

# Big Red Tap & Grill

## SHARED PLATES

### **Charcuterie & Cheese Board 26**

*Imported, Cured and Air Dried Meats  
Cheese Seasonal Accompaniments*

### **Pan Fried Chicken & Pork Gyoza 15**

*Chili Oil and Ponzu*

### **Bacalao Beignets 18**

*Piquillo Pepper Coulis*

### **Buffalo Wings 16**

*Franks Red Hot and Bleu Cheese*

### **Nashville Hot Chicken Quesadilla 18**

*Manchego-Cheddar Cheese Blend, Whiskey Pickles, Roquefort Dressing*

### **Soup – Cup or Bowl 10/12**

*Vegetable Minestrone / Soup of the Day*

## TAP & GRILL SPECIALTIES

### **Maine Lobster Pot Pie 45**

*Seasonal Root Vegetables, Foraged Mushrooms, Cognac Lobster Cream, Flaky Crust*

### **Grilled Flat Iron Steak Churrasco 38**

*Cornmeal Crusted Yucca Fries, Chile Rellenos, Chimichurri*

### **Beef Short Rib "Stroganoff" 44**

*Buttered Noodles, Foraged Mushrooms, Crème Fraiche, Shallot Marmalade*

### **Buckwheat Soba Noodle Salad 25**

*Roasted Organic Chicken, Crisp Vegetables, Sesame Peanut Dressing*

## BURGERS & SANDWICHES

### **Ivy League Artisanal Burger 26**

*Pat LaFrieda Blend of Angus Beef, Five Spoke Cheddar, Bacon Jam  
Skin on Fries and Plum Ketchup*

### **Blackened Salmon Burger 24**

*Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun, Warm Rosemary Sea Salt Chips*

### **The Impossible™ Double Stack 25**

*Two Plant Based Patties, Special Sauce, Lettuce, Farmhouse Cheddar Cheese  
House-made Pickle on a Sesame Seed Bun with Skin on Fries*

### **The "KFC" Sandwich 22**

*Korean Double Fried Chicken, Gochujang Glaze, B&B Pickles, Red Cabbage Slaw  
Skin on Fries and Korean Ketchup*

## SALADS

### **Harvest Superfood Bowl 24**

*Indian Harvest Whole Grains, Organic Tofu, Pistachio Falafel, Beet Hummus  
Pickled Vegetables, Hemp Hearts, Papadum and Lemon-Ginger & Turmeric Dressing*

### **Baby Kale Fattoush Salad 16**

*Caramelized Halloumi, Naan Croutons, Red Wine-Oregano Vinaigrette  
Add Grilled Organic Chicken (\$10 surcharge) or Wild King Salmon (\$18 surcharge)*

# Dinner Menu

## DESSERT

### **il Laboratorio del Gelato 12**

*Trio of Gelato: Brown Butter, Maple Walnut, Lucuma*

*Trio of Sorbet: Orange Hibiscus, Grapefruit Campari, Lemon-Basil*

*Vanilla & Chocolate Gelato Available*

### **Lemon Drop Crème Brûlée 12**

*Limoncello Curd and Market Berries*

### **Warm Apple Cobbler 12**

*Vanilla Gelato*

### **Seasonal Berries 12**

*Chantilly Cream*

### **New York Style Cheesecake 12**

*Graham Cracker Crust and Berry Coulis*

### **Salted Caramel Budino 12**

*Hazelnut Biscotti*

### **Torta Caprese 12**

*Italian Chocolate Flourless Cake and Vanilla Bean Custard*

### **Freshly Baked Cookies 10**

### **illy Coffee and Harney & Sons Fine Teas 6**

## NIGHT CAP

<b>Taylor Tawny Port 10yr</b>	<b>15</b>
<b>Taylor Tawny Port 20yr</b>	<b>20</b>
<b>Torres desde Brandy</b>	<b>17</b>
<b>Armagnac de Montel VSOP</b>	<b>18</b>
<b>McCallan 18yr</b>	<b>95</b>
<b>House of Mezcal Marcanegra</b>	<b>18</b>
<b>Cabernet Franc Inniskillin 2013</b>	<b>40/155</b>
<b>Casamigo Repasado</b>	<b>18</b>

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies or dietary restrictions.