

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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