

THE TAP ROOM

555 GRANT STREET, PITTSBURGH

The "Tap Room" opened in 1934 as "The Continental," one of the two "repealatoriums" that opened in the William Penn after the repeal of prohibition. There are historical questions as to when the room closed, but this much is known: The room first began to take its present day shape when it was opened as "The Harp and Crown" in 1958. The name was taken from the original "Sign of The Harp and Crown," a popular Pittsburgh tavern in the late 1700's. In the 1970's the "Harp and Crown" became "The Colonial Tap Room." After a hiatus in the 1980's, the "Tap Room," as it is known today, opened in 1992.
– Thank you for sharing in and adding to the history...

STARTERS

Spinach & Artichoke Dip

Served in a Bread Bowl with Parmesan Flatbread

10

Crispy Wings

Mild, Hot, BBQ, Garlic Parmesan

12

Bocconcini and Focaccia Skewers

Sautéed Grape Tomatoes, Basil, Balsamic Vinaigrette

8

Crispy Fish Tacos

Cornmeal Crusted Cod, Slaw, Guacamole, Cilantro Lime Dressing

11

Housemade Chips

Cajun Spiced Potato Chips served with Millers Mustard

8

Charcuterie Platter

Saucisson, Country Pate, Cornichons, Rustic Bread, Maille Mustard

11

Trio of Sliders

Grass Fed Filet, Crab, Tuna served with Basil, Millers Mustard and Avocado Aioli

15

SALADS

Aveline

Local Organic Field Greens, Cucumber, Toasted Pine Nuts,

Aged Amish Bleu Cheese, Brown Sugar Vinaigrette

Select: Grilled Tuna, Salmon, Seared Sea Scallops, Shrimp or Chicken additional 6.00

11

Classic Caesar

Fresh Parmigiano-Reggiano, White Anchovy, Rustic Croutons

Select: Grilled Tuna, Salmon, Seared Sea Scallops, Shrimp or Chicken additional 6.00

10

BURGERS

All burgers are served with your choice of Fries, Cole Slaw,
Farro Salad or Housemade Cajun Potato Chips

Prime Angus Burger

Char-Grilled Burger on Challah Roll, Lettuce, Tomato, Pickle

12

Hogs Pond

Prime Grilled Burger, Bacon, Monterey Jack Cheese,

Avocado, Mayonnaise, Deep Fried Pickle

13

Open Face "Benedict" Burger

Prime Black Angus, Fried Egg, American Cheese, Dijonaise

14

SANDWICHES

All sandwiches are served with your choice of Fries, Cole Slaw, Farro Salad or Housemade Cajun Potato Chips

Madras Lamb Burger

Curry Spiced Lamb, Arugula, Cucumber Mint Yogurt Dressing

14

Chicken Sandwich

Pancetta, Fontina Cheese, Arugula, Basil Aioli, Olive Bread

13

White Albacore Tuna Melt

Smoked Gouda, Caramelized Shallots, Sliced Tomatoes on Grilled Sourdough

12

Tavern Club Sandwich

Lettuce, Tomato, Crispy Bacon, Mayonnaise, Swiss Cheese, Turkey on Wheat Toast

11

Reuben

Deli Rye, Shaved Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing

12

Croque-Monsieur

Ham, Gruyère, Grilled Asparagus, Deep Fried Pickle

10

Tap BLT

Crispy Pancetta, Bibb Lettuce, Pork Belly, Roasted Roma Tomatoes, Basil Pesto Mayonnaise on Wheat Toast

12

Local Kielbasa Dog

Housemade Sauerkraut, Millers Mustard, Telera Roll

14

Pub Style Fish Sandwich

Our Signature Battered Fish with a Spicy Remoulade

13

TAP ROOM TRADITIONS

William Penn Seafood Gumbo

7

Grass-Fed Beef and Red Bean Chili

Southwest Corn Muffin

8

Fish & Chips “Pub Style”

Tartar Sauce, Malt Vinegar

14

DINNER ENTRÉES

Served 5:00 PM – 10:00 PM daily

Sea Bass

Seared Sea Bass, Fingerling, Morel, Fallot Black Currant Vinaigrette

35

Amish Chicken

Breast of Chicken filled with Apricot, Sun-Dried Cherries and Fallot Gingerbread Mustard Couls

22

Jurgielewicz Farm Duck Breast

Duck Breast with Roasted Vegetables Quinoa, Crispy Confit Cornet and a Raspberry Balsamic Reduction

31

“FROM THE GRILL”

Grass-Fed Filet of Beef

8 oz. Filet with Housemade Short Rib Ravioli, Sautéed Spinach and Perigourdine Sauce

35

Prime New York Strip Steak

12 oz. New York Steak with French Fries, Black Pepper-Cognac Sauce

33

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

WINE “BY THE GLASS”

The wines on the “By the Glass” list are in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste.

Sparkling Wines

<i>Domaine Chandon, Brut, Classic, California, NV 187ml</i>	<i>15</i>
<i>Domaine Chandon, Rosé, California, NV 187ml</i>	<i>15</i>

White Wines

	6 oz. pour	9 oz. pour
<i>Banfi, Pinot Grigio, “Le Rime” Tuscany, Italy</i>	<i>9</i>	<i>12</i>
<i>Joel Gott, Sauvignon Blanc, California</i>	<i>12</i>	<i>16</i>
<i>Hess Select, Chardonnay, Monterey County, California</i>	<i>11</i>	<i>14.50</i>
<i>Kendall-Jackson, Chardonnay, “Vintner’s Reserve” California</i>	<i>14</i>	<i>18.50</i>
<i>Franciscan, Chardonnay</i>	<i>16</i>	<i>21.50</i>

Red Wines

	6 oz. pour	9 oz. pour
<i>Estancia, Pinot Noir, “Pinnacles Ranches” Monterey County, California</i>	<i>14.50</i>	<i>19.50</i>
<i>Hogue, Merlot Columbia Valley, Washington</i>	<i>11</i>	<i>14.50</i>
<i>Bodega Catena Zapata, Malbec, “Vista Flores” Mendoza, Argentina</i>	<i>14.50</i>	<i>19.50</i>
<i>Louis M. Martini, Cabernet Sauvignon Sonoma County, California</i>	<i>10</i>	<i>13.50</i>
<i>Main Street Winery, Cabernet Sauvignon Lake-Monterey-Santa Barbara, California</i>	<i>10</i>	<i>13.50</i>
<i>Oberon, Cabernet Sauvignon, Napa Valley, California</i>	<i>17</i>	<i>22.50</i>

STRAIGHT UP

French Connection 11

BOMBAY SAPPHIRE Gin, Fresh Mint and Lemon Juice, topped with Domaine Chandon Sparkling

Orchard Spice Manhattan 11

Maker's Mark Bourbon, Thatcher's Organic Apple Spice Ginger Liqueur, Maple Syrup, Apple Juice and a dash of Bitters

Spring in Southampton 13

EFFEN Cucumber Vodka, Cointreau Orange Liqueur, Fresh Mint and Lemon Juice

Ginger Snap Sour 13

Jameson Irish Whiskey, Apple Juice, Fresh Lemon Juice, topped with Fever-Tree Ginger Beer, served over Ice

Cucumber Mule 12

Belvedere Vodka, Thatcher's Organic Cucumber Liqueur, Fresh Lime Juice, Fever-Tree Ginger Beer, served over Ice

MUDDLED & CRUSHED

Far East Mojito 10

BACARDI LIMÓN Rum and Fresh Lime Juice muddled with Mint, Sugar and Fresh Ginger, topped with Soda Water

Berry Mojito 12

10 Cane Rum, Thatcher's Yumberry Liqueur muddled with Seasonal Berries and Fresh Mint, topped with Soda Water

HOME GROWN

Unique regionally inspired flavors specially crafted by acclaimed mixologists, driven by local trends, authentic flavors and the best fresh, indigenous ingredients available. Christy Pope has been at the forefront of the cocktail movement for over a decade. Her menu celebrates the original cocktail born in the Boston/Albany/New York area, inspiring the Belmont, as well as highlights local flavors such as Currant, Pear and Rosemary

The Belmont Cocktail 12

Woodford Reserve Bourbon, Averna Liqueur and a dash of Orange Bitters

Pear & Rosemary Buck 13

Patrón Silver Tequila, Pear Puree and Fresh Lime Juice muddled with Rosemary and topped off with Fever-Tree Ginger Beer

Au Currant Smash 10

ABSOLUT Vodka and Cassis Liqueur muddled with Mint and Fresh Limes

Hibiscus Honeysuckle 10

Hibiscus-infused BACARDI SUPERIOR Rum mixed with Honey Syrup and Fresh Lime Juice

SHAKEN OR STIRRED

Sage Advice 10

Prairie Organic Vodka mixed with Pineapple Juice and muddled with Fresh Sage and Lemon Juice

Blushing Berri 12

Ketel One Vodka muddled with Fresh Blueberries and Lime Juice

Indian Summer 11

Hendrick's Gin, Thatcher's Organic Elderflower Liqueur and Fresh Lime Juice

Raspberry Citrus Drop 12

Stoli Vodka and Cointreau Orange Liqueur muddled with Fresh Raspberries and Lemon Juice, shaken and topped with Sprite

Bitter Sweet 11

GREY GOOSE Vodka, Noilly Prat Sweet Vermouth and Cranberry Juice, muddled with Fresh Strawberries and a dash of Balsamic Vinegar

WITH OR WITHOUT SALT

Grand Ole Margarita 14

Herradura Silver Tequila, Monin Agave Nectar, Fresh Lime and Orange Juices, topped with a Float of Grand Marnier

Skinny Minny Rita 13

Tres Generaciones Reposado Tequila, Monin Sugar-Free Sweetener and Fresh Lime Juice

WHAT'S BREWING

Beers on Tap

<i>Yuengling Lager, Pottsville, PA</i>	4.5
<i>Samuel Adams, Boston, MA</i>	5.5
<i>Penn Rye IPA, Pittsburgh, PA</i>	5.5
<i>Guinness, Ireland</i>	6
<i>Blue Moon, Canada</i>	5.5
<i>Straub, PA</i>	5.5
<i>Stella Artois, Belgium</i>	5.5
<i>Dog Fish 60 Minutes, Milton, DE</i>	5.5

American

<i>Budweiser, Bud Light</i>	5
<i>Michelob ULTRA</i>	5
<i>Miller Lite</i>	5

Premium

<i>Stella Artois</i>	6
<i>Sam Adams Boston Lager</i>	6
<i>Corona Extra</i>	6
<i>Guinness</i>	6
<i>Heineken</i>	6
<i>Amstel Light</i>	6
<i>St. Pauli Girl - NA</i>	6

Regional

<i>Yuengling Lager</i>	5
<i>Penn Pilsner</i>	5

SINGLE MALTS & SCOTCH

<i>Laphroaig, 10 year</i>	15
<i>Balvenie, 12 year</i>	16
<i>Macallan, 12 year</i>	16
<i>Glenlivet, 16 year</i>	23
<i>Chivas, 18 year</i>	21
<i>Macallan, 18 year</i>	26
<i>Chivas, 25 year</i>	71
<i>Macallan, 25 year</i>	76
<i>Johnnie, Blue</i>	52

WHISKEY & BOURBON

<i>Wild Turkey 101</i>	11
<i>Knob Creek</i>	14
<i>Woodford Reserve</i>	14
<i>Baker's</i>	16
<i>Booker's</i>	16
<i>Jameson Irish Whiskey</i>	11
<i>Bushmills, 16 year</i>	24
<i>Jameson, 18 year</i>	24

TEQUILA

<i>Don Julio Resposado</i>	16
<i>Don Eduardo</i>	17
<i>Don Julio Anejo</i>	17
<i>Patron Anejo</i>	19