

# RAMS HEAD

## ANNAPOLIS

### TAVERN

## House Drafts

### Copperhead Ale

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

### Zombee Brown Ale

6.5% ABV | 20 IBU  
Brown ale with just the right amount of honey from Pennsylvania Dutch country.

### Gypsy Lager

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

### Rams Head IPA

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

### Seasonal

Ask your server about the current seasonal on tap!

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 22

### Atlantic Salmon 24

### Ahi Tuna 25

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.