

— { hot food } —

CONFIT CHICKEN LEG .....	\$9
Pickled cranberries, watercress, orange rosemary vinaigrette	
* ORVAL MUSHROOM RAGU .....	\$9
Mushroom pancake, crimini chips, Orval cheese	
* CHICKEN FRIED CAULIFLOWER .....	\$8
Cauliflower tartare, lemon hot sauce	
BEEF <i>and</i> ONION PASTIES .....	\$9
Short ribs, parsley, horseradish	
* CHARRED STRING BEANS .....	\$6
Roasted red pepper cumin vinaigrette	
PILSNER-BRINED HOT WINGS .....	\$9/16
Blue cheese, carrots, celery	
* SWEET SUICIDE RINGS .....	\$6
Spicy sweet onion rings, habanero cream	
* BEER-BATTERED KOSHER DILLS .....	\$7
Horseradish buttermilk dip	

— { cold food } —

* HEIRLOOM APPLE SALAD .....	\$9
Pickled cheddar, celery, caramelized pecans, coffee vinaigrette	
* HEFeweizen HUMMUS .....	\$10
Pita, olives, carrots, cucumber, sumac	
* MIX GREEN SALAD .....	\$7
English cucumbers, grape tomatoes, wit-bier citronette	
* BREWER'S CHEESE PLATE .....	\$9/\$16
Selection of brewery cheeses, Petrus jelly, IPA pear butter, candied barley	

— { sandwiches } —

*Served with hand-cut french fries*

* SPAGHETTI SANDWICH .....	\$9
Roasted garlic, lentil meatballs, tomato sauce	
CHEESEBURGER .....	\$9
Pick your cheese, lettuce, tomato	
* VEGGIEBURGER .....	\$8
Pick your cheese, lettuce, tomato	
* ROASTED MUSHROOM GRINDER .....	\$9
Provolone, garlic mayo, cherry peppers, onions, tomatoes, shredded lettuce	
KIELBASY GRINDER .....	\$9
Sauerkraut, cheddar, beer mustard	
SLOW ROAST PORK .....	\$9
Provolone, baby spinach, fresh garlic mayo	
* SMOKED COCONUT CLUB .....	\$8
Grilled lemon garlic tofu, smoked coconut, tomato herb mayo	
PORTER BRAISED BRISKET .....	\$9
Roasted carrots, cheddar, beer gravy	

— { entrées } —

PORT RICHMOND PLATTER .....	\$14
Grilled Kielbasy, pierogies, potato pancakes, and kraut	
CHICKEN FRIED CHICKEN .....	\$14
Mac and cheese, braised collards, habanero mustard sauce	
FISH <i>and</i> CHIPS .....	\$15
Beer-battered fresh wild haddock, cole slaw and fries	
CASK ALE LAMB STEW .....	\$15
Yukon golds, carrots, leeks	
* SPINACH <i>and</i> CHEESE .....	\$13
Feta, wilted spinach, penne, Pecorino Romano	
MONTEREY RIB STEAK .....	\$16
Celeriac potato gratin, black peppercorn sauce	
* SHEPHERDS PIE .....	\$13
Roasted seitan, carrots and peas, roasted garlic mash	

# MEMPHIS TAPROOM

— { Kitchen Hours } —

11:30am-Midnight  
Monday thru Friday

11:00am-Midnight  
Weekends

Brunch  
Saturday and Sunday  
11am-3pm

★ ★ ★

Ask your server for  
a bottled beer menu

★ ★ ★

— { libations } —

DRAFT BEER

WINE

COCKTAILS

SODAS *and*  
ICED TEA

COFFEE  
*or* TEA

★ ★ ★

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upcoming beer events  
and other good stuff  
at Memphis Taproom

★ ★ ★

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.com

★ ★ ★

*We seat only complete parties  
in the dining room (no begging  
or whining or acting insulted please.)*

*Also, we reserve our dining room  
tables for diners only. It's a house  
rule. All the time. Please don't go home  
and blog about this. Instead go make a  
new friend in the bar and have drinks!*

*What does it mean?*

★ Vegetarian *and* ★ Vegan

*An 18% gratuity may be  
added to parties of 6 or more*

★ ★ ★

*Please be advised:  
We use 100% Peanut Oil in our fryers*