



## Starters

|   |       |
|---|-------|
| Wings   | \$ 15 |
| <i>Mild / Fire / Hot &amp; Honey / Mango Habanero / Signature BBQ</i> |       |
| Boneless Wings  | \$ 14 |
| <i>Mild / Fire / Hot &amp; Honey / Mango Habanero / Signature BBQ</i> |       |
| Fried Cauliflower   | \$ 13 |
| <i>Mild / Fire / Hot &amp; Honey / Mango Habanero / Signature BBQ</i> |       |
| Tarantini Mini Panzarottis  | \$ 13 |
| Cheesesteak Quesadilla  | \$ 14 |
| Served with Chipotle Aioli  |       |
| Homemade Buffalo Dip  | \$ 13 |
| Served with Pita, Carrots & Celery                                    |       |
| Homemade Spinach Dip  | \$ 12 |
| Served with Pita  |       |
| U-Peel Shrimp   | \$ 16 |
| (8) Shrimp In a Cajun Butter Sauce with Crostini                      |       |
| Pretzel Bites   | \$ 11 |
| Served with Queso Cheese Sauce  |       |
| Loaded Potato Skins   | \$ 13 |
| Topped with Candied Bacon, Melted Cheese, Jalapenos with Sour Cream   |       |
| Deviled Eggs  | \$ 8  |
| Topped with Candied Bacon & Chives                                    |       |
| Glazed Meatballs  | \$ 12 |
| Homemade Meatballs glazed in our Signature BBQ Sauce                  |       |

## Handhelds

*Served with Homemade Chips.  
Upgrade to Fries, Old Bay Fries,  
Sweet Potato Fries or Onion Rings*

|  |       |
|--|-------|
| Taproom Burger   | \$ 16 |
| Bacon, Cheddar Cheese, Chipotle Aioli, Crispy Onion, L & T                 |       |
| Pimento Burger   | \$ 16 |
| Pimento Cheese, Bacon, Jalapenos, L,T,O                                    |       |
| Black Bean Burger  | \$ 17 |
| Topped with L,T, O & Mushrooms   |       |
| Bacon Ranch Turkey Burger  | \$ 16 |
| Pepper Jack Cheese, Bacon, Ranch, L,T,O                                    |       |
| NY Strip Steak Sandwich  | \$ 18 |
| Topped with Arugula, Red Peppers, Caramelized Onions & Garlic Aioli        |       |
| Teriyaki Chicken Sandwich  | \$ 16 |
| Grilled Chicken Topped with Teriyaki Sauce, Asian Slaw & Pickled Red Onion |       |
| BBQ Crusted Salmon Sandwich  | \$ 18 |
| Topped with L,T,O  |       |
| Buffalo Chicken Wrap   | \$ 15 |
| Romaine, Crispy Chicken Tossed in Hot Sauce & Cheddar Jack Cheese          |       |
| Cheesesteak  | \$ 14 |
| <i>Beef or Chicken</i>   |       |
| Chili Cheese Dog   | \$ 14 |
| Jumbo All Beef Frank Topped with Homemade Chili and Cheese                 |       |

## Sides

|                         |                       |
|-------------------------|-----------------------|
| Fries \$ 6              | Mac & Cheese \$ 10    |
| Old Bay Fries \$ 8      | Chicken Tenders \$ 10 |
| Sweet Potato Fries \$ 8 | Chili \$ 10           |
| Onion Rings \$ 8        | Soup of the Day \$ 8  |

Menu Created By :  
Executive Chef Jonathon Averils

## What's Smokin'

*Smoked Daily - Limited Quantity Available Daily*

|  |       |
|--|-------|
| Smokeyhouse Wings                                  | \$ 16 |
| Served with Signature BBQ Sauce & Ranch            |       |
| Pork Belly Bites                                   | \$ 16 |
| Tossed in Signature BBQ Sauce and Served with Slaw |       |
| Pork Belly Sandwich                                | \$ 18 |
| Signature BBQ Sauce & Topped with Slaw             |       |
| Smoked Pulled Pork Sandwich                        | \$ 18 |
| Signature BBQ Sauce & Topped with Slaw             |       |
| Smoked Brisket Sandwich                            | \$ 19 |
| Signature BBQ Sauce & Topped with Slaw             |       |
| Pulled Pork Grilled Cheese                         | \$ 18 |
| Signature BBQ, Pepper Jack & Cheddar Cheese        |       |

## Entrees

|  |       |
|--|-------|
| Surf & Turf  | \$ 28 |
| 10 oz NY Strip with Shrimp, Dirty Rice & Green Beans                                   |       |
| Signature BBQ Rib Tips   | \$ 22 |
| With Dirty Rice & Green Beans  |       |
| Honey Garlic Salmon  | \$ 24 |
| With Dirty Rice & Green Beans  |       |
| Roasted Half Chicken   | \$ 20 |
| With Dirty Rice & Green Beans  |       |
| Creole Shrimp & Grits  | \$ 20 |
| Blackened Shrimp on top of Grits with Creole Sauce                                     |       |
| Jerk Rasta Pasta   | \$ 18 |
| Jerk Chicken, Andouille Sausage & Peppers  |       |
| Loaded Buffalo Chicken Mac & Cheese  | \$ 16 |
| Homemade Mac & Cheese Topped with Crispy Buffalo Chicken                               |       |
| Glazed Meatballs & Mac & Cheese  | \$ 16 |
| Homemade Mac & Cheese served with Homemade Meatballs Glazed in our Signature BBQ Sauce |       |

## Salads

*\$4 add chicken / \$6 add shrimp  
\$8 add salmon*

|   |       |
|---|-------|
| House Salad   | \$ 12 |
| Mixed Greens, Grape Tomatoes, Carrots, Red Onion, Cucumbers, Radish w/ Balsamic Vinaigrette                       |       |
| Apple Walnut  | \$ 14 |
| Fresh Field Greens, Granny Smith Apples, Candied Walnuts, Gorgonzola, Dried Cranberries w/ Citrus Vinaigrette     |       |
| Cobb  | \$ 15 |
| Romaine, Bacon Bits, Hard Boiled Eggs, Crumbled Blue Cheese, Tomato, Red Onion, Cucumbers w/ Balsamic Vinaigrette |       |

## Desserts

|                |                 |
|----------------|-----------------|
| Lava Cake \$ 9 | Cheesecake \$ 9 |
|----------------|-----------------|

## Specials Food Menu

Make Sure to Check Out Our  
Specials Food Menu!



## The Martinis



|  |       |
|--|-------|
| Tap Tini<br>Tito's Vodka, Peach Schnapps & Cranberry Juice                                   | \$ 15 |
| The Pumptini<br>Three Olives Vanilla Vodka, Pumpkin Liqueur & Whipped Cream                  | \$ 16 |
| Poisoned Apple<br>Smirnoff Apple Vodka, Pomegranate Juice, Apple Cider & Dash of Maple Syrup | \$ 15 |
| Lemon Drop<br>Absolut Citron, Fresh Lemon Juice, Simple Syrup with a Sugar Rim               | \$ 15 |
| The Dirty Dirty<br>Babicka Vodka, Olive Juice & Blue Cheese Stuffed Olives                   | \$ 15 |
| Espresso Martini<br>48 Blocks Espresso Vodka & Whipped Cream                                 | \$ 15 |

## The Whites



|   |               |
|---|---------------|
| Noble Vines 446 Chardonnay<br>California              | \$ 10 / \$ 31 |
| Simi Chardonnay<br>Sonoma Valley, California          | \$ 13 / \$ 33 |
| Cavit Pinot Grigio<br>Vento, Italy                    | \$ 10 / \$ 30 |
| Barone Fini Alto Adige<br>Pinot Grigio<br>Italy       | \$ 14 / \$ 37 |
| Villa Maria<br>Sauvignon Blanc<br>New Zealand         | \$ 11 / \$ 31 |
| Chateau Ste. Michelle<br>Riesling<br>Washington State | \$ 10 / \$ 30 |

## The Classics



|  |       |
|--|-------|
| The Green Valley<br>Bulleit Bourbon, Angostura Bitters & Simple Syrup  | \$ 16 |
| The Haddon<br>Francis James, Sweet Vermouth, Bitters & Simple Syrup    | \$ 15 |
| Paloma<br>Alto's Tequila, Grapefruit Juice & Club Soda                 | \$ 16 |
| Negroni<br>Little Water Gin, Campari & Sweet Vermouth                  | \$ 15 |
| Moscow Mule<br>Stateside Vodka, Ginger Beer, Lime Juice & Simple Syrup | \$ 13 |
| Grand Margarita<br>Casaamigos Blanco, Grand Marnier, Agave & Sour Mix  | \$ 16 |

## The Reds



|   |               |
|---|---------------|
| Noble Vines 337<br>Cabernet Sauvignon<br>California | \$ 10 / \$ 31 |
| The Federalist Cab<br>California                    | \$ 14 / \$ 37 |
| Drumheller Merlot<br>Washington                     | \$ 10 / \$ 30 |
| Josh Merlot<br>California                           | \$ 12 / \$ 31 |
| Noble Vines 667 Pinot Noir<br>California            | \$ 10 / \$ 31 |
| A-Z Pinot Noir<br>Oregon                            | \$ 14 / \$ 37 |
| Trivento Malbec<br>Mendoza, Argentina               | \$ 10 / \$ 23 |

## The Cocktails



|  |       |
|--|-------|
| The Tap Tea<br>Deep Eddy Sweet Tea Vodka, Peach Schnapps & Lemonade                        | \$ 13 |
| The Tap Lemonade<br>Western Son Orange Vodka & Lemonade                                    | \$ 12 |
| Chocolate Old Fashion<br>Angel's Envy, Orange Bitters & Chocolate Bitters                  | \$ 16 |
| The PumKing<br>Southern Tier Pumking Whiskey, Kahlua & Cream                               | \$ 15 |
| Harvest Mule<br>48 Blocks Vodka, Apple Juice, Cranberry Juice & Ginger Beer                | \$ 14 |
| Fall Margarita<br>Altos Tequila, Triple Sec, Apple Cider, Lime Juice & Dash of Maple Syrup | \$ 15 |
| Butter Beer<br>Three Olives Vanilla Vodka, Butterscoth Schnapps & Cream Soda               | \$ 15 |

## The Others



|   |               |
|---|---------------|
| The Beach Rose by Whispering Angel<br>France        | \$ 12 / \$ 31 |
| Pedroncelli Rose of Zinfandel<br>Sonoma, California | \$ 12 / \$ 31 |
| Ruffino Prosecco (187 ml)<br>Italy                  | \$ 11         |
| Capriccio Sangria<br>Sonoma, California             | \$ 9 / \$ 21  |

## Follow All Things Tap!



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Please ask about our  
Bourbon & Scotch Offerings