TREMONT TAPHOUSE

gf =gluten friendly, v =vegetarian, ve =vegan

SALADS

Add Chicken +6, Add Salmon +12

House (v)
Field Greens, Croutons, Shaved Parm, RR Pepper Vinaigrette 8

Chicory (v)
Goat Cheese, Roasted Grapes, Toasted Cashews, Butcher and the Brewer Beer Vinaigrette 9.5

Baby Kale Caesar
Romaine, Baby Kale, Parmesan, Croutons, Caesar Dressing 8.5

SMALL PLATES

Oysters
Bloody Mary Cocktail Sauce, Hard Cider Mignonette
Orders of 3-6-12 (MKT)

Calamari
Sweet & Spicy Chili Sauce, Cherry Peppers 12

German Pretzel (v)
Stout & Smoked Cheddar Dipping Sauce 8

Taphouse Fries (gf, v)
Jalapeño Aioli 6

Short Rib Poutine
Braised Short Rib, Cheese Curds, Braising Gravy, Fresh Thyme 9

Pork Belly Nachos (gf)
Habanero Jack Queso, Black Beans, Pickled jalapeños & Red Onion 12

Chorizo Tacos (gf)
House Made Chorizo, Goat Cheese, Roasted Red Pepper Salsa 12

Pierogies (v)
Potato & Cheddar, Carmelized Onions, Sour Cream 10

I ❤ Moule Frites
(PEI Mussels & Fries) Bleu Cheese, Bacon, Shallots, Garlic, Belgian Beer Broth 15

HAND HELDS

served with fries

Roasted Turkey Club
Avocado, Bacon, Fontina, Pickled Red Onion, Jalapeño Aioli 14

Pork Belly Bánh mì
Braised Pork Belly, Pickled Carrots, Cucumbers, Jalapeno, Cilantro, Sriracha Aioli 12

Philly Steak Sandwich
New Creation Farms Hanger Steak, Smoked Cheddar Sauce, Sauteed Peppers & Onions 16

Blackened Salmon BLT
Roasted Roma Tomatoes, Field Greens, Bacon, Lemon-Thyme Aioli 18

served with fries

OHIO PASTURE-RAISED BEEF BURGERS

black bean patty available

House
White Cheddar, LTO 12

Joshua
Bacon, Smoked Cheddar, House BBQ & Tartar Sauce 14

Green Chili
Pepper Jack, Crispy Shallots, Jalapeño Aioli 14

Bleu Burger
Roth Kase Buttermilk Bleu Cheese, Carmelized Onions 14

ADD-ONS
Bacon 2
Wild Mushrooms 1.5
Carmelized Onions 1.5
Local Egg 1.5

PIZZA

Add Chicken or Chorizo + 4

White (v)
Local White Cheddar 12

Wild Mushroom (v)
Carmelized Onions, Roasted Garlic, White Truffle Oil 15

Chorizo
Smoked Cheddar, Boursin Cheese, Scallions 14

Pizza of the Month
Ask Your Server for Description

HOUSE PLATES

House-Aged Rib-Eye (gf)
14oz Black Angus, Bleu Cheese & Shallot Butter, Fries 32

Taphouse Mac & Cheese (v)
Fontina, White Cheddar, Parmesan, Cavatappi Pasta 14
(Add Chicken or Chorizo +4, Seasonal Veg +2)

Polenta Cakes (gf,ve)
Caribbean Black Beans, Roasted Vegetables, Kale Chips 18

Pan Roasted Chicken Breast & Confit Leg
Pan Sauce over Sauteed Haricot Vert & Farm Fresh Seasonal Vegetable 22

Smoked Ohio Pork Chop
Braised Collard Greens, Lardons, Shagbark Grits, Red Eye Gravy 22

SIDES

Haricot Vert (ve,gf)
Garlic, shallot, White Wine 7

Shagbark Grits (v,gf)
Smoked Cheddar Cheese 7

Collard greens (gf)
Lardons, Carmelized Onions 7

Mac & Cheese (v)
Fontina, White Cheddar, Parmesan 7

20% Gratuity added to Parties of 6 or more & Unclosed Tabs

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food bourn illness