

Big Red Tap & Grill

SHARED PLATES

Charcuterie & Cheese Board 27

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

Pan Fried Chicken & Pork Gyoza 16

Chili Oil and Ponzu

Tuscan Flatbread 18

*Esposito's Spicy Italian Sausage, Confit Tomato,
Broccoli Rabe, Stracciatella*

Korean Skirt Steak Tacos 23

Spicy Kimchi Mayo

Buffalo Wings 18

Frank's Red Hot and Bleu Cheese

Roasted Chicken Quesadilla 25

*Manchego-Pepper Jack Blend,
Caramelized Onions, Pico de Gallo,
Guacamole, Chipotle Mayo*

Soup – Cup or Bowl 10/12

Vegetable Minestrone / Soup of the Day

TAP & GRILL SPECIALTIES

Idaho Brook Trout 45

Crispy Panisse, Grilled Asparagus, Sauce Gribiche

Grilled Wagyu Hanger Steak 42

Confit Potato, au Poivre Sauce

Grilled Mahi Mahi Tacos 33

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 27

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

Yellowfin Tuna Burger 26

Sesame Brioche, Napa Slaw, Tempura Onion Rings, Wasabi-Avocado Remoulade

The Impossible™ Melt 26

*Caramelized Vidalia Onion, Gruyere, Thousand Island Dressing on Marble Rye,
Coleslaw and French Fries*

Buffalo Chicken Sandwich 20

*Leidy's Olin Bacon, Sharp Cheddar, Franks Red Hot, Roquefort Dressing,
French Fries and Coleslaw*

SALADS

Harvest Superfood Bowl 24

*Indian Harvest Whole Grains, Organic Super Greens, French Lentils,
Japanese Sweet Potato Natto, Black Sesame Seed Cracker, Carrot-Ginger Vinaigrette*

Tanimura & Antle Artisanal Greens 18

*Shaved Fennel, Snapdragon Apple Chip, Pomegranate Seeds, Crispy Goat Cheese,
Prosecco Vinaigrette*

*Add Grilled Organic Chicken (\$16 surcharge), Hidden Fjord Salmon (\$20 surcharge)
or Wagyu Hanger Steak (\$22 surcharge)*

Dinner Menu

DESSERT

il Laboratorio del Gelato 12

Trio of Gelato: Espresso-Chocolate Chip, Pistachio, Black Mission Fig

Trio of Sorbet: Black Currant, Orange, Pineapple

Vanilla & Chocolate Gelato Available

Harney & Sons Hojicha Crème Brûlée 12

Shortbread and Seasonal Berries

Warm Cinnamon Apple Cobbler 12

Crème Fraiche Gelato

Seasonal Berries 12

Chantilly Cream

Basque Style Cheesecake 12

Blackberry-Chambord Compote, Chantilly Cream

Limoncello Tiramisu 12

Savoiardi, Limoncello Infused Mascarpone Cream

Torta Caprese 12

Italian Chocolate Flourless Cake and Vanilla Bean Custard

Affogato 12

Vanilla Gelato and Shot of Espresso

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.