

TAPHOUSE BREAKFAST MENU

CLASSICS

AVOCADO TOAST

Wheat bread, topped with mashed avocado and two sunny side up eggs. Served with home fries or cheese grits. - \$11

SWEET CREAM PANCAKES

Three jumbo fluffy, sweet cream pancakes, griddled to a delicious golden brown. Add chocolate chips and/or fresh blueberries for + \$1. - \$11

FRENCH TOAST

Four slices of thick broche bread dipped in cinnamon custard then griddled to perfection. - \$10

TWO-TWO-TWO

Two sweet cream pancakes, two eggs and choice of meat. Egg choices: Scrambled, Over Easy or Over Hard. Meat choices: Bacon, Sausage, Turkey Sausage, Scrapple or Ham. - \$12

STEAK & EGGS

Hand cut NY Strip steak grilled to your liking. Served with 2 eggs your way. Choice of home fries or cheese grits. - \$12

THE MESS

BEST FOR HANGOVERS! Home fries, scrambled eggs, bacon, ham, sausage and cheddar cheese. All mixed together and topped with homemade sausage gravy. Choice of toast - \$14

2 EGGS & MEAT

2 eggs your way, scrambled, over easy or over hard with your choice of meat, bacon, sausage, scrapple, ham or turkey sausage. Side of toast and home fries or cheese grits. - \$10

BISCUITS & GRAVY

House-made biscuits and sausage gravy. - \$13



{SANDWICHES}

Served with choice of home fries or cheese grits

EGG SANDWICH

Two eggs, any style, choice of ham, sausage, turkey sausage, scrapple or bacon and cheese on a brioche roll. Add \$2 for meat. - \$7

TAPPED UP BURGER

1/2lb burger topped with cheddar, bacon, home fries and a over easy egg. Served with lettuce, tomato and onion on a grilled brioche roll. - \$14

WAKE-UP PHILLY

Philly cheesesteak, onions, peppers and mushrooms. Topped with two fried eggs and housemade craft beer cheese. - \$13

CHICKEN BISCUIT

Fried chicken breast, fried egg and American cheese served on a warm, flaky biscuit. Topped with sausage gravy for +\$2. - \$12

HAIR-OF-THE-DOG

Beer-Braised onions and chorizo sausage, two fried eggs, home fries and pepper jack cheese in a burrito. - \$12

SCRAMBLES

All scrambles are served with a side of home fries or cheese grits. Side of toast

LUMBERJACK

Bacon, sausage, ham, onions, peppers and cheddar cheese. - \$12

BEACH BUNNY

Egg whites, spinach, mushrooms, tomatoes and swiss cheese. - \$12

SPANISH

Chorizo, onions, peppers and pepper jack cheese. - \$12

SURFER

Choice of bacon, sausage, turkey sausage, ham or scrapple and shredded cheddar cheese. - \$12

SPICY VEGGIE

Mushrooms, spinach, onions, peppers, tomatoes, jalapenos and pepper jack cheese. Served with a side of salsa. - \$12



{SIDES}

CHOICE OF TOAST	WHITE WHEAT RYE	\$2
FRESH FRUIT		\$5
CHEESE GRITS		\$3
MEAT	BACON SAUSAGE TURKEY SAUSAGE SCRAPPLE HAM	\$3
HOME FRIES		\$3

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness. Gratuity will be added to parties of 6 or more.

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APPETIZERS

TAPHOUSE PRETZELS

Bavarian pretzel sticks, served with spicy Guinness mustard and house-made beer cheese on the side. - \$10

CRABBY PRETZEL

Bavarian pretzel braid topped with lump Maryland blue crab meat, cream cheese, Monterey jack cheese, cheddar cheese and Old Bay. - \$14

CRABBY BALLS

Four miniature crab cakes (fresh, jumbo lump Maryland Blue Crab meat), broiled and served with house-made Old Bay tartar sauce. - \$MP

FRIED MAC N CHEESE

House-made Mac N Cheese rolled, breaded and fried. Served with our house-made marinara. - \$12

MEDITERRANEAN PLATE

House-made hummus, feta cheese, quinoa salad, toasted naan bread, crudites and olives. - \$10

CRAB AVOCADO

Halved avocado filled with roasted corn and crab salsa, and an Old Bay ranch drizzle. - \$13

CAPRESE

Crimson red tomatoes and sliced Mozzarella topped with basil oil and balsamic glaze. - \$12

FISH IN CHIPS

Catfish fingers ROLLED IN house-made Old Bay potato chips and fried. Served with Old Bay tartar and mango habanero ketchup. - \$11

STEAMED SHRIMP

½ lb. of domestic shrimp cooked in beer with sweet onions, lemon and Old Bay seasoning. Served with house-made cocktail sauce. - \$MP

P.E.I MUSSELS

Your choice of P.E.I Mussels with yellow curry, marinara, or traditional white wine, butter, garlic, and herbs. Served with a toasted baguette. - \$12

BUFFALO CHICKEN DIP

Roasted Chicken, Monterey jack cheese, pepper jack cheese, buffalo sauce and ranch topped with bleu cheese crumbles. Served with celery and toasted baguette. - \$10

TAPPED UP FRIES

Waffle fries, house-made beer cheese, chopped thick cut corn cob smoked bacon, and a ranch drizzle. - \$10

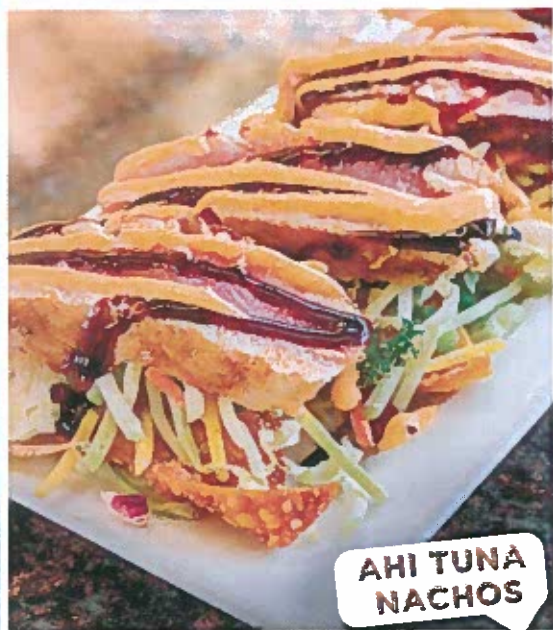
Extra sauces are available upon request for an additional fee.  Tap Classic



CRABBY BALLS



TAPHOUSE PRETZEL



AHI TUNA NACHOS

Fried wontons, Asian slaw, blackened Ahi tuna, balsamic glaze, Sriracha aioli. - \$15

{SALADS}

GREEK

Romaine hearts, red onion, feta cheese, kalamatta olives, cucumbers. Served with a cucumber lemon yogurt dressing on the side. - \$7/\$10

SUMMER HARVEST

Fresh greens with sliced fresh seasonal berries, almonds, and shaved parmesan. Served with a strawberry vinaigrette on the side. - \$8/\$11

CAESAR

Romaine hearts, shaved parmesan cheese, house-made croutons and our signature Caesar dressing. - \$7/\$10

Add Ons: Grilled Chicken - \$6 Crab Cake - \$15 Blackened Tuna - \$14 Grilled Salmon \$12 - Grilled Shrimp \$10



OUR FAMOUS
WINGS

Season & Baked, then deep-fried and sauced to order.
 8 wings per order and served with celery and your
 choice of housemade ranch or blue cheese dressing

\$11

- BUFFALO**
- BBQ**
- SPICY BBQ**
- OLD BAY**
- SWEET CHILI**
- KOREAN BBQ** 🐟
- GARLIC PARMESAN**
- MANGO HABANERO**
- HONEY OLD BAY**
- PESTO**
- MARINARA PARM**
- YELLOW CURRY**
- SAVAGE** 🔥🔥



MUST TRY { **PEANUT BUTTER & HABANERO JELLY**

HABANERO JELLY TOSSED WINGS SERVED WITH A PEANUT BUTTER DIPPING SAUCE

{SOUPS}

CREAM OF CRAB

House-made Cream of Crab soup. Served with
 crackers. Add a toasted baguette for (+\$2) - \$10

SOUP DU JOUR

Ask your server what our soup of the day is. - \$MP



**CHECK OUT OUR
 CRAFT BEER SELECTION**

PRIVATE PARTY

Get tapped for any occasion with the Taphouse
 Crew! Ask your server or bartender about
 hosting your private party, event or wedding
 with us at any of our locations!

443-664-2201

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HANDHELDS

Your choice between Old Bay Chips, Waffle Fries (+\$2) Rosemary Parmesan Waffle Fries (+\$3) or Sweet Potato Tots (+\$4)

TAPHOUSE TACOS

Your choice of blackened catfish, tuna, or shrimp. Served on grilled flour tortillas, topped with cheddar cheese, Asian slaw, house-made ponzu and Sriracha aioli - \$15

CRAB CAKE

Fresh jumbo lump Maryland Blue Crab cake, broiled and served on a brioche bun with lettuce and tomato. House-made Old Bay tartar sauce on the side. - \$MP 

AHI TUNA

Fresh Ahi Tuna blackened and served medium rare. Topped with power slaw, house-made sriracha aioli and ponzu sauce on a brioche bun. - \$16

PORTOBELLO GRILLED CHEESE

Balsamic marinated grilled portobello, Roasted tomatoes, sauteed spinach, swiss, provolone. - \$10

CHEESESTEAK

Shaved ribeye, grilled and topped with your choice of cheese, onions, peppers, or mushrooms. Served on a toasted Amoroso roll. - \$13

CHICKEN CHEESESTEAK

Shaved chicken breast, grilled and topped with your choice of cheese, onions, peppers, or mushrooms. Served on a toasted Amoroso roll. - \$13

BEST EVER BLT

Eight slices of thick cut corn cobb bacon with lettuce, tomato on toasted white bread. Add a fried egg for (+\$2) - \$11

FISH IN CHIPS

Catfish rolled IN house-made old bay pub chips and fried. Served on an amaroso roll with lettuce, tomato, and old bay tartar sauce on the side. \$13

CHICKEN CAPRESE

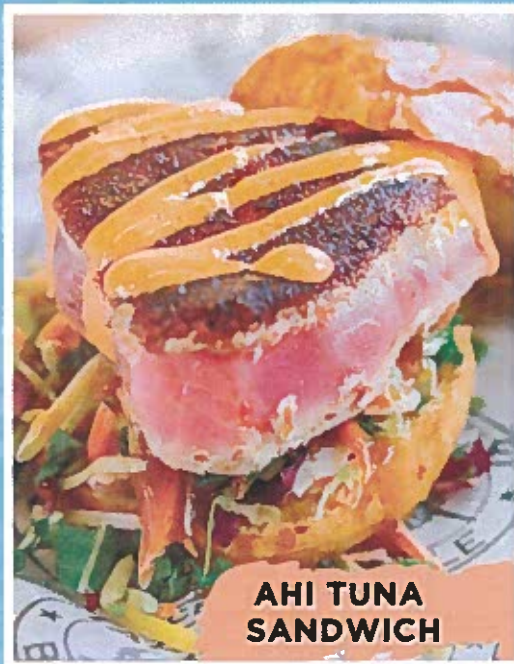
Marinated and grilled chicken breast on a multi grain bun topped with sliced crimson red tomato, fresh mozzarella, house-made spinach-walnut pesto and balsamic glaze. - \$13

BIG WAVE WRAP

Your choice of house-made Old Bay Shrimp Salad, house-made curry chicken salad with grapes, red onions and walnuts or house-made smoked Tuna Salad - \$13/\$11/\$11



Extra sauces are available upon request for an additional fee.



AHI TUNA SANDWICH

{KIDS MENU}

Served with Old Bay chips. Substitute Waffle Fries for \$1

- | | |
|-----------------------|--------------------|
| CHICKEN TENDERS - \$8 | MAC & CHEESE - \$7 |
| GRILLED CHEESE - \$8 | HAMBURGER - \$7 |
| CRABBY PATTY - \$8 | CHEESEBURGER - \$8 |



TAPHOUSE TACOS



CHICKEN CAPRESE

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SHARK BISCUIT

Two 1/2lb fresh, all natural beef patties, two slices of cheddar cheese, caramelized onions, 4 strips of bacon, Sriracha aioli and topped with a fried egg. - \$19

ENTREES

CRABCAKE DINNER

Fresh, jumbo lump Maryland Blue Crab, broiled and served with our house-made Old Bay tartar sauce. Served with your choice of starch and veggie of the day. - \$MP

FRIED 1/2 CHICKEN

Tossed in your choice of any of our house wing sauces. - \$20

SHRIMP & GRITS

1/2lb blackened shrimp with chorizo jalapeno cheesy grits. Topped with beer braised pepper & onions, red pepper coulis and tomatillo salsa drizzle. - \$26

CRAB MAC & CHEESE

Cavatappi pasta, house-made cheese sauce, jumbo lump crab meat, sprinkled with Old Bay. - \$24

{SIDES} \$5

STARCH SIDES

- Roasted Reds
- Mashed Potatoes
- Brown/Wild Rice
- Waffle Fries
- Mac & Cheese

VEGGIE SIDES

- Mixed Veggie
- Summer Squash Marinara
- Roasted Asparagus
- Steamed Broccoli
- Side Salad (Harvest, Greek, Caesar)

BURGERS

Your choice between Old Bay Chips, Waffle Fries (+\$2) Rosemary Parmesan Waffle Fries (+\$3) or Sweet Potato Tots (+\$4)

TIDE

1/2 lb. fresh, all natural beef patty topped with lettuce, tomato and red onion. - ADD a choice of cheese for \$1 (American, Cheddar, Bleu, Swiss, Pepper jack or Provolone). - ADD bacon for (\$2). -ADD fried egg for (\$2) - \$11

GNARMAX

1/2 lb fresh, all natural beef patty topped with pepperjack cheese, jalapenos, and Sriracha aioli- \$13

SHROOM

1/2 lb. fresh, all natural beef patty, sauteed mushrooms and Swiss cheese. - \$13

BLACK AND BLEU

1/2 lb fresh, all natural blackened beef patty topped with bleu cheese crumbles and caramelized onions. - \$13

BACONLICIOUS

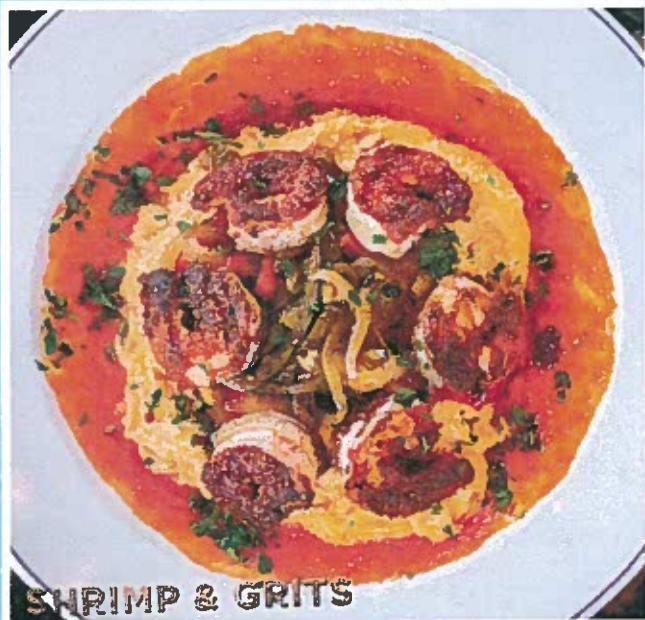
1/2 lb fresh, all natural beef patty topped with bacon, bacon & more bacon, cheddar cheese and BBQ sauce. - \$16

BLACK BEAN AND QUINOA(GF)

House-made black bean & quinoa burger topped with hummus, tomato, red onion and Sriracha aioli and wrapped in lettuce. Add a brioche bun for \$1 OR multi-grain bun for \$1.50 - \$11



Extra sauces are available upon request for an additional fee.



SHRIMP & GRITS

{FROZENS}

DIRTY BANANA

Banana liqueur, coffee liqueur, banana and vanilla cream

DREAMSICLE

Vodka, triple sec and orange cream

MUDSLIDE

Irish cream liqueur, coffee liqueur and vanilla cream

PINA COLADA

Rum and Pina Colada cream

STRAWBERRY DAIQUIRI

Rum and blended strawberries

{MULES}

ORIGINAL

Absolut Lime, ginger beer and lime juice

DARK AND STORMY

Kraken Spiced Rum, ginger beer and lime juice

IPA IRISH

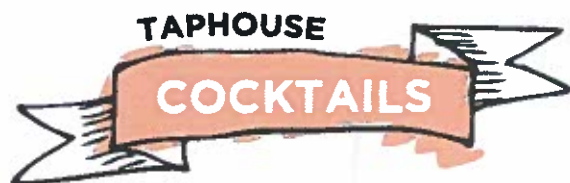
Jameson IPA, ginger beer and lime juice

WATERMELON

Three Olives Watermelon, ginger beer and lime juice

APPLE AND PEAR

Three Olives Apple and Pear, ginger beer and lime juice



BAYSIDE PUNCH

Kraken Spiced Rum, banana liquor, orange juice, splash of pineapple juice and grenadine

SUNSET LIMEADE

Absolut Lime, Malibu Lime, lemonade, grenadine and club soda

MALIBU MORNING AFTER

Malibu Lime, Malibu Mango, Pineapple and OJ

ABSOLUT ARNOLD

Absolut Citron, Iced Tea & Lemonade

GRAPEFRUIT PALOMA

Avion Silver, fresh grapefruit juice, fresh lime juice, agave nectar and club soda.

BLUE HAWAIIAN

Malibu Coconut, blue curacao and pineapple juice

MMM MARGARITA

Altos Reposado, triple sec, fresh lime juice & sour mix

JAMESON SOUR

Jameson, sour mix and orange juice

EASY BREEZE

Absolut Grapefruit, club soda and splash of cranberry

{CRUSHES}

Upgrade to Zero Added Sugar Absolut Upon Request

ORANGE

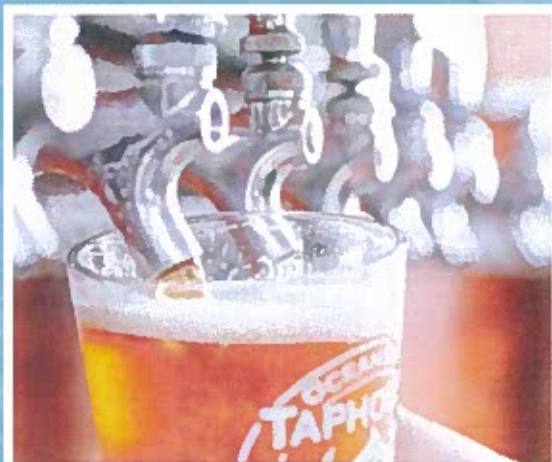
Three Olives Orange vodka, triple sec, fresh-squeezed orange juice and splash of Sierra Mist.

GRAPEFRUIT

Three Olives Grapefruit vodka, triple sec, fresh-squeezed grapefruit juice and splash of Sierra Mist.

CREAMSICLE

Three Olives Vanilla vodka, triple sec, fresh-squeezed orange juice and splash of Sierra Mist.



DOMESTIC AND IMPORTS

DRAFTS

Bud Light | Landshark | Miller Lite | Yuengling

CANS

Budweiser | Bud Light | Bud Light Lime | Corona |
Corona Light | Coors Light | Heineken | Michelob
Ultra | Miller Lite | Natural Light | National
Bohemian | O' Doul's | Twisted Tea

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