

# Big Red Tap & Grill

## SHARED PLATES

### Charcuterie & Cheese Board 26

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

### Korean Skirt Steak Tacos 22

*Spicy Kimchi Mayo*

### Pan Fried Chicken & Pork Gyoza 16

*Chili Oil and Ponzu*

### Buffalo Wings 18

*Frank's Red Hot and Bleu Cheese*

### Lobster Quesadilla 24

*Monterrey Jack Cheese, Heirloom Tomato & Charred Corn Relish, Avocado Crema*

### Soup – Cup or Bowl 10/12

*Vegetable Minestrone / Soup of the Day*

## TAP & GRILL SPECIALTIES

### Crispy Point Judith Calamari Salad 28

*Farmers Market Greens, Champagne Mango, Hearts of Palm, Jicama Crispy Wontons  
Miso-Lime Vinaigrette*

### Grilled Wagyu Hanger Steak 40

*Confit Potato, au Poivre Sauce*

### Grilled Mahi Mahi Tacos 32

*Tequila-Lime Marinated, Pico de Gallo, Guacamole and Chipotle Aioli*

### Buckwheat Soba Noodle Salad 26

*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 25

*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 24

*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, Lemon Scented Hummus  
Roasted Vegetables, Hemp Hearts, Papadum, Lemon-Ginger & Turmeric Vinaigrette*

### Five Lettuce Caesar 16

*Gremolata Breadcrumbs, Boquerones, Watermelon Radish, Garlic-Anchovy Dressing  
Add Grilled Organic Chicken (\$14 surcharge) or Hidden Fjord Salmon (\$20 surcharge)*

# Dinner Menu

## DESSERT

**il Laboratorio del Gelato 12**

*Trio of Gelato: Chocolate Hazelnut, Mint Chocolate Chip, Amaretto Crunch*

*Trio of Sorbet: Lychee, Yuzu, Passion Fruit*

*Vanilla & Chocolate Gelato Available*

**Lemon Drop Crème Brûlée 12**

*Limoncello Curd and Market Berries*

**Warm Peach and Blueberry Cobbler 12**

*Crème Fraiche Gelato*

**Seasonal Berries 12**

*Chantilly Cream*

**New York Style Cheesecake 12**

*Graham Cracker Crust and Berry Coulis*

**Crème Caramel 12**

*Chantilly Cream and Seasonal Berries*

**Torta Caprese 12**

*Italian Chocolate Flourless Cake and Vanilla Bean Custard*

**Freshly Baked Cookies 12**

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

## NIGHT CAP

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

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.