Elk River Brewing Co.

TAPHOUSE

North East, Maryland

Shareables

Elk River Wedges — Fresh-cut potato wedges, deep-fried until golden and crispy, topped with our house-made Elk River beer cheese and crispy pork belly crumbles. $14

Blackened Ahi Tuna* — An 8 oz. ahi tuna steak, seasoned and pan-seared, served with seaweed salad, wasabi, and Sriracha sauce. $19

Breaded Mozzarella — Fresh mozzarella with a crispy basil leaf center, double-breaded and deep-fried, served with our house-made marinara sauce. $14

Fried Mac N Cheese — Three creamy mac 'n' cheese balls, deep-fried until golden and crispy, served with our house-made marinara sauce for dipping. $12

Pretzel Bites — Crispy flash fried pretzel bites served with our Elk River beer cheese. $13
Add Dijon mustard - $1

Buffalo Brussels Sprouts — Sautéed Brussels sprouts tossed in a bleu cheese and hot sauce pan sauce, finished with a drizzle of balsamic reduction. $16

Andouille Flatbread — Smoked Andouille sausage, sautéed bell peppers, caramelized onions, and mozzarella cheese on a crispy sourdough flatbread. $21

Meat & Cheese Board — Three of our house smoked meats paired with 2 cheeses, served with toasted bread points and an assortment of house pickled vegetables. $26

Honey Bourbon Pork Belly — Pan-seared seasoned pork belly (8 oz.) with bourbon honey glaze and served with our freshly made cornbread. $22

From the Kitchen

Fish & Chips — An 8 oz. cod fillet battered in our Elk River beer batter, deep-fried until golden and crispy, served atop seasoned potato wedges. $23

Sausage Stuffed Pepper — Seasoned sausage, caramelized onion, and Parmesan cheese, stuffed in a roasted red bell pepper. $23

Overstuffed Potato — A giant baked potato smothered in our Elk River beer cheese, topped with your choice of one of our house smoked meats and crispy pork belly crumbles. $23

Chicken Marsala — Tender chicken breast and pappardelle pasta tossed in our house-made Marsala sauce, nestled in a roasted portobello mushroom cap. $26

Chef's Cajun Cake — Matt's original Cajun-style cake featuring crab, crawfish, and Andouille sausage, broiled or fried and served with house-made remoulade sauce. $34

Smoked Mac 'n' Cheese — Smoked Mac 'n' Cheese featuring white cheddar and Gouda, topped with toasted, seasoned panko breadcrumbs. $14

Hot Portobella Caprese — Fresh mozzarella, Heirloom tomatoes, and basil pesto layered in a portobello mushroom cap, baked to perfection and drizzled with balsamic reduction. $21

Elk River Long Rib — A 9-inch braised long rib, slow-cooked with onions and roasted garlic, served with carrot confit and finished with an Elk River beer jus reduction. $36

Soup & Salads

Soup of the Day $10

Caprese Salad — Fresh mozzarella layered with Heirloom tomatoes on top of fresh basil pesto then drizzled with balsamic reduction. $14

Wedge Salad — Quartered Iceberg lettuce topped with local cherry tomatoes, diced red onion, bleu cheese dressing, and crispy pork belly crumbles. $16

House Salad — Iceberg lettuce topped with local cherry tomatoes, shredded carrots, diced red onion, cucumbers, and freshly made croutons, served with a house-made herb vinaigrette. $11

Caesar Salad — Crisp romaine lettuce tossed in our house-made Caesar dressing, topped with shaved Parmesan cheese and freshly made seasoned croutons. $14

Proteins

Add to any plate

Ahi Tuna Steak* (6 oz.)	$12
Pork Belly (4 oz.)	$10
House Smoked Pit Beef	$10
House Smoked Ham	$9
House Smoked Turkey	$9
Grilled Chicken Breast	$9

Sides

Add to any plate

Asparagus	$9
Brussel Sprouts	$9
Pickled Vegetables	$9
Mac 'n' Cheese	$8
Potato Wedges	$6
Cornbread	$4
Elk River Beer Cheese	$5
Baked Potato/Loaded	$5/$9

Butter &/or sour cream available upon request

Desserts

Ask about our current desserts

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS BEFORE ORDERING.
Our kitchen handles common allergens, including wheat, dairy, eggs, soy, fish, shellfish, and nuts. While we take precautions, cross-contact may occur.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Menu items, ingredients, and prices are subject to change without notice.