

# RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

## MENU

### HOUSE DRAFTS

**RAMS HEAD IPA**  
6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

**GYPSY LAGER**  
5% ABV | 18.5 IBU

Toasted bread and notes of honey complete this Helles-style lager.

**BACKSTAGE IPA**  
6% ABV | 50 IBU

Well balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors.

**OAK BARREL STOUT**  
5.5% ABV | 30 IBU

American-style sweet stout dry hopped with vanilla beans and oak chips.

**LIGHT WEIGHT LAGER**  
3.5% ABV | 14 IBU

German-style light lager with a crisp flavor.

**ZOMBEE BROWN ALE**  
6.5% ABV | 20 IBU

Brown ale with just the right amount of honey from Pennsylvania Dutch country.

**COPPERHEAD ALE**  
5% ABV | 19.4 IBU

Amber ale with caramel notes and a balanced, clean bitterness.

**CAT 5 KEY LIME LAGER**  
3.8% ABV | 18 IBU

Refreshing, crisp, easy drinking lager brewed with real Key lime.

**11TH SOUR**  
3.8% ABV | 8 IBU

Kettle soured Berliner Weisse fermented on house ale yeast and aged on Concord grapes.

PROUD HOME OF

**FORDHAM & DOMINION**

BREWING COMPANY

BREWED IN DOVER, DE

SINCE 1995

### STARTERS

**CRAB DIP** 14

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette.

**FIRECRACKER SHRIMP** 12

**FORDHAM & DOMINION** beer battered shrimp, firecracker sauce, Asian barbeque sauce, scallions.

**COPPERHEAD BRATS** 10

**QOTB MAN'S MEATS** bratwurst, **FORDHAM & DOMINION** Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

**CRABBY TOTS** 14

Crab dip, cheddar jack cheese, scallions, Old Bay.

**SWEET POTATO TOTS** 10

Brown sugar and rosemary aiolis.

**WINGS** 13

Ten wings in your choice of sauce. Celery and bleu cheese. *Buffalo, Desert Heat, Old Bay, Dill Pickle, **FORDHAM & DOMINION** Oak Barrel BBQ, Korean BBQ (grilled), Bourbonzola*

**TUNA BOATS** 14

Tuna poke, avocado, cucumber, seaweed salad, coconut wasabi, Sriracha.

**BRIE FRITTERS** 9

**FORDHAM & DOMINION** beer battered brie, cherry compote, arugula.

**CHESAPEAKE DEVEILED EGGS** <sup>GF</sup> 11

Lump crab, bacon, Old Bay.

**BOURBONZOLA BRUSSELS SPROUTS** <sup>GF</sup> 10

Bourbon and gorgonzola cream sauce, smoked bacon.

### TACOS

Served on flour tortilla with black beans, rice, salsa, and guacamole. Corn tortillas available upon request.

**FISH** 15

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

**CHICKEN** 13

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

**CRISPY DUCK** 17

Teriyaki duck breast, cilantro lime slaw, cucumber namasu, coconut wasabi. Served with rice and stir fry vegetables.

**PORK** 14

**QOTB MAN'S MEATS** pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

**VEGGIE** 14

Plant-based crumbles, cilantro lime slaw, goat cheese, tomato, onion, chipotle aioli.

**BUFFALO CHICKEN** 13

Crispy chicken, cheddar jack cheese, bacon, buffalo, bleu cheese drizzle.

**VEGGIE** 12

Goat cheese, caramelized onions, artichoke, tomato, alfalfa sprouts, balsamic glaze.

**CRAB** 14

Lump crab, garlic oil, gruyere cheese, tomato, arugula, Old Bay.

**SMOKEHOUSE** 13

Shaved pit beef, balsamic mushrooms, peppadew peppers, crumbled bleu cheese, pickled Bermuda onion, provolone cheese.

### SALADS

ADD: **Chicken** \$4   **Shrimp** \$6   **Shrimp Salad** \$6   **Steak** \$6   **Crab Cake** \$9   **Crispy Duck** \$9

**GRILLED ROMAINE** 11

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing.

**ROASTED PEAR** <sup>GF</sup> 13

Spinach, crumbled bleu cheese, red onion, dried fruit, candied cayenne cashews, roasted pear, grilled peach vinaigrette.

**COBB** <sup>GF</sup> 12

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack, tomatoes, choice of dressing.

**SESAME CRUNCH** 13

Mixed greens, baby corn, water chestnuts, carrots, bell peppers, cucumber namasu, pickled onions, crispy wontons, sesame vinaigrette.

**ROASTED BEET** <sup>GF</sup> 12

Mixed greens, beets, red onions, sliced oranges, goat cheese, balsamic vinaigrette.

**CORNYCADO** 11

Mixed greens, roasted corn salsa, sliced avocado, corn chips, jalapeño cilantro vinaigrette.

### SOUP

cup/bowl

**MD VEGETABLE CRAB** <sup>GF</sup> 5/8

Traditional with sweet claw meat.

**CREAM OF CRAB** 5/8

Lump crab, sherry, Old Bay.

**HALF & HALF** 5/8

MD crab and cream of crab.

**VEGGIE BLACK BEAN** <sup>GF</sup> 3.50/6

Rice and scallions.

**SOUP DU JOUR**

Chef's creation.

<sup>GF</sup> Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients.



BURGERS

Served with fries and a pickle.  
Substitute gluten free bread +\$1

**TAVERN 12**  
8 oz. Angus beef burger, lettuce, tomato.

**HOFFMAN'S BACON 16**  
Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, maple aioli, lettuce, tomato.

**DYNAMITE 13**  
8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño.

**DOUBLE WHISKEY 15**  
Two Angus beef burgers, Cajun fries, fried arugula, chopped bacon, whiskey and bleu cheese fondue sauce.

**VEGGIE BURGER 14**  
Vegan and gluten free plant-based protein patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, beet aioli.

**SICILIAN 14**  
8 oz. Italian seasoned Angus beef burger, prosciutto, smoked provolone cheese, roasted red pepper.

SANDWICHES

Served with fries and a pickle.  
Substitute gluten free bread +\$1

**TAVERN**  
**TURKEY CROISSANT 12**  
Turkey, brie cheese, cherry aioli, arugula.

**SWEET HEAT**  
**PULLED PORK 12**  
Hoffman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche.

**REUBEN 12**  
Corned beef, thousand island, sauerkraut, gruyere cheese, rye.

**NASHVILLE CHICKEN 13**  
Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche.

**SALMON BLT 15**  
Salmon, bacon, lettuce, tomato, dill aioli, rosemary flatbread.

**CRAB CAKE 17**  
5 oz. jumbo lump crab cake, lettuce, tomato, brioche.

**SMOKE HOUSE STEAK 15**  
Shaved pit beef, pickled onion, balsamic mushrooms, baby arugula, chilled horseradish sauce, ciabatta.

**VEGAN SAUSAGE SUB 14**  
Plant-based vegan sweet Italian sausage, green peppers, onions, sub roll.

**GRILLED PB&J 11**  
Almond butter, fresh berry compote, challah bread.

**CRABBY**  
**GRILLED CHEESE 15**  
Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread.

**SEAFOOD CLUB 20**  
5 oz. jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, tartar sauce, challah bread.

**SHRIMP SALAD 14**  
Whole shrimp, seafood dressing, celery, garlic, croissant.

LOCAL. FRESH.



Rams Head is proud to partner with Hoffman's Meats from Hagerstown, MD to create unique selections using **FORDHAM & DOMINION** Brewing Company's fine ales and lagers.

CHEF SELECTIONS

**MAC AND CHEESE QUATTRO 14**  
Four cheese blend, cavatappi pasta, panko bread crumbs.  
*Add blackened chicken +4*  
*Add lump crab +6*

**CITRUS CHILI**  
**GLAZED CHICKEN** 15  
Grilled marinated chicken breast, rice pilaf, citrus glaze, stir fry vegetables.

**BISON MEATLOAF** 18  
Rosemary fingerling potatoes, mushrooms, roasted garlic, spinach, grilled Bermuda onion, balsamic demi-glace.

**CHICKEN CARMALINO 17**  
Tri-color farfalle, artichoke, spinach, tomato, white truffle, balsamic butter.

**SHEPHERDS PIE 17**  
Ground beef, carrots, peas, gravy, mashed potatoes.

**VEGAN**  
**PAPA SALSICCIA** 18  
Plant-based vegan sweet sausage, fingerling potatoes, onions, bell peppers, mushrooms, warm rosemary vinaigrette.

STEAK

**FILET MIGNON** 29  
Hoffman's 8 oz. filet, marinated grilled bermuda onion, prosciutto wrapped asparagus, cracked pepper olive oil.

**BOURBONZOLA STRIP 24**  
Hoffman's 12 oz. strip, bourbonzola sauce, beer battered asparagus, mashed potatoes, crispy onions.

**STEAK FRITES 21**  
Hoffman's 10 oz. flat iron steak, white truffle fries, rosemary au jus.

**STEAK AND CAKE 40**  
Hoffman's 8 oz. filet, 5 oz. jumbo lump crab cake, mashed potatoes, grilled asparagus.

FISH

**MAHI MAHI 20**  
**ATLANTIC SALMON 21**  
**YELLOWFIN TUNA 23**

*Choice of Preparation:*

**SIMPLE**   
Grilled with roasted asparagus, rice pilaf, lemon herb infused olive oil.

**ANNAPOLITAN +7**  
Grilled with lump crab, fried green tomatoes, grilled asparagus, Chesapeake beurre blanc.

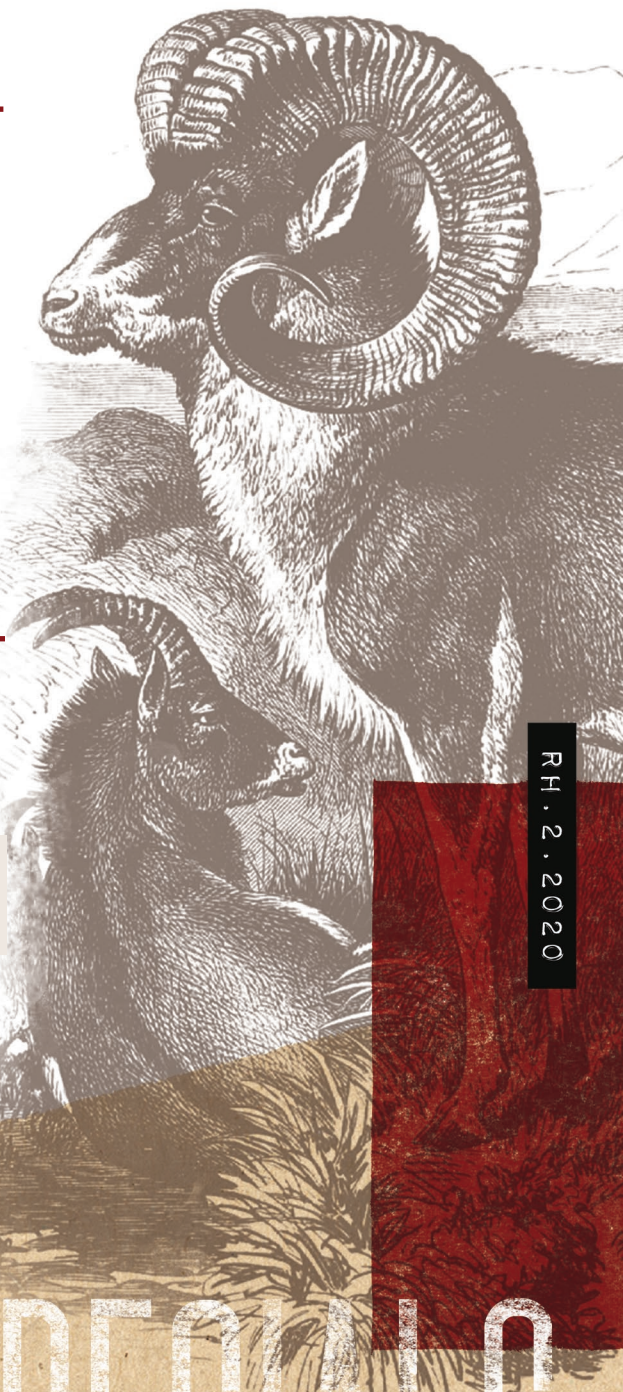
**PACIFIC**  
Pan roasted with teriyaki glaze, cucumber namasu, wasabi mashed potatoes, stir fry vegetables.

SEAFOOD

**CAST IRON CRAB CAKE**  
*Single 19 Double 33*  
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

**DEEP SEA SCALLOPS** 25  
Truffle roasted oranges, red bell pepper, spinach, rice pilaf, limoncello butter.

**FISH AND CHIPS 15**  
**FORDHAM & DOMINION** beer battered cod, French fries, coleslaw, tartar sauce.



RH. 2. 2020

WEEKLY SPECIALS

\$5

BURGER NIGHT

SUNDAYS

8oz Angus beef burger with lettuce and tomato. Served with house chips and a pickle. Available in bar areas only.

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Fresh steamed 1½lb lobster with a baked potato, corn on the cob and a salad for only 22.95\*.

**PLUS:** Guess the weight of our giant lobster and win it for dinner!

Unless market dictates otherwise

SLOW ROASTED

PRIME RIB

TUESDAYS

Angus prime rib slow roasted and served with a baked potato and hot au jus for dipping.

QUEEN CUT 16.95

KING CUT 19.95

KIDS

EAT FREE

WEDNESDAYS

Get a kids meal for FREE with purchase of any adult entrée.

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