

DINNER MENU

301.432.5224

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STARTERS

Soups of the Day
Ask Your Server

Crab Bread
Crab Dip/ Cheddar Cheese
Old Bay/ Baguette 13

Charcuterie Board
Assorted Meats & Cheese
Seasonal Accompaniments
Ask Your Server 15

Tuna Tostados
Seared Tuna/ Guacamole
Wasabi Aioli/ Sesame Ginger
Crispy Wonton 12

The Tots
Tater Tots/ Cheddar Cheese
Bacon/ Sour Cream
Jalapenos 10

Chicken and Fries
Fried Chicken Tenders
Hand Cut Fries
Sauce of Your Choice 8

Calamari
Cumin Dredged Crispy Calamari
Red Pepper Coulis
Goat Cheese 8

Ale Asparagus
Ale Battered Asparagus
Whole Grain Aioli 8

Crab Nachos
Crab/ Old Bay Cream Sauce/ Spicy Salsa
House Fried Tortilla 13

Slider Flight
Mini Tap House Burger
Scallop, Spicy Aioli and Microgreens
Pulled Pork, Coleslaw 14

Fried Pickles
Battered Pickle Medallions
Cajun Ranch 8

Fried Brie
Brie/ Puff Pastry/ Honey
Pecans/ Dried Cranberries
Sliced Apples 14

Buffalo Bread
Buffalo Dip/ Cheddar Cheese
Baguette 9

Hummus
House Made Hummus/ Cherry Tomatoes
Cucumbers/ Carrot and Celery Sticks 9

Wings
Honey Cajun/ Old Bay
BBQ/ Dan's Hot/ Insane
Sweet Heat/ Sweet Bourbon Glaze
BBQ Dry Rub
Celery
Tap House Blue Cheese or Ranch 10

SALADS

All Greens are Locally and Organically Grown by South Mountain Micro Farm in Accordance with Certified Naturally Grown Standards

Greek Calamari Salad
Local Micro Green Blend/ Cumin Dredged Calamari
Kalamata Olives/ Roasted Red Peppers/ Feta
Honey Lemon Vinaigrette 16

Caesar
Local Romaine/ Parmesan/ Bacon/ Red Onion
Ciabatta Croutons/ Caesar Dressing 12

Crab Cobb
Local Romaine/ Jumbo Lump Crab Meat/ Tomatoes
Avocado/ Hard Boiled Egg/ Cheddar Cheese/ Bacon
Your Choice of Dressing 17

Peppered Steak Salad
Local Micro Green Blend/ Peppered Steak
Blue Cheese Crumbles/ Cherry Tomatoes
Sautéed Onions and Mushrooms/ Truffle Fries 18

Beet Salad
Local Micro Green Blend/ Roasted Beets
Feta/ Italian Vinaigrette 12

Buffalo Chicken Salad
Local Romaine/ Buffalo Tossed Chicken Tenders
Sharp Cheddar/ Celery/ Cherry Tomatoes
Tap House Blue or Ranch Dressing 13

House Garden Salad
Local Micro Green Blend/ Cucumbers/ Roasted Red Peppers
Cherry Tomatoes/ Pickled Onions 13
Add Cheddar/ Blue Cheese Crumbles/ Feta/ Goat Cheese 1
Add Portabella 3/ Grilled or Crispy Chicken 3
Grilled Shrimp 6/ Pan Seared Salmon 6
Grilled Steak 9/ Two Pan Seared Scallops 12

Small Garden
Half Portion 6

Small Caesar
Half Portion 6

Our Dressings

Italian Vinaigrette/ Ginger Beer Vinaigrette/ Honey Lemon
Vinaigrette/ Cranberry Tarragon Vinaigrette/ Balsamic Vinaigrette
Honey Mustard/ Tap House Blue/ Ranch/ Cajun Ranch



Six Hundred Quarts of Whisky Poured Into City's Sewers

Apr. 3, 1928 - United States Marshal George W. Coiller (District of Maryland, Baltimore), assisted by Boonsboro deputy Joseph L. Schaeffer, Wednesday, dumped 600 quarts of pure Canadian whisky into the sewer. The ceremony was performed in the basement of Dan's TapHouse, a local restaurant, with only a few in attendance, which included the official party and A.J. King, collector of U.S. Customs. The whisky was the accumulation from several arrests and convictions of bootleggers using National Road to traffic booze from Boonsboro into Baltimore for export.

BURGERS

Half Pound Burgers/ Marinated Portabella May Be Substituted on Any
Served with a Pickle & Either Hand Cut Fries or Coleslaw
Substitute Onion Rings/ Sweets/ Tots 2
Substitute Side Salad 3

Tap House Burger

Bacon/ Pickled Onions/ Tap House Blue 12

Rise and Shine

Local Sausage & Beef Blend/ Bacon/ Fried Egg/ Sharp Cheddar
Maple Syrup/ Tots 14

Big Spicy

Pepper Jack/ Avocado/ Jalapenos/ Sautéed Onions/ Spicy Aioli 13

Basic Burger

Add Local Green Leaf Lettuce
Tomato/ Raw Onion 10

Extras 1 Each

American/ Gouda/ Sharp Cheddar
Provolone/ Swiss/ Mozzarella/ Pepper
Jack/ Blue Crumbles/ Tap House Blue
Bacon/ Ham/ Prosciutto/ Pulled Pork
Fried Egg/ Sautéed Onions/ Sautéed
Mushrooms/ Jalapenos/ Pickled Red
Onion/ Avocado/ Hummus

Add Crab Cake 10

SANDWICHES

Served with a Pickle & Either Hand Cut Fries or Coleslaw
Substitute Onion Rings/ Sweets/ Tots 2
Substitute Side Salad 3

Blackened Ahi

Seared Ahi Tuna/ Local Green Leaf Lettuce/ Tomato
Red Onion/ Wasabi Aioli/ House Bun 14

Crab Cake Club

Broiled Crab Cake/ Bacon/ Ham/ Swiss/ Provolone/ Local
Green Leaf Lettuce/ Tomato/ Mayo/ White or Wheat 16

Crab Cake

Jumbo Lump Crab Cake/ Local Green Leaf Lettuce
Tomato/ Onion/ Citrus Aioli/ House Bun 14

Buffalo Cauliflower Wrap

Buffalo Tossed Fried Cauliflower/ Local Green Leaf Lettuce
Tomato/ Celery/ Tap House Blue/ Tortilla 8
Substitute Chicken 3

Portabella Caprese Panini

Marinated & Grilled Portabella Mushroom/ Mozzarella
Tomato/ Basil/ Balsamic Aioli/ Ciabatta 8

BLTEA

Bacon/ Local Green Leaf Lettuce/ Tomato/ Fried Egg
Avocado/ Mayo/ White or Wheat 9

Pulled Pork

Pulled Pork/ Cole Slaw/ House BBQ Sauce/ House Bun 8

Ham and Cheese Panini

Ham/ Bacon/ American Cheese/ Honey Mustard/ Ciabatta 8

Sexy Italian

Capicola/ Prosciutto/ Salami/ Local Green Leaf Lettuce
Pickled Onions/ Mozzarella/ Italian Dressing/ Hoagie Roll 12

Tap House Chicken

Grilled Chicken Breast/ Bacon/ Tomato/ Local Green Leaf
Lettuce/ Red Onion/ Gouda/ Pesto Aioli/ House Bun 10

Steak Panini

Peppered Steak/ Sautéed Mushrooms & Onions
Blue Cheese Crumbles/ A1 Aioli/ Ciabatta 13

Steak and Cheese

Sliced Ribeye/ Sautéed Peppers & Onions/ Local Green
Leaf Lettuce/ Tomato/ Provolone/ Hoagie Roll 12

Capone Enters Hospital in Baltimore But first, lunch in Boonsboro

Baltimore - Nov. 16 - Al Capone, released from Federal custody today, was brought to Union Memorial Hospital at 1:00 p.m. after the Johns Hopkins Board of Directors refused him admittance due to "safety concerns." Capone was registered as a private patient under the care of Dr. Joseph E. Moore for treatment, says Dr. Claude Frost, superintendent. Capone has been reported as suffering from paresis and his physical condition has been impaired from long years of confinement.

Frost said he did not know how Capone was brought to Baltimore, but he did know that the party came through a small town west of Baltimore via the National Highway. In a separate interview with Ralph, Capone's older brother, it was confirmed the party stopped to eat at a Boonsboro restaurant called Dan's Taphouse. It had been a favorite of Capone's when he lived in Maryland during his 20s, and Ralph hoped it would lift his brother's spirits.



ENTREES

Add Side Salad 3

Scallops

Pan Seared Scallops/ Sweet Corn & Prosciutto Risotto
Asparagus/ Jalapeno Beurre Blanc 30

Crab Cakes

Two Jumbo Lump Cakes/ Cilantro Lime Quinoa
Sautéed Green Beans/ Citrus Aioli 28

Fish and Chips

IPA Battered Cod/ Hand Cut Fries/ Coleslaw
Citrus Aioli 14

Salmon

Pan Seared Salmon/ Beet & Goat Cheese Risotto
Roasted Brussel Sprouts/ Orange
Tarragon Cream Sauce 23

Seafood Platter

Crab Cake/ Two Scallops/ Four Shrimp
Seared Salmon/ Cilantro Lime Quinoa/ Asparagus 32

Portabella Steak

Grilled Portabella/ Au Gratin Potatoes/ Asparagus
Jalapeno Beurre Blanc 14

Buffalo Cauliflower

Crispy Cauliflower/ Buffalo Sauce
Cilantro Lime Quinoa 14
Add Blue Crumbles 1

Tap House Carbonara

Fusilli Pasta/ Prosciutto/ Sweet Peas
Mushrooms/ Parmesan Cream Sauce 15
Add Crispy or Grilled Chicken 3
Pan Seared Salmon 6
Grilled Shrimp 6
Two Pan Seared Scallops 12

NY Strip

12oz Grilled NY Strip/ Bourbon Butter/ Garlic Mashed
Potatoes/ Sautéed Green Beans 26

Ribeye

16oz Grilled Ribeye/ Au Gratin Potatoes
Asparagus/ Mushroom Wine Sauce 27

Pork Loin

House Seasoned Roasted Pork Loin
Garlic Mashed Potatoes/ House Made Sauerkraut
Pork Gravy 22

Herb Oven Roasted Chicken

Roasted Chicken Breast/ Roasted Beets & Brussel Sprouts
Garlic Mashed Potatoes/ Rosemary Cream Sauce 18

Rack of Ribs

Dry Rubbed Rack of Ribs/ House made BBQ Sauce
Hand Cut Fries/ Coleslaw 25
Half Rack 15

All pastas can be substituted for gluten free pasta.

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.