

# MEMPHIS TAPROOM

## — { hot food } —

<b>CRISPY PORK RILLONS</b> .....	\$.8
Pickled Brussels sprouts, spaetzle, heirloom cider vinaigrette	
<b>PILSNER-BRINED HOT WINGS</b> .....	\$.8/15
Blue cheese, carrots, celery	
<b>* SUICIDE RINGS</b> .....	\$.5
Vidalia onions, habenero cream, suicide salt	
<b>BEEF and ONION PASTIES</b> .....	\$.6
Black beer, short ribs, onions, parsley, horseradish	
<b>*½ SPICY BOILED PEANUTS</b> .....	\$.5
Green peanuts, crab boil, jalapenos	
<b>* BEER-BATTERED KOSHER DILLS</b> .....	\$.7
Horseradish buttermilk dip	
<b>*½ OLD BAY JACKFRUIT CAKES</b> .....	\$.8
Honeydew, cucumber salsa, lemon vinaigrette	

## — { cold food } —

<b>* FRESH GOAT CHEESE SALAD</b> .....	\$.8
Red grapefruit, beer hazelnuts, vanilla cured olives	
<b>* PLOUGHMAN'S LUNCH</b> .....	\$.10
Aged Jack, Stilton, and Red Leicester cheese, pickled vegetables, bread, honey	
<b>*½ HEFEWEIZEN HUMMUS</b> .....	\$.9
Pita, tortilla chips, olives, cucumbers, sumac	
<b>*½ MIX GREEN SALAD</b> .....	\$.7
English cucumbers, grape tomatoes, wit-bier citronette	
<b>BABY SPINACH SALAD</b> .....	\$.8
Bacon, fried bananas, spicy peanut vinaigrette	

## — { sandwiches } —

*Served with hand-cut french fries*

<b>OYSTER PO'BOY</b> .....	\$.9
Cornmeal crusted oysters, tartar sauce, tomato, iceberg lettuce	
<b>*½ SMOKED COCONUT CLUB</b> .....	\$.8
Grilled lemon garlic tofu, smoked coconut, tomato herb mayo	
<b>CHEESEBURGER</b> .....	\$.9
Ground brisket, chuck, and steak ends, cheese, lettuce, tomato	
<b>*½ VEGGIEBURGER</b> .....	\$.8
Roasted vegetables, white beans and quinoa patty, cheese, lettuce, tomato	
<b>* KING RAREBIT</b> .....	\$.8
Old Peculiar-cheddar fondue, Texas toast, sunny-side up eggs	
<b>GRILLED KIELBASY GRINDER</b> .....	\$.9
Sauerkraut, mustard, cheddar	
<b>* ROASTED MUSHROOM GRINDER</b> .....	\$.9
Provolone, hot peppers, onions, tomatoes, shredded lettuce	
<b>SLOW ROAST PORK</b> .....	\$.9
Provolone, baby spinach, fresh garlic mayo	
<b>*½ CHICKEN FRIED PORTABELLO</b> .....	\$.9
Spicy pickles, shredded iceberg, basil mayo	

## — { entrees } —

<b>* MELTED LEEK MAC and CHEESE</b> .....	\$.12
Toasted pine nuts, orange zest, Capra Sarda	
<b>*½ SEITAN PEPPER STEAK</b> .....	\$.13
Roasted peppers, coconut rice, peanut sauce	
<b>FISH and CHIPS</b> .....	\$.14
Beer-battered fresh wild haddock, cole slaw and fries	
<b>CHICKEN FRIED CHICKEN</b> .....	\$.13
Mac and cheese, carrots vichy, habanero mustard BBQ sauce	
<b>PORT RICHMOND PLATTER</b> .....	\$.14
Grilled Kielbasy, pierogies, potato pancakes, and kraut	
<b>*½ PUMPKIN AND CHICKPEA TAGINE</b> .....	\$.13
Israeli cous-cous, stewed tomatoes, onion-fried string beans	
<b>STEAK FRITES</b> .....	\$.15
Char-grilled Hanger steak, creamed kale, caramelized shallot jus	

## — { Kitchen Hours } —

11:30am-Midnight  
Monday thru Friday

11:00am-Midnight  
Weekends

Brunch  
Saturday and Sunday

11am-3pm

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Ask your server for  
a bottled beer menu

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## — { 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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*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 \*½ Vegan

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

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