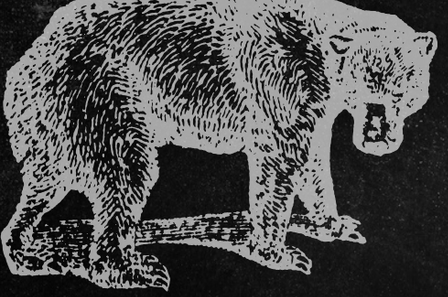


LUNCH STOVE & TAP MENU

OPEN FOR DINNER DAILY 5PM-10PM
TAPPY HOUR M-F 4:30PM-6:30PM
SAT-SUN 3PM-5PM
LUNCH M-F 11:30AM-3:00PM
FOLLOW US @STOVEANDTAP

Soups & Salads

add smoked chicken +4, blackened salmon +6, grilled shrimp +6

SMOKED TOMATO SOUP 4/7 v
cheese curd, basil, croutons

SEAFOOD GUMBO 15
rock shrimp, andouille sausage,crawfish, okra

SOUTHWEST QUINOA SALAD BOWL 14 v
mixed greens, charred corn, black beans, jack cheese, tortilla strips, buttermilk ranch dressing

BRUSSELS SPROUTS CAESAR 12*
romaine, bacon lardon, anchovy dressing

BEET & SPINACH SALAD 12 gf,v
tangerine, onion, feta, pistachio dressing

COBB SALAD 14 gf
chicken, bacon, egg, grilled corn, tomato, blue cheese, avocado, buttermilk dressing

CHARRED BROCCOLI CHICKEN PESTO SALAD 14* gf
kale, shaved vegetables, buttermilk pesto

Flatbreads

BRISKET 13
cheddar, parmesan, blue cheese pickled red onion, horseradish

BACON BURNT ENDS 13
roasted pineapple, fresno chili, jack cheese

MUSHROOM & BRUSSELS SPROUTS 13 v
smoked gouda, truffle

Shareables

DEVIILED EGGS 5 gf
pickled jalapeño, spice blend

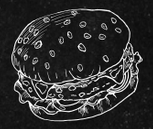
TAP FRIES 12
brisket, cheese curd, beer cheese sauce, gravy

STOVE CHICKEN WINGS 13 gf
house hot sauce

FRIED CHEESE CURDS 10
house marinara

MAC AND CHEESE 12
brisket ends, cavatappi, cheddar,parmesan

BOOM BOOM SHRIMP 15
cauliflower, spicy aioli



Handhelds

choice of side salad or fries

ALL AMERICAN BURGER 13*
american cheese, pickled onion, bibb lettuce, special sauce
*veggie burger available

SMOKED TURKEY CLUB 13
avocado, smoked tomato, bacon, gouda, pesto mayo

BRISKET DIP 13
gouda, horseradish mayo, beef jus

CATFISH PO'BOY 13
fried catfish, avocado, chipotle mayo, slaw. house old bay
*veggie burger available

PULLED PORK SANDWICH 13
apple slaw, pickled jalapeño

TAP SMOKED CHEESESTEAK 13
ribeye, beer cheese, cherry peppers, caramelized onions

PIMENTO GRILLED CHEESE 12
jalapeño bacon, smoked tomato, b&b pickles

Large Plates

STEAMED MUSSELS 16 gf
kielbasa, beer, jalapeño, texas toast

OLD SCHOOL FRIED CHICKEN 22
cole slaw, parker house rolls, spiced honey

SMOKED CHICKEN POT PIE 16
bacon, oyster mushrooms, carrots, biscuit

ST. LOUIS RIBS 22 gf
pork ribs, apple slaw, fries

CEDAR PLANK SALMON 26 gf
broccoli rabe, crispy smashed potato, fennel-dill yogurt

Eat Your Veggies

French Fries 5 gf,v
Side Salad 5 gf,v
Sautéed Broccoli Rabe, Smokey Chick Peas, Lemon 10 gf,v
Roasted Brussels Sprouts, Apples & Bacon 10 gf

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Beer

DRAFTS

COORS LIGHT 4
American light Lager, 4.2%, Coors Brewing Co, CO

NITRO IPA 6
American IPA, 6.3%, Cape May Brewing, NJ

STRANGER THAN FICTION 6
English Porter, 5.5%, Collective Arts Brewing, NY

DAISY CUTTER 6
American Pale Ale, 5.2% Half Acre Brewing, IL

PATINA SAISON 6
7.5%, 2SP Brewing, Aston, Pa

FOG MONSTER 6
Unfiltered American IPA, 6.8%, Rusty Rail Brewing, Mifflinburg, PA

BIRRA DI LEVANTE 6
Bohemian-style Pilsner, 4.9%, Levante Brewing, West Chester, Pa

HAMMERHEAD 6
American IPA, 6.4%, Big Oyster Brewing, DE

GREEN FLASH 7
West Coast IPA, 7%, Green Flash Brewing, CA

TROPIC OF THUNDER LAGER 6
American Lager, 5.8%, Stone Brewing, CA

ROTATING SNIFTER
TBD

ROTATING SEASONAL
TBD

BOTTLES & CANS

BUBBLE FARM 6
American IPA, 6.5%, Clown Shoes Brewing, MA

90 MIN 7
Imperial IPA, 9%, Dogfish Head Brewing, DE

NINJA VS UNICORN 7
Double IPA, 8%, Pipeworks Brewing, Chicago. IL

SIP OF SUNSHINE 6
American IPA, 8%, Lawsons Brewing, VT

JAM UP THE MASH 6
Sour, 5.2%, Collective Arts Brewing, NY

JAI ALAI 5
American IPA, 7.5%, Cigar City Brewing, FL

ALLAGASH WHITE 6
Witbier, 5.1%, Allagash Brewing Co., ME

DELICIOUS 6
Gluten Removed IPA, 7.7%, Stone Brewing, CA

TOOLS OF THE TRADE 6
Grapefruit Pale Ale, 4.8%, Industrial Arts Brewing Company, NY

LOREL LAGER 6
Lager, 5%, Zero Gravity Craft brewery, VT

ORIGINAL REAPER 7
Stout, 6.5%, Half Acre Brewing, IL

CELLAR DOOR 6
Wheat Ale, 6.6%, Stillwater Artisanal Ales, MD

MAKE AMERICA JUICY AGAIN 6
“Hazy” IPA, 6.5%, Heretic Brewing Company, CA

APEX PREDATOR 7
Belgian Saison, 6.5%, Off Color Brewing, IL

BUSHBURG 6
Pilsner, 5.5%, Interboro Spirits and Ales, NY

WYNDRIDGE CRAFTY CIDER 5
Hard Cider, 5.5%, Wyndridge Farm Brewing, Dallastown, PA

Cocktails

MAPLE OLD FASHIONED 11
bourbon, maple syrup, bitters, orange

MALVERN MULE 10
boardroom ginger vodka, lime, fresh ginger

CRICKET CLUB 11
boardroom cranberry vodka, pimms #1, cucumber

HOLD MY COSMO 11
vodka, pama liquor, passion fruit

BLACKBERRY MOJITO 10
boardroom rum, mint, fresh blackberry, lime

PEAR MARGARITA 10
tequila, triple sec, fresh lime, pear, vanilla

IRISH MAID 10
irish whiskey, st germaine, lemon, simple, cucumber

BOULEVARDIER 11
whiskey, campari, sweet vermouth

AVIATION 11
boardroom gin, luxardo, creme de yvette, lemon

LINCOLN SIDECAR 11
cognac. cointreau, lemon

Wine

HOUSE WINE
RED OR WHITE 8/30

WHITE
SAUVIGNON BLANC, CRUSHER, CA 10/35
PINOT GRIGIO, PEPPERWOOD, CA 10/35
CHARDONNAY, HARKEN, CA, 11/40
DRY RIESLING, FOX RUN, NY, 10/35

RED
PINOT NOIR, BUTTERFIELD STATION, CA, 10/35
MERLOT, PINNACLE RIDGE, PA, 11/40
CABERNET SAUVIGNON, SAGELANDS, CA, 10/35
RED ZINFANDEL BLEND, ROSSO, CA 10/35

ROSE
CABERNET FRANC, BRIDGE LANE, NY 10/35
TREVERI SPARKLING ROSE BRUT, COLUMBIA VALLEY, WA 11/40