

STARTERS

- SPICY BEEF BUNS** *black pepper sauce, cilantro, pickled shallots* \$\$
- BLUE CRAB MAC & CHEESE** *jumbo lump crab, fontina cheese* \$\$
- SPARE RIBS** *beer braise, celery root & apple slaw* \$\$
- SHISHITO PEPPERS** *sea salt, lemon* \$\$
- POTTED CHICKEN LIVER** *red onion preserve* \$\$
- CHARRED OCTOPUS** *baby yukon potatoes, meyer lemon, espelette pepper, black olive vinaigrette* \$\$
- CREEKSTONE FARMS BEEF "PASTRAMI" SLIDERS** *lancaster baby swiss, potato sticks, thousand island, house slaw, marbled rye* \$\$
- MEZZE PLATE** *red pepper hummus, cured olives, feta, tabbouleh, grilled zucchini, cucumbers, hearth baked flatbread* \$\$

SALADS

**Angus Steak 8 • Garlic Shrimp 8
Chicken 3 • Avocado 3**

- COUNTRY CAESAR** *romaine hearts, crispy shallots, garlic croutons, pecorino romano* 8
- GRILLED CHICKEN & APPLE**
blue cheese, toasted pecans, seasonal apples, cherrywood bacon, cider vinaigrette \$\$
- GRILLED STEAK** *baby yukon potatoes, roasted red peppers, blue cheese, asparagus, red onion, red wine vinaigrette* \$\$
- SEARED TUNA** *mustard greens, daikon, carrots, cilantro, soy sesame vinaigrette* \$\$
- CHOP** *soppersata, aged provolone, pepperoncini, tomato, red onion, cucumber, red wine vinaigrette* \$\$

MUSSELS

Served with Housemade Focaccia

- ABIGAIL** *roasted garlic butter, leeks, belgian ale broth* 12
- ELISE** *plum tomato, garlic, olive oil, basil chiffonade* 12
- PANCHO** *spicy chorizo, poblano peppers, tomato, garlic, fresh thyme* 13

SIDES | \$6 EACH

- broccoli rabe
- roasted asparagus
- sautéed spinach
- sweet potato fries
- garlic parmesan fries w/ truffle aioli

PLATES

- DUROC PORK COLLAR** *logan turnpike cheddar grits, collard greens, smoked paprika, pork jus* \$\$
- BUCATINI & CLAMS** *palacio's chorizo, garlic, white wine, herb butter* \$\$
- BEER BRAISED SHORT RIBS** *cipolini onions, carrot puree, balsamic jus* \$\$
- MONKFISH OSSO BUCO** *maitake mushrooms, butternut squash, asparagus, cider truffle jus* \$\$
- ORGANIC ROASTED CHICKEN** *truffled parsnip puree, cauliflower, baby carrots* .. \$\$
- AMERICAN RED SNAPPER** *buttered carolina gold rice, garlic, skillet fried and stewed okra* \$\$
- GRILLED HANGAR STEAK** *garlic frites, herb butter, red wine sauce* \$\$
- BISTRO STEAK** *cumin black pepper rub, corn, pine nuts, swiss chard, marble potatoes, roasted shallot sauce* \$\$

DAILY SUPPER

Available 5PM-10PM

- M. SOUTHERN COOKING** *cajun & creole stews and braises, battered & pan fried classics*
- T. 9TH STREET MARKET** *chef inspired creations from philly's italian market*
- W. WEEKLY ROAST** *carve into our weekly whole roasts lamb legs, suckling pigs, prime rib*
- TH. HOMESICK TEXANS** *ode to bbq lovers, sweet & smoky chef specialties*
- F. OFF THE HOOK** *fresh catch of the day whole fish from local fisheries*
- S. CTH STEAK** *reminiscent of a classic steakhouse butcher selected prime steaks & chops*



BRICK OVEN PIZZA

- CLASSIC MARGHERITA**
tomato sauce, fresh mozzarella, basil 12
- ABBRUZZI PEPPERONI**
tomato sauce, mozzarella, sliced fresno peppers 13
- BBQ PORK FLATBREAD**
love stout bbq, sliced fresno, manchego cheese, house slaw 13
- HONEY-GOAT CHEESE**
sliced red onion, pistachio, rosemary, truffled honey 13
- BLACK PEPPER RICOTTA**
thin sliced zucchini & tomato 13
- THREE LITTLE PIGS**
palacio's chorizo, fennel sausage, guanciale, broccoli rabe, fontina 16
- TARTUFO**
oven roasted mushrooms, taleggio, black truffle oil, fried egg 15
*add guanciale 3.5

CRAFTWICHES

Add Sweet Fries 2.5

- THE TAP BURGER**
creekstone farms ground beef, lancaster rustic cheddar, agrodolce onions, beer gastrique, dijonnaise 13
*add bespoke "big pepper" bacon 2
*add avocado 2
- FREE RANGE PA TURKEY BURGER**
avocado, brie, curry dijon aioli, lettuce, tomato 14
- TURKEY BLT**
avocado, turkey bacon, green tomato, gem lettuce, spicy mayo \$\$
- ROAST PORK CALZONE**
sharp provolone, IPA braised broccoli rabe, natural jus 14
- VEGGIE BURGER**
pearl barley, roasted beets & mushroom, wild rice, brie, multigrain bun 13
- OPEN FACED MUSHROOM TOASTY**
foraged mushrooms, fried egg, parmesan, hearty greens \$\$
- LOBSTER ROLL**
poached lobster, celery, green onion, mayonnaise, buttered roll \$\$

NOTE: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity may be added to parties of 6 or more.

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