginger

STOVE SANGRIA 10/39

seasonal fruit

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

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

PEAR D'ANJOU BRANDY 8.5

Boardroom Spirits (Lansdale, Pa) Locally distilled brandy made with 100% D'anjou pears

NON-ALCOHOLIC LIBATIONS

THE KING OF GOLF, ARNOLD PALMER 4

HOUSE LEMONADE 4

STRAWBERRY CUCUMBER SODA 4

HOUSE GINGER ALE 4

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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