

THE TAP ROOM

All Day Offerings

SHAREABLES

*CRISPY MARINATED WINGS

SIX 14 | TWELVE for 22

hot | garlic parmesan | bourbon bbq | celery |
ranch dressing

GRANT STREET PRETZEL 22

roasted garlic parmesan | beer cheese | yellow
mustard

HAND BREADED CHEESE CURDS 14

Buffalo ketchup | buttermilk ranch

H-a-n-d-h-e-l-d-s

served with choice of house chips or fries

*MUSHROOM SWISS GRILLED CHICKEN 16

forest mushrooms | swiss | basil aioli | LTO | steel
city sourdough

GRIDDLED REUBEN 18

corned beef | sauerkraut | swiss | 1000 island
dressing | marble rye

OWP CLUB 15

smoked turkey | swiss | bacon | sundried tomato
aioli | LT | ciabatta

*BACON CHEDDAR BURGER 17

angus reserve | apple wood bacon | cheddar |
LTO | brioche bun

*BLACKENED MAHI MAHI SANDWICH 19

cucumber & red onion slaw | cilantro remoulade |
lettuce | tomato | brioche

SOUP & Salads

Add to any salad grilled chicken 6 | grilled
steak 10 | grilled salmon 7 | grilled shrimp (3)
12

WILLIAM PENN GUMBO 10

local andouille sausage | shrimp | rice

BEEF & RED BEAN CHILI 9

grass fed beef | local cheddar | corn bread

SPICED CHICKPEA KALE STEW (GF, V) 9

garden mushroom | season's best vegetable
sauté | coconut milk | cashews

CAESAR SALAD 14

romaine hearts | grilled focaccia croutons |
feathered parmesan | creamy Caesar dressing |
anchovies

AVELINE SALAD 15

arcadian greens | crumbled blue cheese |
charred hazelnuts | cucumbers | brown sugar
vinaigrette

COBB CHOP CHOP 19

chicken | HB egg | tomato | apple wood bacon
| crumbled bleu | avocado | local cheddar |
buttermilk ranch

AFTER 5PM ENTREES

7 OZ. GRILLED SALMON* 40

succotash | rice pilaf | lemon butter

14 OZ. GRILLED RIBEYE* 52

succotash | sea salt fries

SWEET ENDINGS

WILLIAM PENN CHEESECAKE 12

season's best strawberries | cream

V: vegetarian, gf gluten free, vn vegan

An 18% service charge will be added for parties of 8 or more

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