



## SMALL PLATES

— Great for sharing! —

### TRADITIONAL MUSSELS

Maine Mussels, White Wine, Garlic, Parsley, Red Pepper Flakes, Toasted Sesame Ginger, Fries **\$14**

### SHRIMP & SPINACH FRITTERS

Cheddar & Gruyère Cheese, Sriracha Aioli **\$7**

### DUCK LEG CONFIT

Stewed Lentils, Fried Egg on Toast **\$12**

### CHEF-INSPIRED TACO OF THE DAY

Ask your server for details **\$14**

### CALAMARI

Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip **\$12**

### CHEESY DEVILS ON HORSEBACK

Medjool Dates, Stuffed with Gorgonzola, Wrapped in Bacon, Roasted Red Pepper Sauce **\$7**

### HUMMUS 🍴 🌱

Feta Cheese, Olive Oil, Tomatoes, Onion, Cured Olives, Crisp Herb Flatbread **\$8**

### MELTED CAMBOZOLA IN CAST IRON 🍴

Caramelized Mushrooms and Onions, Crisp Herb Flatbread **\$11**

### SMOKED CHICKEN WINGS

Chipotle Honey Glaze **\$12**

### TAVERN CHIPS

House-Made Potato Chips, Sharp Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream **\$6** *Add Guacamole **\$2***

### DEVILED EGGS

Ducktrap Smoked Trout, Hungarian Paprika **\$5**

### CHICKEN SKEWERS 🍴

Chili Plum Sauce, Ginger Cilantro Chimichurri **\$11**

### FRIED CHICKEN TOSTADA

Avocado, Smoked Jalapeño Salsa Verde, Pico de Gallo, Cabbage Slaw, Fresh Lime **\$9**

### POLENTA FRIES 🍴 🌱

Cornmeal, Reggiano, Spicy Harissa Sauce **\$7**

### PORK RINDS

Smoked Paprika, Sea Salt, Spicy Mayo, Lime **\$5**



## SOUPS & GREENS

*Add to Chopped Salad or Mediterranean Salad  
Chicken – \$5 Salmon – \$7 Shrimp – \$6*

### FRENCH ONION SOUP 🍴

Caramelized Onion with Melted Emmentaler & Gruyère Cheeses **\$6**

### FRESHLY MADE SOUP OF THE DAY **\$4**

### ASIAN SALMON CHOPPED SALAD\*

Grilled Salmon, Crisp Wontons, Hearts of Romaine, Red, Green & Napa Cabbage, Mango, Sesame Soy Dressing, Wasabi Cucumber Aioli **\$17**

### CHOPPED SALAD

Iceberg Lettuce, Applewood Smoked Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber, Scallions, Herb Parmesan Vinaigrette **\$11**

### MEDITERRANEAN SALAD 🌱

Field Greens, Tomatoes, Kalamata Olives, Pine Nuts, Feta Cheese, Balsamic Vinaigrette Dressing **\$11**

### CAESAR SALAD WITH GRILLED CHICKEN

Grilled Chicken, Croûtons, Hearts of Romaine, Caesar Dressing **\$14**

### ROASTED BEET SALAD 🌱

Field Greens, Cranberries, Feta Cheese, Candied Walnuts, Apple Cider Vinaigrette **\$11**

### COUNTYLINE GRILLED CHICKEN SALAD 🍴

Grilled Chicken Breast, Field Greens, Sautéed Apples, Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette Dressing **\$14**

## PASTA

*Add a Garden or Soup of the Day for \$4*

### SHRIMP & SPINACH AGLIO OLIO

Shrimp, Spinach, Olive Oil, Garlic, Tomatoes, Feta Cheese Pine Nuts **\$15/19**

### CAJUN MACARONI & CHEESE 🍴

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta **\$14/18**

### SHORT RIB & WILD MUSHROOM STROGANOFF

Cabernet Braised Short Ribs, Wild Mushroom Sauce, Pappardelle, Sour Cream **\$17**



## LARGE PLATES

*Add a Garden or Soup of the Day for \$4*

### FRESH FISH SELECTION OF THE DAY\* AQ

### CEDAR PLANK SALMON\* 🍴

Char Roasted, Fresh Thyme Wine Butter Sauce, Garden Side **\$24**

### BEER-BATTERED FISH & CHIPS 🍴

Fresh Haddock, Tartar Sauce, Coleslaw, Fries **\$17**

### CHICKEN MARSALA

Sautéed Boneless Chicken Breast, Mushrooms, Marsala Wine, Garden Side **\$18**

### CHICKEN POT PIE

Braised Chicken, Carrots, Celery, Onions, English Peas, Redskin Potatoes, Puff Pastry Crust **\$14**

### CHAR-GRILLED TOP SIRLOIN STEAK\* 🍴

Ginger Cilantro Chimichurri, Garden Side **\$23**

### NEW YORK STRIP STEAK\*

12 oz. USDA Choice, Herb Butter, Garden Side **\$32**  
Countyline Style- Peppercorn Crusted, Ale Asylum Gravy- Add \$2

### BANGERS & MASH

Housemade Lincolnshire Sausages, Mashed Potatoes, Caramelized Onions, Ale Asylum Gravy **\$17**

### SHRIMP & MS. BROWN'S GRITS

Anson Mills Grits, Smoked Jalapeño Salsa Verde **\$15/18**

## GARDENS

— \$6 —

*Caesar Salad*

*Tavern Salad*

*Fried Brussels Sprouts*

*Redskin Mashed Potatoes*

*Sweet Potato Fries*

*Sautéed Spinach*

*Spicy Green Beans*

*Cauliflower Wedge*



## BURGERS & SANDWICHES

*All Burgers & Sandwiches are served with a choice of Chips, Fries, or Cole Slaw.*

### ALL-AMERICAN CHEESEBURGER\*

8 oz. Angus Beef, Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Gorgonzola, Sharp Cheddar, Monterey Jack, Lettuce, Tomato **\$12**

### BIG ALE PRIME BURGER\* 🍴

8 oz. Prime Beef, Madtown Nut Brown Ale Onions, Aged Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun **\$15**

### SOUTHWEST TURKEY BURGER 🍴

Ground Turkey, Chipotle Aioli, Fried Corn Chips, Smoked Jalapeño Salsa Verde, Shredded Lettuce, Sharp Cheddar Cheese **\$12**

### ITALIAN BURGER\*

Ground Veal, Fried Provolone, Marinara, Bell Peppers and Onions **\$14**

### HOUSE-MADE BLACK BEAN VEGETARIAN BURGER 🌱

Black Beans, Roasted Vegetables, Portobello, Pepper Jack, Lettuce, Tomato, Chipotle Mayo **\$11**

### PORK BELLY BLT 🍴

Braised Pork Belly, Jalapeño Pickled Red Onions, Sriracha Mayo, Lettuce, Tomato, Pretzel Bun **\$12**

### GRILLED HOUSEMADE BRATWURST

Griddled Bun, Pickle, Cole Slaw **\$9**

### HONEY MUSTARD CHICKEN

Grilled Chicken with Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll **\$12**

### PASTRAMI STYLE SMOKED SALMON REUBEN

Ducktrap Pastrami Smoked Salmon, Brie, Sauerkraut, Thousand Island Dressing, Griddled Marbled Rye Bread **\$14**

### COUNTYLINE CORNED BEEF

Sauerkraut, Spicy Mustard, Seeded Rye **\$13**

### BEST DAMN GRILLED CHEESE EVER

Fire-Roasted Peppers, Fontina, Smoked Mozzarella, Tomato Jam, Onion-Bacon Marmalade **\$11**

*\*Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.*

🍴 Signature Item 🌱 Vegetarian

*Add a Garden or Soup of the Day for \$4*