



THE TAP HOUSE

FOR THE TABLE

BRISKET POUTINE

Brisket, Gravy, Cheese Curds,
French Fries 14.25

CRISPY ONION RINGS

Vermont Cheddar Cheese Fondue
11.50

MUSSELS FRA-DIAVOLO

Spicy Tomato Sauce, Grilled
Baguette 14.75

JUMBO PRETZEL STICKS

Horseradish Whole Grain
Mustard 10.75

CHILI CHEESE FRIES

Vermont Cheddar, Green Onions,
Sour Cream 14.25

CHICKEN TENDERS

Maple BBQ, Teriyaki, or Buffalo
Sauce 12.75

SOUPS & SALADS

CHICKEN CAESAR SALAD

Hand Torn Romaine, Croutons,
Shaved Parmesan 15.75

WEDGE SALAD

Bacon, Blue Cheese, Red Onion,
Cherry Tomatoes 12.75

STRAWBERRY SPINACH SALAD

Feta, Candied Nuts, Maple
Vinaigrette 12.50

CLAM CHOWDER

New England Classic 12.50

CHEF JOE'S AWARD-WINNING BRISKET CHILI

Cornbread Waffle Wedge, Sour Cream 14.50

HAND PRESSED PIZZA

MARGHERITA

Tomato, Basil, Fresh Mozzarella,
Balsamic Drizzle 26.50

SAUSAGE RICOTTA

Onions, Peppers, Fresh
Mozzarella 28.75

VEGGIE

Red Onion, Peppers, Olives,
Tomato, Fresh Mozzarella 25.50

SPICY TEXAS BRISKET

Brisket, Onion, Jalapeno,
Cheddar, Mozzarella 28.75

BBQ CHICKEN

Sweet Baby Rays Sauce, Grilled
Chicken, Onions 28.25

BUFFALO CHICKEN

Mozzarella, Frank's Hot Sauce,
Blue Cheese Crumbles 28.25

SANDWICHES & BURGERS

SLOW ROASTED PULLED PORK

Apple Cider BBQ, tangy slaw 17.75

GRILLED CHICKEN BACON RANCH

Swiss, Brioche Bun 16.95

BACON CHEESEBURGER

Vermont White Cheddar 19.50

CLASSIC REUBEN

Corned Beef, Sauerkraut, Swiss,
Thousand Island 16.95

MAINS

CHICKEN PARMESAN

Marinara, Basil, Shaved
Parmesan, Fettuccine 22.50

SMOKED MEATLOAF

Smashed Potatoes, Apricot
Jalapeno Glaze 23.75

BOURBON STEAK TIPS

Smashed Potatoes,
Seasonal Vegetable 32.75

BAKED HADDOCK

Lemon, White Wine. Wild Rice
23.50

SHRIMP & SCALLOP SCAMPI

Garlic, Butter, White Wine,
Fettuccine 25.75

BAKED MAC & CHEESE

Cheddar, Gruyere, Cracker Crust
18.50

Thirsty? Turn Over

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WINE

SPARKLING

La Marca, Prosecco 750ml	45.95
J Vineyards Sparkling CA Cuvee	65.50
Wycliff Brut or Brut Rose 750ml 12/35.25	

ROSE

La Jolie Fleur, Rosé	12.75/ 42.75
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WHITE

Canyon Road, Sauv Blanc	12.50 /30.75
Canyon Road, Chardonnay	12.50/30.75
Canyon Road, Pinot Grigio	12.50/30.75
Ecco Domani, Pinot Grigio	36.00
J Vineyards, Pinot Gris	48.75
Schmitt Sohne, Riesling	12.75/ 36.50
Whitehaven, Sauvignon Blanc	46.75
Franciscan Unoaked, Chardonnay	47.25
Harken Chardonnay	14.25/ 46.00
Dry Creek, Fume Blanc	48.75

REDS

Canyon Road, Pinot Noir	12.50/30.75
Canyon Road, Cabernet	12.50/30.75
J Vineyards, Pinot Noir	48.50
William Hill, Cabernet	13.25 /46.50
Robert Hall, Cabernet	46.75
Louis M Martini, Cabernet	48.50
Bread & Butter, Merlot	13.75/46.50
Crios Susana Balbo, Malbec	14.25/51.00

SIGNATURE
COCKTAILS

APEROL SPRITZ

Aperol, Prosecco 10.00

BLUEBERRY SMASH

Tito's Vodka, Blueberry Puree,
Fresh Lemon Juice, Orange Juice
12.50/Mocktail 9.25

BLUEBERRY LAVENDER
LEMONADE

Absolut Citrus Vodka, Blueberry
12.75/Mocktail 9.50

BLUEBERRY PALOMA

Patron Silver, Blueberry Puree, Fresh
Lime Juice, Pink Grapefruit
12.25/Mocktail 9.00

COOL AS A CUCUMBER

Hendricks Gin, Fresh Lime Juice,
Chartreuse, Muddled Cucumber
12.75/Mocktail 9.25

RASPBERRY SPARKLING
LEMONADE

Chambord, Lemonade, Champagne
12.00/Mocktail 8.75

MINT JULEP

Horse Solder Bourbon,
Muddled Blackberries,
13.00/Mocktail 9.50

BEER

ON TAP

Von Trapp Pilsner 5.4%	9.00
Worntown Irish Red 5.5%	8.50
Plum Island Belgium White 5.4%	9.00
Fiddlehead IPA 6.2%	8.00
Tuckerman Pale Ale 5.4%	8.00
Citizen Cider 5.5%	9.00
Stoneface IPA 7.2%	8.00
Big Day Night Ride Stout 5.5%	8.50
Maine Beer Co. Lunch 7%	12.00
Woodstock Pigs Ear Brown 4.5%	8.00

MICROBREWS

Big Day Legit Lager,
Moat Czech Pilsner, Moat Scotties IPA,
Moat Miss V's, Tuckerman Rockpile

DOMESTICS

Budweiser, Bud Lite, Michelob Ultra,
Coors Lite, Miller Lite, PBR, Nutri
Seltzer, Athletic NA IPA

IMPORTS

Bodingtons, Guinness, Heineken, Stella



Hungry? Turn Over