

# 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

**ILLGS IN A BLANKET 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

**LAMB MEATBALLS 12**  
feta, tzatziki, mint-fennel salad

**GRILLED OCTOPUS 14**  
smoked tomato romesco, black garlic, chick pea

**MAC AND CHEESE 12**  
brisket ends, cavatappi, cheddar, parmesan

**CRAB AND SPINACH DIP 14**  
bacon, leeks, flatbread

## SOUPS & SALADS

**CLASSIC CAESAR SALAD 10**  
chopped romaine, crouton, parmesan

**BEET AND FARRO SALAD 11**  
mixed greens, goat cheese, granola, balsamic

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

**SMOKED TOMATO SOUP 4/7**  
cheese curd, basil, crouton

**LOADED POTATO SOUP 5/9**  
cheddar cheese, bacon, crispy leeks

## FLATBREAD

**MUSHROOM AND ASPARAGUS 12**  
wild mushrooms, 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

**CRISPY PORK BELLY 21**  
mustard mash, spring leeks, maple pork jus

**DUCK SHEPHERD'S PIE 18**  
cheesy mashed potatoes

**MARYLAND CRABCAKE 24**  
old bay spiced smashed fingerlings, tartar sauce

**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 21**  
sorrel burre blanc, spring beans

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

**CAULIFLOWER AND QUINOA CHILI 13**  
skillet jalapeno cornbread

**SHRIMP FRA DIAVOLO 20**  
fresh fettucine, tomato, calabrian chili, chick pea

## SIDES

**GRILLED ASPARAGUS 5**  
**OLD BAY SPICED SMASHED FINGERLING 5**  
**SPRING BEANS 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**

**CHOCOLATE POT DE CREME 7**  
banana whip

**BLUEBERRY 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

### USER FRIENDLY 6

Blonde Ale, 5.6%, 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

### MELLOW MONKS 6

Belgian Style Ale, 4.5%, Weyerbacher Brewing Co, Easton, PA

### LAGUNITAS IPA 6

India Pale Ale, 6.2%, Lagunitas Brewing Co., Petaluma, CA

### THE KRAGLE 6

American IPA, 6.6%, 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

### MIRROR POND 6

Pale Ale, 5%, Deschutes Brewing Co, OR

### O'REILLY'S STOUT 6

Irish Style Dry Stout (Nitro), 3.6%, Sly Fox Brewing, Pottstown, 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

India Pale Ale, 8.1%, Green Flash Brewing Co, 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

Vienna Style Lager, 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

### HOBO LIFE 5.5

Session IPA, 4.5%, Lord HOBO 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, st germain, grapefruit, simple, fresh 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

### STRAWBERRY JALAPENO MOJITO 10

rum, strawberry, jalapeno, simple, mint, fresh lime

### BOULEVARDIER 11

bourbon, campari, sweet vermouth

### MAI TAI 10

white rum, dark rum, fresh lime, almond citrus

### DARK & STORMY 10/39

gosling's rum, lime, fresh ginger

### STOVE SANGRIA 10/39

seasonal fruit

## WINE

### HOUSE RED & WHITE 7.5 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) 9/36

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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