

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

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

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

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

CHEF'S SALAD 14
house smoked turkey, brisket, ham, gouda, eggs, tomato, wood street dressing

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

BROCCOLI PROVOLONE SOUP 5/9
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

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 MCLOVIN' 11
portuguese 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 20
swiss chard, spaghetti squash

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

CAULIFLOWER AND QUINOA CHILI 13
skillet jalapeno cornbread

FRIED CHICKEN
spiced honey glaze, collard greens, rolls

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

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

Black 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 8

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

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

WOOD ST SIDECAR 11

brandy, st germain, lemon juice

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

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 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

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 3

regular, decaf

MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast



STOVE & TAP