

# RAMS HEAD

A N N A P O L I S

## TAVERN

### House Draft Beer



BREWING OUR HOUSE DRAFTS SINCE 1997

#### Big Horn Pale Ale

4.75% ABV | 28 IBU  
Traditional English-style pale ale, brass in color with subtle notes of citrus and flower.

#### Copperhead Ale

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

#### 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!

### House Draft Wine



CRAFTING OUR HOUSE DRAFTS SINCE 2019

#### Red Blend 12.5% ABV

Rich, Dark Cherry and Ripe Berry with Soft Tannins.  
Glass 8 | Half Carafe 20 | Full Carafe 38

#### White Blend 12% ABV

A 2017 vintage blend of Chardonnay, Traminette and Riesling. Complex and aged, yet approachable wine.  
Glass 8 | Half Carafe 20 | Full Carafe 38

#### Seasonal

Ask your server about the current seasonal on tap!

## Starters

#### Bavarian Pretzel Sticks

Soft pretzels, bourbon bleu cheese fondue, whole grain mustard sauce. 13

#### Chesapeake Deviled Eggs <sup>GF</sup>

Lump crab, bacon, Old Bay. 12.5

#### Crabby Tots

Tater tots, crab dip, cheddar jack cheese, scallions, Old Bay. 18.5

#### Firecracker Shrimp

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

#### Crab Dip

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette. 18.5

#### Bourbonzola Brussels Sprouts <sup>GF</sup>

Bourbon and gorgonzola cream sauce, smoked bacon. 12.5

#### Tuna Poke

Ahi tuna, avocado, cucumber namasu, seaweed salad, coconut wasabi, sriracha, crispy wontons. 17

#### Brie Fritters

FORDHAM & DOMINION beer battered brie, cherry compote, arugula. 13

#### Wings

Ten wings in your choice of sauce. Celery and bleu cheese. Sauces: BBQ, Buffalo, Asian BBQ. Dry Rub: Bourbon Maple, Jalapeño, Thirty-Three (chef's blend of 33 peppers). 16

#### Buffalo Chicken Flatbread

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

#### Veggie Flatbread

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

#### Cheese Board <sup>GF</sup>

Chef's selection of 5 cheeses paired with berries, grapes, rice crackers, honey and candied cashews. 16  
*Anti-pasti: salami, prosciutto, soppressata +5*

<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.

<sup>Ⓥ</sup> Indicates menu items that are vegan.

Rams Head is family owned and operated since 1989 with four locations in Maryland: Annapolis, Crownsville, Kent Island, Glen Burnie and a fifth location in Key West, Florida.

[RAMSHEADGROUP.COM](http://RAMSHEADGROUP.COM)

## 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. 12

#### Cornycado

Mixed greens, roasted corn salsa, sliced avocado, corn chips, queso fresco, jalapeño cilantro vinaigrette. 13

#### Cobb <sup>GF</sup>

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing. 13

#### Tavern Wedge <sup>GF</sup>

Iceberg lettuce, bleu cheese crumbles, bacon, grape tomatoes, pickled Bermuda onion, balsamic glaze, bleu cheese dressing. 13

#### Mediterranean <sup>GF</sup>

Kale-Brussels sprouts blend, Peppadew peppers, kalamata olives, pepperoncini, red onion, cucumber, feta, balsamic vinaigrette, balsamic glaze. 13

#### Roasted Pear <sup>GF</sup>

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

## Soups

Cup/Bowl

#### Cream of Crab

Lump crab, sherry, Old Bay. 7/10

#### Half & Half

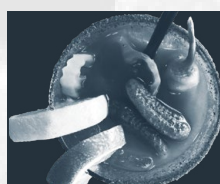
MD crab and cream of crab. 7/10

#### MD Vegetable Crab <sup>GF</sup>

Traditional with sweet claw meat. 7/10

#### Veggie Black Bean <sup>GF</sup> <sup>Ⓥ</sup>

Rice and scallions. 5/7



## SUNDAY BRUNCH

Served every Sunday | \$15 Bottomless Bloody Mary & Mimosa Bar During Brunch  
from 10AM-2PM



# Sandwiches

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

## Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 18

## Crab Cake

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

## Salmon BLT

Salmon, bacon, arugula, tomato, dill aioli, flatbread. 18

## Nashville Chicken

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

## Shrimp Salad

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

## Pit Turkey Club

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

## Reuben

Corned beef, Thousand Island, sauerkraut, Gruyere cheese, rye. 16

## Chicken and Brie

Grilled Chicken breast, brie cheese, roasted pear, arugula, herb aioli, brioche bun. 15

## Italian Melt

Salami, soppressata, prosciutto, shaved parmesan, mozzarella, chopped iceberg and chef's red wine vinegar relish, toasted sub roll. 16

## Tavern Steak Sandwich

Locally sourced and prepared in-house roast beef, whiskey bleu cheese fondue, applewood smoked bacon, bleu cheese crumbles, crispy onions, toasted baguette. 18

**Monday Burger Night**  
All burgers 1/2 price!

**Cocktail Tuesdays**  
All craft cocktails on menu \$6

**WINE WEDNESDAYS**  
1/2 price bottles of wine

# Burgers

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

## Tavern Burger

8 oz. Angus beef burger, lettuce, tomato, brioche. 14  
Add cheese +1 | Add bacon +1

## Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño, brioche. 18

## Veggie Burger

Plant-based burger patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, pepper aioli, brioche. 15

## Black Truffle Burger

8 oz. Angus beef burger, shaved black truffles, arugula, tomato, applewood smoked bacon, black truffle sauce, brioche. 18

## Korean Burger

8 oz. Angus beef burger, kimchi, gochujang, cucumber namasu, brioche. 17



Rams Head is proud to source local, fresh ingredients, including beef from J.W. Treuth & Sons in Catonsville, MD, all prepared in-house by our Executive Chef, Carlo Biondi.

# Tacos

All tacos served on flour tortillas. Corn tortillas available upon request. GF

## Fish

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 18

## Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. Rice, black beans, pico de gallo, guacamole. 16

## Crispy Duck

Teriyaki duck breast, cilantro lime slaw, cucumber namasu, coconut wasabi. Rice and stir fry vegetables. 18

## Barbacoa

Seasoned and slow roasted beef, cilantro slaw, queso fresco, chipotle aioli, pickled red onion. Rice, black beans, pico de gallo, guacamole. 17

## Annapoli-taco

Flour tortilla, crab dip, taco shell, fried chicken, iceberg lettuce, cheddar jack cheese, pico de gallo, Old Bay aioli. Old Bay fries. 19

# Chef's Selections

## Crab Cake

5 oz. Crab cake, roasted corn salsa, asparagus, tartar sauce.  
Single 26 | Double 46

## Fish & Chips

FORDHAM & DOMINION beer battered cod, French fries, coleslaw, tartar sauce. 19

## 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

## Filet Mignon

J.W. Treuth & Son's 8 oz. center cut filet mignon, mashed potatoes, grilled asparagus, garlic-herb butter. 45

## BBQ Salmon

Blackened Atlantic Salmon, mashed potatoes, roasted asparagus, maple-bourbon BBQ sauce. 24

## Mahi Mahi Annapolitan

Grilled Mahi Mahi, lump crab, fried green tomatoes, grilled asparagus, Chesapeake beurre blanc. 25

## Chicken Benedetta

Porcini ravioli, pan roasted chicken breast, artichoke, spinach, tomato, rosé basil sauce, shaved parmesan. 22

## Mac and Cheese Quattro

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

## Steak Frites

J.W. Treuth & Son's 10 oz. sirloin, white truffle fries, rosemary au jus. 26

## Oven Roasted Chicken

Statler chicken breast, butter, white wine, asparagus, rice pilaf, béarnaise. 20

## Simple Salmon

Grilled Salmon, roasted asparagus, rice pilaf, lemon herb infused olive oil, sea salt. 23

## Crispy Duck and Waffle

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

## Crab and Shrimp Stuffed Croissants

Sautéed spinach, tomatoes, Parmesan cream sauce. 27

\*Weekly specials available dine-in only starting at 4 pm. Cannot be combined with Happy Hour.

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