

SNACKS

bar nuts almonds, rosemary, orange, prosciutto sea salt	6
jumbo pretzels spicy maple mustard, warm beer cheese dip	14
house pub cheese crackers, market vegetables, pickles	13
shishito peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
whole chicken wings addictive dry rub, house hot sauce	13
open faced toast	
... crushed avocado, lemon, shaved radish, hot pepper	8
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked “ranch”	8
... charred corn, pepper jam, goat cheese, citrus	8
... roasted garlic, heirloom radish, pickled onions, crispy kale, aged cheddar	8

FROM THE GARDEN

pressed carrot soup fresh turmeric, seeded nut bread, ramp oil, spring pea shoots	8
spring asparagus smoked ranch, dried ham, mushroom relish	10
charred broccoli umami bomb vinaigrette	8
barbeque cauliflower preserved lemon, green olive, pecorino, golden raisins	8

grilled asparagus salad perfect egg, shaved asparagus, green goddess dressing	12
beets arugula, stracciatella, kumquats, hazelnut vinaigrette	10
little gems Greek Town-style whipped feta, cucumber, tomato, olives, oregano	10
bacon & egg salad PQB croutons, smoked pork belly, Creole vinaigrette, soft egg, herb dressing	12
rotisserie chicken salad kale, faro, broccolini, radish, pesto vinaigrette	16
grilled salmon salad pastrami spice, market lettuces, tomatoes, artichokes, quinoa, chickpea dressing	17

BETWEEN BREAD served with tap potato chips or mixed salad | substitute fries and gravy +2

tap that burger “American gruyère”, sneaky sauce, lto, bread and butter pickles add Nueske’s thick cut bacon or a farm egg +1 each	19
prime beef po’boy rotisserie prime rib, onion 2 ways, triple cream brie, celeriac slaw	18
lamb burger custom merguez blend, blue cheese aioli, onion preserve, horseradish mustard	20
porchetta chimichurri, roasted garlic mayo, cracklings – you’re welcome!	16
chicken gyro tzatziki, tap hot sauce, parsley salad, lettuce, tomato	15

SUBSTANTIAL

mussels & fries curry coconut broth, double-smoked bacon, roasted eggplant, beech mushrooms	19
peri peri shrimp spring pea risotto, ramp butter, n’duja vinaigrette, wild arugula	22
fish & chips tap batter, crushed peas, malt vinegar tartar sauce	18
rotisserie chicken mashed potatoes, pan drippings, spring vegetables	22

DON’T FORGET THE DONUTS! please inquire

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.

