



# THE TAP ROOM

## Appetizers

### **Corn Dog Bites 8**

Bite sized, all-natural beef hot dog dipped in corn beer batter, served with a mustard and mamba sauce and coleslaw

### **Coconut Shrimp 12**

Served with a soy-teriyaki glaze

### **Crab Dip 13**

Lump crab meat, spinach, and artichoke cheese dip. Served with fresh tortilla chips

### **Crispy Wings 8**

Buffalo, Old Bay, BBQ, or Sweet Teriyaki

### **Chili Nachos 8**

Tortilla chips, chili, and cheese sauce with classic toppings

### **Fried Calamari 13**

With sides of aioli and marinara

### **Quesadilla 10**

Choice of chicken, beef, or cheese

### **Charcuterie Board 14**

Cured meats, artisan cheeses, savory marmalade, and spreads with grilled crostini

### **Hummus 8**

With Sun dried tomatoes, rosemary, mixture of olive salad and grilled naan

### **Nathan's Hot Dog Sliders 13**

With coleslaw, choice of chips or fries

### **Shrimp and Bacon Mac & Cheese 10**

Skillet baked mac and cheese with sauteed shrimp and bacon

## Soups

### **French Onion**

Caramelized onions, beef broth, fresh herbs, croutons, gruyere cheese

### **ODBC Chili (GF)**

Stewed beef, peppers, onions, kidney beans and tomatoes in beef stock

### **Soup of the day**

**Cup -6 Bowl -8**

## Salads

### **Caesar Salad (V) 7**

Romaine leaves, Caesar dressing, hand torn croutons, shaved parmesan

### **Iceberg Wedge (GF) (V) 9**

Cherry tomatoes, blue cheese crumbles, scallions, and bacon

### **Pear Salad (GF) (V) 10**

Pears, toasted walnuts, chives, red seedless grapes, blue cheese crumbles, and greens with house vinaigrette

### **Greek Salad (GF) (V) 9**

Romaine, kalamata olives, cucumbers, red onions, feta cheese, and tomatoes

### **Classic Cobb Salad (GF) (V) 8**

Mixed lettuce with tomatoes, eggs, bacon, blue cheese, and avocado

### **House Salad (V) 6**

### **Salad Protein Add On:**

Salmon - \$6 Steak - \$12

Chicken - \$6 Shrimp - \$10

Crab Cake - \$12

### **Dressing Options**

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

## **ODBC "Pick Two" 11**

Choose 2 of the following:

~Half Sandwich: *Tuna Salad, Egg Salad or Chicken Salad*

~Small Salad: *House or Caesar*

~Cup of Soup: *French Onion, Chili, or Soup of the Day*



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## Sandwiches

*All sandwiches served with your choice of one side*

### **Old Dominion Burger 11**

Seasoned 8oz patty on a brioche bun, tomatoes, lettuce, and onions with your choice of cheese

### **Riverwalk Burger 13**

Choice Angus blend chuck burger grilled to taste, balsamic onions, smoked bacon, BBQ sauce and cheddar cheese on a toasted brioche bun with a pimento cheese spread.

### **Classic Club Sandwich 8**

Three tiered with deli cut turkey, ham, bacon, Swiss and American cheese, lettuce, tomato, onion, and Duke's Mayo, on your choice of bread

### **BBQ Brisket Hoagie 11**

Slices of Lager BBQ braised cooked beef brisket and melted cheddar jack, with coleslaw on a hoagie roll

### **Chicken BLT Sandwich 12**

Fried or grilled. Brined and seasoned chicken breast, provolone, and cheddar cheese with sliced pickles on ciabatta bread with a southwestern spread, arugula, and tomato

### **Portobello Sandwich 11**

Grilled, marinated portobello mushroom, roasted pepper, fresh mozzarella, slices of avocado and braised spinach on sourdough bread with an avocado aioli

### **Crab Cake Sandwich 15**

ODBC signature home-made crab cake on a brioche bun with remoulade

### **Mile High Reuben 11**

Fresh pulled, slow oven cooked corned beef brisket, piled high on marble rye, Swiss cheese, sauerkraut, and Thousand Island dressing

### **Egg, Tuna, or Chicken Salad 8**

Your choice of bread with lettuce, tomato, and onion.

## Side Options

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

## Bread Options

*White / Wheat / Marble Rye / Brioche Bun*

## Entrees

### **Mushroom Ravioli 15**

Wild mushroom ravioli simmered in a sage brown butter truffle sauce, and topped with parmesan herb pangrattato

### **Fish n' Chips 14**

Beer battered cod, shoestring fries, coleslaw, tartar sauce, and malt vinegar

### **Hoisin Atlantic Salmon (GF) 18**

Grilled salmon brushed with a hoisin sauce, served with Thai basil infused jasmine rice, and braised with greens of arugula, spinach, and kale

### **Steak Bordelaise 25**

Grilled to taste Black Angus 12 oz NY Strip Steak, topped with a shallot and mushroom cabernet sauce. Served with herb roasted fingerling potatoes and a braised vegetable medley

### **BBQ Brisket 22**

Slices of slow oven cooked BBQ braised brisket, served with red skinned mashed potatoes and cole slaw

### **Chicken and Spinach Alfredo 15**

Chicken sauteed with spinach in a garlic alfredo sauce and tossed with penne pasta & shaved parmesan

### **Seafood Carbonara 18**

Scallops and shrimp sauteed with prosciutto in a creamy sauce, tossed with linguini and shaved parmesan

### **Half Roasted Chicken (GF) 15**

Roasted Half Chicken, seasoned with simple herbs and served with red skinned mashed potatoes, and a vegetable medley. Finished with a pan au jus

***ASK YOUR SERVER ABOUT  
OUR ENTRÉE AND  
APPETIZER SPECIALS***

