

SMALL PLATES & GREAT BEGINNINGS

SOY MARINATED TUNA

14.5

Charred broccoli, miso aioli, jalapeno, tomato, rice cracker

FARMERS BEETS

12

Fresh ricotta, honeycomb, oranges, pea shoots, pistachio

NOT SO DEVILED EGGS 11

Smoked schmutz, pork belly, marinated shishito pepper, sriracha aioli

CRISPY OCTOPUS 16

Grilled octopus, fingerling potato, pickled tomato, dried olive, hard boiled egg, lemon, olive aioli

BLISTERED SHISITO PEPPERS

9.5

Smoked paprika, lemon

CHICKPEA HUMMUS 13

Grilled pita, feta-red pepper relish

ALE HOUSE

CALAMARI 14

With asian dipping sauce, fried leeks

SHEEPSMILK RICOTTA 12

Fresh ricotta, serrano ham, tomato jam, charred bread

FRESH BAKED BREAD 5

CHOP HOUSE STEAKS

C.A.B. BLACK ANGUS RIBEYE

served with yukon whipped potatoes and roasted asparagus 43

BLUEGRASS FED FILET MIGNON (8 oz.)

served with yukon whipped potatoes and roasted asparagus

39

SIDES

Fingerling potatoes, cilantro, ginger, miso glaze, scallion

Broccoli, sweet & sour, soy nuts, thai basil, crispy shallots

Andouille and smoked cheddar mac & cheese

Yukon whipped potato, chive
7

Brussels, bacon, honey, queso fresco, srirachi aioli 7

ALE HOUSE SPECIALTIES

BLACK GARLIC CRUSTED SALMON 29

Crispy potato, chorizo, snow pea, trumpet mushroom, roasted tomato, green goddess

57* DUCK 25

Roasted tri color cauliflower, ginger rice, raisin & pine nut relish, sweet and sour sauce

CRISPY BASS 25

French lentils, sunchoke puree, celery, oven dried tomato, sherry vinegar gastrique

PEA RAVIOLI 23

Roasted tomato, beech mushroom, cipollini onion, manchego cheese, mushroom broth

LAMB BOLOGNESE 28

Pan seared gnocchi, whipped feta, preserved lemon, jalapeno, olive

THE AMERICAN ALE HOUSE

Proudly supports
Local artisans & farmers
including: Surry Farms, Spring
Valley Gardens, Bell and Evans,
Broadleaf farms, Pat LaFrieda
and Spice- E

AMERICAN * ALE HOUSE

ON THE GREENS

APPLE SALAD

14

17

14

14

Kale, sunchoke, golden raisin, manchego, cabernet vinaigrette

GRILLED SIRLOIN or GRILLED CHICKEN SALAD

Sirloin steak or chicken breast, greens, cheddar, tomato, topped with fries

W/ STEAK 15 W/ CHICKEN 13.5

FILET MIGNON SALAD

Gourmet greens, gorgonzola, roasted pine nuts, red onions, red wine vinaigrette

THAI CHICKEN SALAD

Greens, cappellini pasta, peanuts, snap peas, carrots, scallions, peanut dressing

SEARED SCALLOP SALAD 16

Arugula, frisee, roasted beets, oranges, goat cheese, citrus vinaigrette

STRAWBERRY

SALAD

Spinach, frisee, marcona almonds, piave cheese, basil, honey chardonnay vinaigrette

ENJOY EVERY SANDWICH

CAROLINA PULLED PORK

North Carolina style bbq, topped with apple slaw, on a roll with potato salad

13

3 CHEESE AND ASPARAGUS

Fresh mozzarella, aged cheddar, parmesan, asparagus, roasted red peppers, red pepper mayo on whole grain bread with potato salad

14

COLORADO PRIME RIB

Tender prime rib, melted provolone, on a baguette with au jus and potato salad 14

SOFTSHELL CRAB

Maryland crab, tidewater slaw, remoulade, lettuce on a roll with sweet potato fries 14

TURKEY APPLE

Roasted turkey, brie, roasted apple butter, spinach, bacon jam on sourdough with potato salad 14

SOUPS

SOUP OF THE DAY

A fresh selection from regional favorites

MARKET PRICE

BAKED POTATO SOUP

Bacon, cheddar, scallions, sour cream

CUP 5.5 / BOWL 7

BURGERS

ALE HOUSE BURGER 13

Painted 6 oz. burger, smoked cheddar, spicy remoulade, artisan lettuce, tomato, onion

BISON BURGER 15.5

Blackened, bleu cheese, bacon, chipotle ketchup (recommended medium rare)

KIDS

WITH FRIES	7
HAMBURGER	
WITH FRIES	7
GRILLED CHEESE	
WITH FRIES	7

HICKEN EINCEDO