

Big Red Tap & Grill

Shared Plates

Charcuterie & Cheese Board 24

Imported, Cured and Air Dried Meats, Cheese
Seasonal Accompaniments

Pan Fried Chicken & Pork Gyoza 12

Chili Oil and Ponzu

Ropa Vieja Quesadilla 18

Braised Flank Steak, Refried Pinto Beans, Chorizo
Pico de Gallo and Avocado Crema

Buffalo Wings 14

Franks Red Hot & Bleu Cheese

Lobster- Mascarpone Arancini 16

Aidi au Hornard and Caviar

Soup - Cup or Bowl 8/10

Vegetable Mnestrone / Soup of the Day

Tap & Grill Specialties

Peruvian Style Chicken Fajitas 26

Roasted Organic Chicken, Pepperjack, Spicy Peruvian Green Sauce
Warm Flour Tortillas and Guacamole

Steak Frites 32

Grilled Flat Iron, Creamed Kale, Herb Scented Panisse Fries, Luger Style Steakhouse Sauce

Paella Valenciana 20

Market Seafood, Bomba Rice, Spanish Chorizo and Sala Verde

Roasted Organic Chicken Pot Pie 22

Seasonal Root Vegetables, Creamy Gravy, Puff Pastry

Burgers & Sandwiches

Ivy League Artisanal Burger 24

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

Blackened Salmon Burger 22

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

The Impossible™ Double Stack 23

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 18

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

Dinner Menu

Salads

Superfood Bowl 20

Indian Harvest Whole Grains, Organic Tofu, Fava Bean Fritter, Butternut Squash Hummus
Pickled Vegetables, Hemp Hearts, Papadum Lemon-Ginger and Turmeric Dressing

Lacinato Kale Salad 15

Country Crotons, Parmesan Tuile, Garlic-Anchovy Dressing
Add Grilled Organic Chicken (\$8 Surcharge) or Ora King Salmon (\$15 surcharge)

Dessert

il Laboratorio del Gelato 10

Trio of Gelato: Espresso-Chocolate Chip, Salted Caramel, Chocolate Peanut Butter
Trio of Sorbet: Orange Hibiscus, Lemon-Basil, Grapefruit Campari
Vanilla & Chocolate Gelato Available

Masala Chai Crème Brûlée 12

Pistachio-Cardamom Shortbread, Whipped Cream Berries

Warm Apple Cobbler 12

Vanilla Gelato

Seasonal Berries 12

Chantilly Cream

New York Style Cheesecake 12

Graham Cracker Crust, Berry Coulis

Triple Chocolate Mousse Parfait 12

Freshly Baked Cookies \$9

illy Coffee and Harney & Sons Teas \$6

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.