ROUNDHOUSE TAVERN MENU

STARTERS

CHIMICHURRI NACHOS 🕾 \$12 Cheese, Black Beans, Pico de Gallo, Chimichurri, Sour Cream, Lettuce, Roasted Tomatillo Salsa Add Grilled Chicken, Pork, Beef or Seitan \$4 **BEER BREZEN** \$8 Domaine DuPage Organic Pretzel, Pinball Stone Ground Mustard, Twenty-Plus Beer Cheese Sauce CHIPS AND DIPA \$7 House-cut Potatoes, Twenty-Plus Beer Cheese Sauce. Spicy Ranch Dip **BRUSSELS SPROUTS** GF \$9 Fried Brussels Sprouts, Chile Dipping Sauce \$12 1 lb House-smoked Wings, Celery, Bleu Cheese Dressing Choice of: BBQ, Classic Red Hot, Habanero, Jerk Season **GREEN BEANS** \$9 Tempura Battered Fresh Green Beans, Ranch Dip **GUAC N PICO GF** \$10 House-Made Guacamole, Pico De Gallo, Tortilla Chips FRIED CALAMARI \$12 Cocktail Sauce, Lemon Aioli SPINACH DIP \$12 Smoked Cheddar Cheese, Goat Cheese, Spinach, Toasted Baguette FRIED PICKLES \$9 Breaded Fried Pickle Spears, Spicy Ranch Dressing

SOUP & SALADS

SOUP OF THE DAY Cup \$4,	Bowl \$6
ROUNDHOUSE CHILI GF Our award winning chili made with our award winning Domaine Dupage. Ask for it loaded for \$1	\$5/\$7 ng
DINNER SALAD GF Spring Mix, Tomato, Carrot, Cucumber, Radish	\$5
STEAK SALAD GF Grilled Flank Steak, Romaine Lettuce, Cucumber, To Kalamata Olive, Red Onion, Parsley, Feta Cheese, Chimichurri Vinaigrette	\$14 mato,
SPINACH SALAD GF Spinach, Apple, Bleu Cheese, Red Onion, Red Bell Pe Bacon Mustard Vinaigrette, Add Chicken \$5 or Steak	1. Table 1.
CHICKEN CAESAR SALAD A Classic Caesar Salad, Grilled Free-Range Amish Chic	\$12 ken
COBB SALAD GF Blackened Chicken, Organic Spring Greens, Romain Colby-Jack Cheese, Bacon, Avocado, Tomato, Hard C Egg	
ROASTED BUTTERNUT SQUASHGF	\$13

BURGERS & HANDFULS

FISH TACOS* Sustainable Dover Sole, Pico de Gallo, Cheese Blend, Cabbage, Radish, Spicy Soy Sauce, Ranch Dressing, Flour Tortilla	\$12
ROUNDHOUSE BURGER* Strauss Organic Beef Patty, Smoked Bacon, Cedar Grove White Cheddar, Roasted Poblano Pepper, BBQ Sauce, Sesame Seed Bun	\$15
CLASSIC BURGER* Strauss Organic Beef Patty, Onion, Tomato, Lettuce Add Choice of Cheese \$1, Add Bacon \$2	\$12
ROUNDHOUSE CHICKEN SANDWICH Grilled Chicken Breast, Provolone Cheese, Bacon, Pinball Stone Ground Mustard, Lettuce, Tomato, Onion, Old Fashioned Bun	\$13
SHORT RIB SANDWICH Slow Braised Short Rib, Prairie Path Sautéed Onion, Pepper Jack Cheese, Sriracha Mayonnaise, Telera Bun	\$17
PORTABELLA FOCCACIA A Grilled Portabella, Olive Tapenade, Provolone Cheese, Sriracha Mayo, Toasted Tomato Foccacia	\$12
CHIMI TURKEYA Turkey, Bacon, Roasted Red Pepper, Avocado, Chimichurri Mayo, Telera Roll	\$14
BBQ PULLED PORK A Apple Wood Smoked Pork Shoulder, Carolina BBQ Sauce, Coleslaw, House Chips	\$13
BREWER'S REUBEN House-brined Beef Brisket, Sauerkraut, Swiss Cheese, House-made Thousand Island Dressing, Marble Rye Bread	\$15
BUFFALO CHICKEN WRAP Fried Chicken, Hot Sauce, Lettuce, Ranch Dressing	\$12
All Burgers & Handfuls come with choice of side	

SIDES

Sub Cup of Soup or Salad Additional \$2

HOUSE CUT FRENCH FRIES	\$3
HOUSE CUT POTATO CHIPS	\$3
MASHED POTATOES	\$3
FRESH GREEN BEANS	\$3
ROASTED VEGETABLES	\$4
BLACK BEANS AND SPANISH RICE	\$4
SWEET POTATO MASH	\$4

GF = GLUTEN FREE



Mixed Greens, Cinnamon Roasted Butternut Squash, Rosemary Manchego, Candied Pecans, Wobble Vinaigrette

SMALL PLATES

SCALLOPS*GF Seared Sustainable Scallops, Butternut Squash And Bacon Hash, Lime Butter Sauce	\$14
SAUSAGE AND CHIPS Big Fork Bacon Ale Sausage made with Ebel's Weiss, Dijon Mustard, House Cut Chips	\$10
MUSHROOM RISOTTO GF Seasonal Wild Mushrooms, Pecorino Cheese Risotto	\$8
ARANCINI Roasted Turnips, Parsnips, Zucchini, Arrabbiata Sauce	\$9
SMOKED BRISKET GF Ancho BBQ Sauce, Chayote & Jicama Slaw	\$13
PORK BELLY TACOS GF Crispy Pork Belly, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	\$8
STEAK TACOS*GF Prairie Path Marinated Strauss Flank Steak, Onion, Cilantro, Ancho Sauce, Corn Tortilla	\$8
VEGAN TACOS Seitan, Soy Cheese, Onion, Cilantro, Tomatillo Sauce, Corn Tortilla	\$7
PANDA SALAD A Yellow Squash, Zucchini, Broccoli, Carrot, Cherry Tomato, Avocado, Asian Vinaigrette, Toasted Sesame Seeds, Rice	\$9

ENTREES

Noodles

LAMB T-BONE GF Grilled Lamb T-Bone, Mashed Potatoes, Steamed Broccoli, Red Wine Glaze	\$23
PRAIRIE PATH SALMON* Salmon, Prairie Path Sweet Chili Glaze, Wild Rice Blend, Steamed Broccoli	\$26
VEGETABLE PASTA Grilled Zucchini, Yellow Squash, Green Peppers, Red Pepp Rigatoni, Two Brothers Vodka Sauce, Rosemary Manchego	
STUFFED POBLANO Seasoned Ground Pork, Seasoned Ground Beef, Chihuahua Cheese, Roasted Poblano Pepper, Ranchero Cream Sauce, Black Beans, Spanish Rice	\$14
SHORT RIB GF Bone in Short Rib, Red Wine Glaze, Sweet Potato Mash, Green Beans	\$28
CAJUN CHICKEN PASTA Grilled Chicken, Andouille Sausage, Red Onion, Smoked Cheddar Cheese, Cajun Cream, Pepper Fettuccine	\$19
FILET MEDALLIONS* ATTEMPT THE THE THE THE THE THE THE THE THE TH	\$22
WHITEFISH*GF	\$22

Sustainable Whitefish, Potato Pancake, Sauteed Garlic

Spinach, Red Pepper Cream Sauce

DESSERT

FLOURLESS CHOCOLATE TORTE CF Chocolate Torte, Raspberry Sauce, Powdered Sugar, Whipped Cream	\$8
MOCHA CAKE Layer Of Fresh Chocolate Cake, Mocha Liqueur Whipped Cream, Cocoa Powder, Chocolate Sauce	\$8
CRÈME BRÛLÉE CHEESECAKE Strawberry Sauce, Whipped Cream	\$8
CINNAMON ROOT BEER FLOAT GF Two Brothers Cinnamon Root Beer, Graham's Vanilla Ice Cream	\$5
TWO SCOOP SUNDAE GF Graham's Vanilla or Chocolate Ice Cream, Raspberry or Chocolate Sauce, Whipped Cream	\$5
SURPRISE! Ask Your Server About Our Weekly Dessert Special	\$8

HOMEMADE SODA

CINNAMON ROOT BEER	\$1.50
ALMOND CREAM SODA	\$1.50

COFFEE ROASTERS

BREWHOUSE BLEND COFFEE	\$2.50
BREWHOUSE BLEND DECAF	\$2.50
ESPRESSO	\$2.35
CAPPUCCINO	\$3.25

CONNECT WITH TWO BROTHERS

 $\begin{tabular}{ll} \textcircled{\textbf{TwoBrothersBrewing.com/Roundhouse}} \\ \end{matrix}$

1 TwoBrothersRoundhouse

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