

## SNACKS

<b>bar nuts</b> almonds, rosemary, orange, prosciutto sea salt	6
<b>crispy corn</b> citrus mayo, fancy peppercorn, smoked sea salt	9
<b>jumbo pretzels</b> spicy maple mustard, warm beer cheese dip	14
<b>fried artichokes</b> gentle curry mayo	10
<b>house pub cheese</b> crackers, market vegetables, pickles	13
<b>whole chicken wings</b> addictive dry rub, house hot sauce	13
<b>crab bake</b> jumbo lump crab, taleggio, creamed spinach, King's Hawaiian bread	17
<b>charcuterie</b> today's selection of Midwest Salami and house specialties	3 for 15 / 5 for 18
<b>open faced toast</b>	8 per
... crushed avocado, lemon, shaved radish, hot pepper	
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked "ranch"	
... charred corn, pepper jam, goat cheese, citrus	
... burnt squash, apple preserve, crushed pepitas, feta yogurt, prosciutto	

## FROM THE GARDEN

<b>pumpkin, brown ale &amp; cheddar soup</b> caramelized onion, pretzel crumb, maple bacon	8
<b>grilled asparagus salad</b> perfect egg, shaved asparagus, green goddess dressing	12
<b>beets</b> arugula, stracciatella, kumquats, hazelnut vinaigrette	10
<b>little gems</b> "Greek Town" style whipped feta, cucumber, tomato, olives, oregano	10
<b>bacon &amp; egg salad</b> PQB croutons, smoked pork belly, creole vinaigrette, soft egg, house ranch	12

## TAP FARE

<b>hopped-up mussels</b> cherry tomatoes, charred leeks, n'duja, bacon, fresh herbs	19
<b>fish &amp; chips</b> tap batter, crushed peas, malt vinegar tartar sauce	18
<b>tap that burger</b> "American gruyère", sneaky sauce, lto, bread and butter pickles	19
add Nueske's thick cut bacon or a farm egg +1	
served with tap potato chips or mixed salad   substitute fries and gravy +2	
<b>porchetta</b> chimichurri, roasted garlic mayo, cracklings – you're welcome!	16
served with tap potato chips or mixed salad   substitute fries and gravy +2	
<b>baby back ribs</b> herb roasted fingerlings, cabbage slaw, Columbus Tap BBQ	half 24 / full 32

## SUBSTANTIAL

<b>lobster carbonara</b> bucatini pasta, a 1# lobster, local pancetta, peas	32
<b>market fish</b> Moroccan chick peas, oven cured tomato, salty ham, fresh herbs	26
<b>rotisserie chicken</b> mashed potatoes, pan drippings, autumn vegetables	22
<b>maple brandy pork belly</b> burnt mushroom risotto, english peas, bitter greens, blackberry jus	24
<b>smoked short rib</b> salsify, carrots, pickled cipollini onion, toasted nuts, five spice jus	28

## OFF THE BLOCK steaks served a la carte with house compound butter

<b>CAB skirt steak</b> 8oz black angus certified	24
<b>New York strip</b> 10oz center cut	34
<b>21 day aged ribeye</b> 12oz boneless	38

## EXTRAS

<b>charred broccoli</b> umami bomb vinaigrette	8
<b>barbeque cauliflower</b> preserved lemon, green olive, pecorino, golden raisins	8
<b>shishito peppers</b> miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
<b>brussels</b> crispy kale, chili vinaigrette, parmesan, chicharrones	8
<b>burnt mushroom risotto</b> wild mushrooms, fragrant mushroom broth, aged parmesan	10
<b>oven baked sweet potato</b> maple fish sauce, chili, sesame, spicy peas	8
<b>loaded fingerling potatoes</b> sour cream, cheddar cheese, bacon, scallions	9

A 19% service charge will be added to parties of six or more guests.  
 There is a maximum of six separate checks per table.  
 Consuming raw or undercooked meats, seafood, shellfish or eggs  
 may increase your risk of foodborne illness.

