

RAMS HEAD

ANNAPOLIS

TAVERN®

House Drafts

Cat 5 Key Lime Lager

4.2% ABV | 18 IBU
Refreshing, crisp, easy drinking
lager brewed with real Key lime.

Backstage Session IPA

4.2% ABV | 50 IBU
Well balanced American IPA with
underlying caramel sweetness
and citrus/pine hop flavors.

Rams Head IPA

6.0% ABV | 75 IBU
An aggressively hopped, West
Coast style India pale ale.

Light Weight Lager

4.2% ABV | 14 IBU
German-style light lager with
a crisp flavor.

Gypsy Lager

5% ABV | 18.5 IBU
Toasted bread and notes of honey
complete this Helles-style lager.

Oak Barrel Stout

5.5% ABV | 30 IBU
American-style sweet stout, dry
hopped with vanilla beans and
oak chips.

Copperhead Ale

5% ABV | 19.4 IBU
Amber ale with caramel notes
and a balanced, clean bitterness.

Taste of the Taps

Can't decide on one?
Try six pre-selected house
brews. 7

PROUD HOME OF



SINCE 1995

Starters

Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu
cheese fondue, whole grain
mustard sauce. 12

Hoffman's Bratwurst

Hoffman's bratwurst, sauerkraut,
stone ground honey mustard,
FORDHAM & DOMINION Oak Barrel BBQ
sauce. 13

Or try both!
Pretzels and Brats 19

Crab Dip

Lump crab, cream cheese,
jalapeños, cheddar jack cheese.
Carrots, celery, warm baguette. 18

Firecracker Shrimp

FORDHAM & DOMINION beer battered
shrimp, firecracker sauce. Asian
barbeque sauce, scallions. 15

Crabby Tots

Crab dip, cheddar jack cheese,
scallions, Old Bay. 18

Tuna Poke

Ahi tuna, avocado, cucumber
namasu, seaweed salad, coconut
wasabi, sriracha. 16

Wings

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. 16

Brie Fritters

FORDHAM & DOMINION beer battered brie,
cherry compote, arugula. 12

Chesapeake Deviled Eggs

Lump crab, bacon, Old Bay. 12

Bourbonzola Brussels Sprouts

Bourbon and gorgonzola cream
sauce, smoked bacon. 12

Salads

ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Salmon \$7
Steak \$8, Crispy Duck \$9, Crab Cake \$18

Grilled Romaine

Grilled romaine hearts, sea salt,
olive oil, house croutons, Roman
Caesar dressing. 11

Cornycado

Mixed greens, roasted corn salsa,
sliced avocado, corn chips, queso
fresco, jalapeño cilantro
vinaigrette. 12

Cobb

Mixed greens, egg, bacon,
crumbled bleu cheese, cheddar
jack cheese, tomatoes, choice of
dressing. 12

Tavern Wedge

Iceberg lettuce, bleu cheese
crumbles, bacon, grape tomatoes,
pickled Bermuda onion, balsamic
glaze, bleu cheese dressing. 12

Roasted Pear

Spinach, crumbled bleu cheese,
red onion, dried fruit, candied
cayenne cashews, roasted pears,
mango vinaigrette. 13

FLATBREADS

Veggie

Goat cheese, red onion, artichoke,
tomato, alfalfa sprouts, balsamic
glaze. 14

Crab

Lump crab dip,
Gruyere cheese, tomato,
arugula, Old Bay. 18

Buffalo Chicken

Crispy chicken, cheddar jack
cheese, bacon, buffalo sauce,
bleu cheese drizzle. 15

Pulled Pork

Hoffman's pulled pork, cheddar
jack cheese, FORDHAM & DOMINION Oak
Barrel BBQ sauce, coleslaw,
green onions. 16

SOUPS

Cup/Bowl

Veggie Black Bean

Rice and scallions. 4/6

Half & Half

MD crab and cream of crab. 6/9

Cream of Crab

Lump crab, sherry, Old Bay. 6/9

MD Vegetable Crab

Traditional with sweet claw meat.
6/9

Sunday Brunch

Served every Sunday
from 10AM - 2PM

**\$15 Bottomless Bloody Mary
& Mimosa Bar During Brunch**

Sandwiches

Served with fries and a pickle. Substitute gluten free bread +\$2

Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 17

Crab Cake

5 oz. jumbo lump crab cake, lettuce, tomato, brioche. 24

Salmon BLT

Salmon, bacon, lettuce, tomato, dill aioli, flatbread. 17

Nashville Chicken

Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche. 16

Tavern Turkey Croissant

Turkey, brie cheese, cherry aioli, arugula. 15

Shrimp Salad

Whole shrimp, seafood dressing, celery, garlic, croissant. 17

Reuben

Corned beef, thousand island, sauerkraut, Gruyere cheese, rye. 14

Steak Bahn Mi

Chopped sirloin, gochujang sauce, thai slaw, fresh cilantro, jalapenos, toasted baguette. 16

Pit Turkey Club

Smoked turkey breast, bacon, lettuce, tomato, mayo, country white bread. 16

Sweet Heat Pulled Pork

Hoffman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche. 14

Chicken Salad Sandwich

Hoffman's pulled chicken, grapes, almonds, red onion, lettuce, tomato, croissant. 15

TACOS

All tacos served on flour tortillas with black beans, rice, salsa, and guacamole. Corn tortillas available upon request.

Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 18

Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 16

Vegan Chorizo

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 16

Crispy Duck

Teriyaki duck breast, cilantro lime slaw, cucumber namasu, coconut wasabi. Served with rice and stir fry vegetables. 17

Pork

Hoffman's pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions. 16

Burgers

Served with fries and a pickle. Substitute gluten free roll +\$2

Tavern Burger

8 oz. Angus beef burger, lettuce, tomato. 13

Smoke Stacked Burger

8 oz. Angus beef burger, smoked cracked pepper hollandaise, applewood smoked bacon, lettuce, tomato. 17

Hoffman's Bacon Burger

Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, lettuce, tomato. 17

Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño. 16

Veggie Burger

Vegan and gluten-free plant-based burger patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, pepper aioli. 15

Chef's Selection

Mac and Cheese Quattro

Four cheese blend, cavatappi pasta, panko bread crumbs. 15
Add blackened chicken +5
Add lump crab +12

Citrus Chili Glazed Chicken

Grilled marinated chicken breast, rice pilaf, citrus glaze, stir fry vegetables. 18

Steak

Bistro Filet Medallions

Hoffman's teres major, pan roasted, mashed potatoes, grilled asparagus. 30
Bourbonzola Style: Topped with whiskey-bleu cheese fondue, scallions, fried onions. +3

Steak Frites

Hoffman's 10 oz. flat iron steak, white truffle fries, rosemary au jus. 26

Steak and Cake

Hoffman's teres major, 5 oz. jumbo lump crab cake, mashed potatoes, grilled asparagus. 46

Shepherds Pie

Ground beef, carrots, peas, gravy, mashed potatoes. 17

Vegan Chorizo Bowl

Vegan chorizo, black beans, rice pilaf, Mexican crema, tomato, corn chips. 18

Fish

Mahi Mahi

Atlantic Salmon

Ahi Tuna

Choice of Preparation:

Simple

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

Annapolitan

Grilled with lump crab, fried green tomatoes, grilled asparagus, Chesapeake beurre blanc. +8

Pacific

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

Chicken Benedetta

Tricolor pasta, pan roasted chicken breast, artichoke, spinach, tomato, rosé basil sauce. 20

Crispy Duck and Waffle

Crispy duck breast, pearl sugar waffles, smoked rosemary-bacon gravy. 28

Seafood

Cast Iron Crab Cake

Single 26 | Double 46
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

Fish & Chips

FORDHAM&DOMINION beer battered cod, French fries, coleslaw, tartar sauce. 18

BBQ Shrimp Platter

Grilled shrimp skewers, FORDHAM&DOMINION Oak Barrell Stout bbq sauce, fries, coleslaw. 24



Hoffman's MEATS

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.



SUNDAY \$6 BURGER NIGHT

8 oz. Angus beef burger with lettuce and tomato. Served with house chips and a pickle.



Lobster Mondays

Fresh steamed 1½lb lobster with a baked potato, corn on the cob and a salad for only **\$24.95***

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 \$24.95

KING CUT \$29.95



WEDNESDAYS KIDS EAT FREE

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