

First National Taphouse

Starters & Shares

Pulled Pork Crostini - tomato jam, ... \$6
roasted corn and cilantro crème
fraiche

Spice Baked Feta Cheese (v) - \$8
toasted pita bread and lightly
spiced baked Feta

Sweet & Spicy Roasted Nuts \$4

Hummus Plate (v) - cucumbers, \$9
tomatoes, marinated onions,
carrots, warm pita bread

Nachos

house made nacho sauce, cheddar, pepper jack, roasted corn & black bean salsa, sour cream, guacamole, green onion
Add Pulled Pork \$3
Add Buffalo Chicken \$4
\$9

Salads and Soups

Soup of the Day \$3/5

House Salad (v) - baby field greens, \$7
raspberry vinaigrette, marinated
onions, bleu cheese, walnuts,
granny smith apples

Shrimp and Avocado Salad - \$10
jicama, cabbage, carrot, cilantro,
fresh greens and lime-mango
dressing.

French Onion Soup \$4/6

Caprese Salad (v) - vine ripened \$8
tomatoes, fresh mozzarella, garlic
infused olive oil, balsamic
molasses, fresh basil

Kale Caesar * - kale, classic caesar \$8
dressing, parmesan cheese,
sourdough croutons

Roasted Beet Salad (v) - beets, \$9
baby greens, crumbled chevre,
dried cranberries, chopped
filberts, orange balsamic
vinaigrette

Handhelds

House Pulled Pork - pear cider \$9
braised pork, bbq sauce,
pineapple slaw, potato bun

Kingston Cod * - jamaican jerk cod, \$9
pinapple slaw, tomato, jalapeno
aioli, potato bun

Big Dipper * - shaved prime rib, \$12
melted swiss, garlic aioli, french
roll, au jus

BLT Royale * - pepper bacon, basil \$9
aioli, roasted tomatoes, greens,
swiss cheese, sourdough

Meatloaf Sandwich - meatloaf, \$10
mesclun greens, tomato, aioli
and sweet chili ketchup,
sourdough bread

Bossy Chicken * - roasted chicken \$10
breast, bacon, pepper jack
cheese, baby greens, tomato,
jalepeno aioli, served open face
on sourdough with a sunny side
egg

Carolina BBQ - sourdough roll, tomato, \$9
shredded cabbage, Carolina
style mustard bbq sauce. choice
of Chicken or Roasted Pork

Reuben - stout braised corned beef, \$10
juniper saurkraut, emmentaler
swiss cheese, russian dressing,
marbled rye

Caprese (v) - fresh mozzarella, vine \$9
ripened tomatoes, baby greens,
garlic aioli, basil pesto, rustic
french roll Add Chicken \$4 Add
Portobello Mushroom \$3

Entrées

Triple Threat Mac N Cheese (v) - three cheese sauce, toasted bread crumb crust \$9

Shrimp & Chicken Gumbo - okra, andouille sausage, peppers, onions, aromatic rice \$12

Meat Loaf - mama's home-made meat loaf, rosemary mashed potatoes, gravy, sautéed vegetables \$11

Chicken Pot Pie - carrots, celery, potatoes, peas, flaky butter crust \$10

Red Beans & Rice - ham hock braised red beans, served with benedettis andouille sausage \$9

Creamy Polenta & Roasted Vegetables (v) - creamy polenta, parmesan, portobello \$9
mushroom, balsamic molasses reduction

* Thorough cooking of meat, poultry, eggs or seafood decreases the risk of foodborne illness.
Foods eaten raw or under cooked (per your request) is not recommended.

First National Taphouse

Sides

Seasonal Vegetables	\$3	Grilled Chicken	\$4	Pineapple Slaw	\$3
		Andouille Sausage .	\$4	Rosemary Mashed Potatoes & Gravy	\$4

Dessert

Brownie Sundae - vanilla ice cream, chocolate sauce, whipped cream, cherry on top	\$5
Ice Cream Stout Float - Vanilla ice cream and your choice of Stout beer	\$6

Wines on Tap

NxNW Chardonnay	\$7.5	Hinman Vineyards Pinot Gris	\$6
Hinman Vineyards Pinot Noir	\$7	Clos Du Bois Merlot	\$7.5

Vault Cocktails

McClane - Bulliet bourbon, St Germain, fresh lime, ginger beer	\$8
Aftan Waters - Cutty Sark Prohibition Edition, Carpano Antica, Luxardo Maraschino, orange bitters, Pernod	\$8
Clever Monkey - Hot Monkey vodka, Crescendo Limoncello, lemon juice	\$7
The Berryl House - Buffalo Trace bourbon, house honeysyrup, pressed mixed berries, champagne, ginger beer	\$7
West Indian Cricket - Crater Lake gin, Velvet Falernum, pineapple and grapefruit juice	\$8
Gray Flannel Suit - Sazarac rye whisky, Carpano Antica, Aperol Apertif, Cointrou, Peach bitters	\$8
The Volstead Pear - Grey Goose La Poire, New Deal Gingerliqueur, Crescendo Limoncello, lemon bitters, house honey syrup	\$8

Beer Cocktails

Cider Sangria - Skyy Texas Grapfruit vodka, orange juice, muddled berries, cider	\$8
Taphouse Tepache - Milagro Silver tequila, pineapple juice, lager beer	\$8
The Stout-Berry Boris - 44 North Huckleberry Vodka, Kahlua, cream, nitro stout beer	\$8

Non-Alcoholic Beverages

Thomas Kemper root beer	\$2
Hubert's Peach Lemonade	\$2.5
Hubert's Cherry Lime-ade	\$2.5
Hmm Kombucha	\$3.5
Crush orange soda	\$2
Soft Drinks(refillable) - Pepsi, Diet Pepsi, Dr. Pepper, Mt. Dew, Ginger Ale, Lemonade, Mug root beer, Sierra Mist, Iced Tea	\$2.5

* Thorough cooking of meat, poultry, eggs or seafood decreases the risk of foodborne illness. Foods eaten raw or under cooked (per your request) is not recommended.