



THE TAP ROOM

Soups

Honest and Good

French Onion

Caramelized Onions,
Beef Broth, Fresh Herbs,
Hand Torn Croutons, Gruyere Cheese

Cup - \$6 Bowl - \$8

ODBC Chili (GF)

Stewed Beef, Peppers, Onions, Kidney
Beans and Tomatoes in Beef Stock

Cup - \$6 Bowl - \$8

Soup of the Day

Daily Creation

Cup - \$6 Bowl - \$8

Appetizers

To Get You Started

Coconut Shrimp

Sweet Thai Chili Sauce
\$12

Chili Nachos (GF)

Tortilla Chips, Chili,
Cheese - with Classic Toppings
\$8

Old Town Quesadilla

Seasoned Chicken or Braised Beef,
Cheese, with all your fixings
\$9

Cornmeal Fried Oysters

Lemon and Fried Caper Remoulade
\$10

Crispy Wings (GF)

Buffalo, Old Bay, BBQ,
or Sweet Teriyaki
\$8

Salads

Modern Classics

Caesar Salad

Romaine leaves, Caesar Dressing, Hand
Torn Croutons, Chives, Shaved Parmesan
\$7

Seared Tuna Salad (GF)

Seared Cold Tuna, Green Beans, Baby
Potatoes, Heirloom Tomatoes, Olives,
Cucumbers, and Greens with
Lemon Vinaigrette
\$12

Asian Pear Salad (GF) (V)

Asian Pears, Toasted Walnuts, Chives, Red
Seedless Grapes, Shaved Blue Cheese, and
Greens with Champagne Vinaigrette
\$10

Greek Salad (V)

Romaine, Kalamata Olives, Cucumber,
Red onions, Feta Cheese, and Tomato
\$9

Classic Cobb Salad (V)

Mixed Lettuce with Tomatoes, Eggs,
Bacon, Blue Cheese, and Avocado
\$8
\$12 with Chicken

Other proteins charged the price difference

House Salad (V) - \$6

Salad Protein Add On:

Salmon - \$8 Steak - \$14
Chicken - \$6 Shrimp - \$10
Crab Cake - \$10

Dressing Options

Ranch / Blue Cheese / Caesar
Greek / Balsamic / Honey Mustard



THE TAP ROOM

Sandwiches

Club Favorites

Old Dominion Burger

Seasoned 8oz Patty, Brioche Bun,
Tomatoes, Lettuce and Onions

With or Without your Choice of Cheese

\$12

We will Happily Substitute a Vegetarian Burger

Club Sandwich

Deli Cut Turkey and Ham, Swiss and
American Cheese, Lettuce, Tomato, Onion
and Duke's Mayo, on your choice of Bread

\$9

Fried Chicken Sandwich

Brine Seasoned Fried Chicken Breast, Spicy
Mayo and Sliced Pickles on a Brioche Bun

\$10

Crab Cake Sandwich

ODBC Signature Crab Cake on a
Brioche Bun with Remoulade

\$15

\$20 as Entrée Platter

Hummus Wrap (V)

House Made Hummus, Marinated Vegetables,
Arugula, Toasted Naan

\$8

Classic Corned Beef Reuben

Griddled Marble Rye, Sauerkraut,
House Made Russian Dressing, Swiss Cheese

\$14

Tuna – Melt or Sandwich - \$8

Side Options

Shoestring Fries / Onion Rings / Coleslaw /
Sweet Potato Fries / House Made Chips / Fruit

Bread Options

White / Wheat / Marble Rye / Brioche Bun

Pasta

Ratatouille Cavatappi (V)

White Wine and Olive Oil (Vegan)
Ricotta Salatta (Vegetarian)

\$12

Entrees

The Main Dish

Salmon Picatta (GF)

Grilled Salmon Fillet with Lemon Caper
Butter, Mashed Potatoes and
Fresh Vegetables

\$16

Red Wine Braised Beef (GF)

Tender Beef and Vegetables in Red Wine
Gravy over Yukon Gold Mashed Potatoes

\$17

Mussels Frites (GF)

White Wine Mussels with Shallots and Herbs,
Served with Shoestring Fries and Garlic Aioli

\$18

Steak Frites (GF)

12oz Bistro Tender Steak (Teres Major),
Dressed Arugula, Shoestring Fries, 57 Aioli

\$22

Half Chicken (GF)

Simply Roasted and Finished with Chicken
Jus. Served with Yukon Gold Mashed
Potatoes, and Fresh Vegetables

\$15

Fish n' Chips

Beer Battered Cod, Shoestring Fries,
Malt Vinegar Remoulade

\$14

Beer Braised Brats

Started in Beer, Finished in Brown Butter.
Served on Yukon Gold Mashed Potatoes with
Fresh Vegetables, Beef & Beer Glaze

\$16

Jager Schnitzel

Thinly Pounded Pork Loin, Breaded and
Butter Fried, Served with a Classic Mushroom
Sauce, Fresh Vegetables and Potato Puree

\$16

*** Fish of the Day * - Market Price**