

# CITY TAP HOUSE

GREAT FOOD ★ CRAFT BREWED

## BRICK OVEN PIZZA & FLATBREAD

### CLASSIC MARGHERITA PIZZA | 12

tomato sauce, fresh mozzarella,  
extra virgin olive oil, basil

### ABBRUZZI PEPPERONI PIZZA | 14

tomato sauce, fresh mozzarella,  
sliced fresno chilies

### TARTUFO PIZZA | 18

roasted mushrooms, taleggio, guanciale,  
fried egg, black truffle

### HONEY GOAT CHEESE PIZZA | 13

sliced red onion, pistachio,  
rosemary, truffled honey

### MEDITERRANEAN FLATBREAD | 12

toasted curry hummus, feta,  
olives, tomato, cucumber

### THREE LITTLE PIGS FLATBREAD | 14

palacios chorizo, fennel sausage,  
guanciale, broccoli rabe, fontina

## SNACKS

<b>Bacon Popcorn &amp; Candied Peanuts</b>	<b>7</b>
<b>Hand Cut Fries</b>	<b>7</b>
<b>Ten Spice Wings</b>	<b>12</b>
<b>Benton's Ham &amp; Cheese</b>	<b>10</b>
<b>Skillet Fried Shishito Peppers</b>	<b>9</b>

## APPETIZERS

<b>BLUE CRAB MAC N' CHEESE</b>	<b>14</b>
jumbo lump crab, fontina cheese	

<b>KOREAN SHORT RIB TACOS</b>	<b>13</b>
pickled cabbage slaw, cilantro, chili sauce	

<b>FOIE GRAS FRENCH TOAST</b>	<b>21</b>
hudson valley foie gras, roasted apple, port gastrique	

<b>YELLOWFIN TUNA TARTARE</b>	<b>14</b>
cucumber, scallion, ginger dressing	

<b>SWEET CORN &amp; CRAB HUSHPUPIES</b>	<b>12</b>
honey-thyme butter, citrus remoulade	

<b>LAMB NECK GRAVY</b>	<b>10</b>
herbed ricotta, grilled bread	

<b>MEZZE PLATE</b>	<b>12</b>
curry hummus, roasted tomato tapenade, beldi olives, flatbread	

<b>CHIPOTLE GLAZED ST. LOUIS RIBS</b>	<b>15</b>
celeriac & apple slaw	

## SALADS

<b>COUNTRY CAESAR</b>	<b>10</b>
romaine hearts, garlic croutons, shaved parmesan	

<b>GREEN KALE SALAD</b>	<b>10</b>
persimmons, pomegranate, pecans, grana padano, maple-pecan vinaigrette	

<b>SEARED TUNA</b>	<b>15</b>
mustard greens, daikon, carrots, cilantro, soy sesame vinaigrette	

<b>CHOP</b>	<b>13</b>
grilled chicken, aged provolone, pepperoncini, tomato, red onion, cucumber, red wine vinaigrette	

## PLATES

<b>DUROC PORK COLLAR</b>	<b>22</b>
logan turnpike cheddar grits, pork jus, collard greens, smoked paprika	

<b>MONKFISH OSSO BUCO</b>	<b>27</b>
maitake mushroom, butternut squash, green beans, cider truffle jus	

<b>RIBEYE</b>	<b>32</b>
cumin-black pepper rub, pine nuts, caramelized cipollini onions, swiss chard, bliss potatoes, red wine reduction	

<b>RABBIT BOLOGNESE</b>	<b>22</b>
benton's bacon, pecorino romano, bucatini pasta	

<b>OVEN ROASTED HALF CHICKEN</b>	<b>24</b>
corn & jalapeno spoonbread, baby green beans, pan jus	

<b>STEAK FRITES</b>	<b>27</b>
roasted shallot demi glace, herb butter, hand cut frites	

<b>SEARED JUMBO SCALLOPS</b>	<b>27</b>
maple butternut squash polenta cakes, fennel puree, red pepper jam	

## CRAFTWICHES

SERVED WITH HAND CUT FRIES OR GREEN SALAD

<b>ROASTED DUROC PORK SANDWICH</b>	<b>12</b>
pickled cabbage slaw, curry dijonnaise, gem lettuce, toasted brioche	

<b>LOBSTER ROLL</b>	<b>26</b>
poached lobster, celery, green onion, mayonnaise, buttered roll	

<b>BRAISED SHORT RIB</b>	<b>14</b>
maui onion jam, ciabatta, truffled pecorino	

<b>GRILLED CHICKEN BLT</b>	<b>12</b>
benton's bacon, sliced tomato, gem lettuce, herb aioli, ciabatta	

<b>THE TAP BURGER</b>	<b>14</b>
creekstone farms ground beef, lancaster rustic cheddar, agrodolce onions, beer gastrique, toasted brioche	
	*add benton's bacon <b>3</b>
	*add avocado <b>2</b>

## MUSSELS

SERVED WITH HOUSE MADE FOCACCIA

<b>ABIGAIL</b>	<b>22</b>
roasted garlic butter, leeks, belgian ale broth	SM <b>12</b> LRG <b>22</b>

<b>ELISE</b>	<b>22</b>
plum tomato, garlic, olive oil, basil chiffonade	SM <b>12</b> LRG <b>22</b>

<b>PANCHO</b>	<b>24</b>
spicy chorizo, poblano peppers, tomato, garlic	SM <b>13</b> LRG <b>24</b>

## DAILY SUPPER

AVAILABLE 5PM-10PM

<b>• MONDAY •</b>
<b>BUCATINI &amp; CLAMS</b>
palacios chorizo, white wine, garlic <b>24</b>

<b>• TUESDAY •</b>
<b>CHICKEN &amp; WAFFLES</b>
pan fried chicken, buttermilk waffle, honey thyme butter, coffee stout syrup, red pepper jam <b>19</b>

<b>• WEDNESDAY •</b>
<b>BEER BRAISED SHORT RIBS</b>
cipollini onions, carrot puree, balsamic jus <b>26</b>

<b>• THURSDAY •</b>
<b>TWENTY-FOUR HOUR CRISPY PORK SHANK</b>
brabant sweet potatoes, fried sage, firecracker apple sauce <b>21</b>

<b>• FRIDAY •</b>
<b>OFF THE HOOK</b>
fresh catch of the day whole fish from local fisheries <b>MP</b>

<b>• SATURDAY •</b>
<b>CTH STEAKHOUSE</b>
reminiscent of a classic butcher selected prime steaks & chops <b>MP</b>

PRIVATE PARTIES AVAILABLE. PLEASE CONTACT MARY CATHERINE AT M CORSON@PUBLICHOUSEUSA.COM | [CITYTAPHOUSEDC](#) | [TAPHOUSEDC](#)

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shell stock reduces the risk of food borne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.