

Tapastre & Project PUB Takeout Menu

Starters

Chips & Salsa - 7

House made salsa and tortilla chips, *add guac +5*

Fried Calamari – 10

Tossed in lemon juice, capers & parsley,
San Marzano marinara

Patatas - 7

Crispy Yukon gold potatoes, saffron aioli

Devil's Eggs – 7

Deviled eggs with a kick

Duck Fat Fries - 7

House smoked ketchup

Vegetable Dumplings - 9

Asian slaw, soy-ginger dipping sauce

PUB Mixed Pickle Board – 15

A variety of our in-house pickled vegetables

Jumbo Wings – 12

Your choice of Buffalo or BBQ style,

Blue cheese dressing, celery

Salad

add chicken +6, add shrimp +7, add salmon +7

House salad – 5/8

Mixed greens, cherry tomato, cucumber, red onion,
garbanzo beans, dried cranberries,
house vinaigrette

Chopped Wedge Salad - 9

Chopped iceberg, bacon crumbles,
cherry tomato wedges,
house made blue cheese dressing

Caesar Salad – 6/10

Crispy romaine, house made Caesar dressing,
grated Parmigiano-Reggiano, garlic croutons

Beet & Goat Cheese Salad - 11

Arugula, roasted beets, candied walnuts,
goat cheese, citrus-balsamic vinaigrette

Farro Tabouli Salad – 9

Cucumber, onion, Jersey tomato, fresh mint, parsley

Sandwiches

*served with house chips or hand cut fries,
sub house side salad +1, Caesar side salad +2*

Grilled Reuben - 15

House beer-braised corned beef, swiss cheese,
sauerkraut, house made Russian dressing,
grilled sourdough

Beer BBQ Brisket - 19

House-smoked brisket, bbq sauce, pepper jack,
house-pickled hot pepper & red cabbage slaw,
cuban roll

Smoked Salmon BLT - 12

House-smoked salmon, Nueske bacon, lettuce,
tomato, dill mayo, toasted sourdough

Chicken Sandwich - 10

Grilled or crispy chicken breast, Romaine lettuce,
tomato, chipotle mayo, applewood smoked bacon,
ciabatta roll

Philly Cheese Steak - 12

Thin sliced ribeye, cherry peppers, onions,
aged cheddar, hero roll

Roasted Veggie - 10

Mediterranean mélange, fresh mozzarella,
basil puree, black olive tapenade, ciabatta roll

Balsamic Chicken Wrap - 10

Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula,
balsamic vinaigrette, grilled tortilla

Fried Chicken Tower - 16

Beer battered boneless thighs, coleslaw,
beer mustard, ciabatta roll

Pulled Pork – 12

Slow roasted pork, bbq sauce, coleslaw, brioche bun

Sides

Hand sliced potato chips - 3

Seasoned waffle chips - 4

Hand cut french fries – 4

Small Plates

Beer Mac & Cheese - 12

Seasonal vegetable, herbed bread crumb topping,
ipa beer cheese *add pork belly or fried chicken +5*

Spicy Shrimp tacos – 15

Spice rubbed shrimp, Napa cabbage slaw, lemon
aioli, green onion, cilantro

Chef's tacos – 15

Check with your server for this week's selection

Grilled Cauliflower Steak – 13

Roasted root vegetables, butternut squash salsa,
sautéed spinach, arugula

Tuna Poke Tostada - 16

Sushi grade ahi tuna, napa cabbage, cucumber,
wasabi mayo, sesame

Sautéed Clams – 11

White wine, lemon, butter, fresh herbs,
Served with crostini

Caramel Ginger Shrimp - 11

Panko crusted, peanuts, scallions

Cajun Crab Cakes - 12

Remoulade Sauce, Lemon, Dirty Rice

Jalapeno-Raspberry Beef Kebabs - 10

Roasted red potatoes, arugula-frisée salad

Rosemary Grilled Salmon Skewers - 10

Roasted red potatoes, lemon puree,
arugula-frisée salad

Chimichurri Chicken - 10

Corn & red pepper relish, roasted red potatoes

Maple Bacon - 10

Thick cut applewood smoked nueske bacon,
maple reduction

Slow Roasted Pork Belly - 15

Crispy polenta, balsamic gastrique

Beer Braised Short Ribs – 19

Porter mushroom sauce, whipped potatoes, broccoli

Dessert Cups

\$4 each, 3 for \$10

Limoncello Cheesecake

Chocolate Bread Pudding

Blueberry Crisp

Grilled Angus Beef Burger - 11

*served with house chips or hand cut fries,
sub house side salad +1, Caesar side salad +2*

Lettuce, Tomato, Red Onion on Brioche Bun

Chipotle Mayo or BBQ Sauce upon request

Your Choice of Cheese - 1

Cheddar, Swiss, Blue, Fresh Mozzarella

Applewood Smoked Bacon - 1.50

Bacon Deliciousness - 2

Additional Toppings - .50

Sautéed Mushrooms

Sautéed Onions

Jalapeno Peppers

Sweet Cherry Peppers

Thin & Crispy Pizza

Truffled Pork - 14

Crispy shredded pork, black truffle,
truffle oil, scallions

Chefs Pizza - 12

Ask for selection

Roasted Veggie - 12

Roasted red pepper, kalamata olives, onions,
goat cheese, arugula

Margherita - 11

Sliced tomatoes, EVOO, fresh mozzarella, basil purée

Thank you for your continued support throughout a challenging situation. We are grateful to be able to continue to serve you and will do our best to protect the health and safety of both our staff and our customers.

Please call 908-526-0505 to place an order, we ask that payment be made at that time.

Curbside Pickup will be available while we are serving outside.

Takeout will be offered

Thurs - Sat. 4 pm - 9 pm.

Don't forget to add some beer, wine and cocktails with your order!

Thank you!

Your Tapastre and Project PUB Family