

General Manager

Nikki Boyd



Executive Chef

Christopher Montgomery

TROLLEY TAP HOUSE

Soups & Salads

CHILI DU JOUR

Chef Selection

SEARED TUNA 12

Asian slaw, crispy wonton, black garlic aioli

CRAB AND FARRO SALAD 13

Greens, shaved fennel, pomegranate seeds
persimmon puree

CAESAR SALAD 9

Shaved parmesan, sourdough croutons,
romaine, classic caesar

ADD: Bacon 2 Chicken 4.5 Seared tuna 6.5

SOUP DU JOUR

Chef Selection

ROASTED AVOCADO 12

Roasted avocado half, poached egg, ground chorizo,
toasted pretzel points, pepper honey drizzle

AUTUMN SALAD 12

Roasted root vegetables, radish, black kale,
apples, pears, sunflower seeds, charred ginger
vinaigrette

Small Plates

FISH & CHIPS 10

Beer-battered rockfish, potato coins, tartar sauce

CARROT SALAD 6/ 11

Cumin roasted carrot salad with fresh herbs, pistachios
pickled onion, lemon honey yogurt and chili oil

CHORIZO SLIDERS 12

Caramelized onions, maple bacon aioli

CHICKEN SATAY 9.5

Grilled chicken skewers, chili gastrique, thai peanut sauce

BRUSSEL SPROUTS & SUNCHOKES 7/12

With pork belly

MAC AND CHEESE BITES 7.5

Tomato Jam

MUSHROOM TOAST 7/12

Grilled sourdough, gorgonzola, medium rare
roasted beef, cider-honey drizzle

SWEET POTATO FRIES 8

Brown sugar, sriracha mayo

BUFFALO TOTS 9

Bacon, blue cheese crumbles, tomatoes,
scallions, beer cheese

BEER BATTERED GREEN BEAN FRIES 7.5

House pickled green beans, lemon aioli

PUB FRIES 8.5

Potato coins, porter onion, sharp
cheddar, fresh herbs, malt aioli

SOFT PRETZELS 8

Savory with sea salt, ground mustard &
beer cheese

Sweet with raw sugar & goat cheese
cream sauce

Burgers & Sandwiches

Served with kettle chips & a house made pickle

CLASSIC BURGER 10.5

American cheese, bacon, lettuce, tomato, onion

BLACK & BLUE BURGER 10.5

Blackened seasoning, blue cheese, caramelized onion, maple bacon aioli

BACKYARD BURGER 10.5

Crispy onion straws, spicy slaw, stout BBQ sauce

TAP HOUSE GRILLED CHEESE 10

Creamy brie, basil roasted pear, roasted garlic puree, fried rosemary, pumpkin seed

HOT PASTRAMI 11

Swiss, sauerkraut, mustard

CURRIED CHICKEN SALAD WRAP 11

Tomato, house pickled onion, cashews, romaine

PORK BELLY 10

Crispy onion, tomato, lettuce, malt aioli

ROAST PORK 12

Sharp provolone, fried brussel sprout leaves on a hoagie roll

CHICKPEA VEGGIE BURGER 11

House made chickpea farro burger, tomato jam, Sriracha banana

ADD: Tater tots 2 Potato coins 3.5
pepper slaw

Entrees

Available at 5pm

SHRIMP & GRITS 10/15

Charred jalapeno, smoked gouda

TRUFFLED MAC & CHEESE 12

Local mushroom, three cheese blend, white truffle oil, crispy onions, fresh herbs

PISTACHIO-PESTO PASTA PRIMAVERA 14

Homemade gnocchi, seasonal vegetables, pistachio pesto

ROASTED CHICKEN THIGHS 17

Yogurt and mint marinated chicken thighs, carnival cauliflower and broccoli masala, chili-beet oil

PORK LOIN 18

Molasses-cider glazed pork loin, roasted root vegetables, spinach-cauliflower puree

FARROTO FLAT IRON 19

8oz flat iron steak, goat cheese farroto, roasted brussel sprout salsa verde

TOAD IN THE HOLE 16

Maple stout glazed pork belly and butternut squash, seared apples, beer-maple gastrique

AFTERS

TRIPLE-LAYER MOUSSE CAKE 6: *Brownie bottom, chocolate-stout anglaise*

FRIED FLUFFERNUTTER 11: *Cap'n Crunch crusted*

CHOCOLATE PRETZEL BREAD PUDDING 9

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