

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 BAGEL 10
smoked salmon, capers, pickled red onions, plain or everything bagel

BREAKFAST TAP FRIES 11
sausage gravy, bacon, cherry peppers, hollandaise

BANANA PANCAKES 10
toffee sauce, bruléed banana

BISCUITS AND GRAVY 10
eggs, biscuits, white sausage gravy

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

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

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

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

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

KIDS MENU

MAC & CHEESE • PASTA-RED OR BUTTER SAUCE • PIZZA FLATBREAD
GRILLED CHEESE • CHICKEN NUGGETS • CHEESEBURGER *your choice* \$5

SHAREABLES

FRIED MOZZARELLA CHEESE CURDS 10
house marinara

DEVILED EGGS 4
long hot, spice blend

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

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 12
brisket ends, cavatappi, cheddar, parmesan

HANDHELD

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 PLANK SALMON 21
sorrel barre blanc, spring beans

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

CAULIFLOWER AND QUINOA CHILI 13
skillet jalapeno cornbread

STEAK AND EGGS 26
12oz New York strip, 2 eggs, home fries, hollandaise

SIDES

SCRAPPLE 4
PORK SAUSAGE 4
BACON 4
HOME FRIES 3
TOASTED BAGEL 3

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

Black 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 8

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 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, st germain, grapefruit, simple, fresh 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 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) 9/36

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 3

regular, decaf

MIGHTY LEAF HOT TEA 3.5

Chamomile, Earl Grey or English Breakfast

STOVE & TAP