

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 SESSION IPA
4.2% ABV | 45 IBU

Well-balanced, light bodied with notes of tangerine, pine, pineapple, and a mild bitterness.

OAK BARREL STOUT
5.5% ABV | 30 IBU

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

LIGHT WEIGHT LAGER
3.3% 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
4.2% 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 16.5

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

SHRIMP TOAST 14.5

Sautéed shrimp, shallots, signature red pepper cream sauce, crostini.



BOURBONZOLA BRUSSELS SPROUTS  12

Bourbon and gorgonzola cream sauce, smoked bacon.

CRABBY TOTS 16

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


COPPERHEAD BRATS 12

 bratwurst,  Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

SWEET POTATO TOTS 10

Brown sugar and rosemary aiolis.

ROCKFISH BITES 11.5

 beer battered rockfish, tartar sauce.

AHI TUNA 16

Sesame seed crusted pan seared ahi tuna, seaweed salad, pickled ginger, wasabi, soy sauce.

CHESAPEAKE DEVILED EGGS  12

Lump crab, bacon, Old Bay.


PIZZA PAN NACHOS 12

Tortilla chips, three cheese sauce, black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapeños, salsa, scallions. *Add chicken +5. Add chili +3*

FRIED GREEN TOMATOES 12

Served with roasted corn salsa, cilantro lime cabbage slaw, Cajun remoulade.

WINGS 15

Ten wings in your choice of sauce. Celery and bleu cheese. *Buffalo, Desert Heat, Old Bay, Dill Pickle (served with ranch),  Oak Barrel BBQ.*

BAVARIAN PRETZEL STICKS 11

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

SALADS


ADD: **Chicken** \$5 **Shrimp** \$7 **Shrimp Salad** \$7 **Salmon** \$7 **Steak** \$8 **Crab Cake** MP

GRILLED ROMAINE 11

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

SOUTHWEST SALAD 12

Mixed greens, black beans, sweet yellow corn, diced tomatoes, red onion, cheddar jack cheese, tortilla chips. Served with chipotle ranch dressing.

COBB  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  12

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

CORNYCADO 12

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

ROADHOUSE CHILI 4/7

Cheddar jack cheese, scallions, tortilla chips.

CREAM OF CRAB 5/8

Lump crab, sherry, Old Bay.

VEGGIE BLACK BEAN  3.5/6

Rice and scallions.

SOUP DU JOUR

Chef's creation.

TACOS

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

FISH 16

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


CHICKEN 14

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

SHRIMP 16

Cilantro lime slaw, queso fresco, chipotle aioli.

PORK 15

 pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

VEGGIE 15

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

BUFFALO CHICKEN 15

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

VEGGIE 14

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

CRAB 16


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

RUDY'S ORIGINAL PIZZA

RUDY'S SAUCE, MOZZARELLA CHEESE
SMALL \$9 TOPPINGS \$7.5 • LARGE \$16
TOPPINGS \$1.50 EACH
OR ANY 3 TOPPING PIZZA
SMALL \$11 / LARGE \$20

TOPPINGS: Pepperoni, Italian sausage, Peppers, Onions, Bacon, Ham, Pineapple, Tomato, Ground Beef, Anchovies, Buffalo chicken

PIZZA AND A GROWLER
A LARGE ORIGINAL PIZZA AND A  GROWLER. \$19.99
*CARRY OUT AND TO GO ORDERS ONLY.

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

HOFFMAN'S BACON 16.5
Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, maple aioli, lettuce, tomato.

DYNAMITE 14.5
8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño.

ROADHOUSE 14
8 oz. Angus beef burger, Swiss cheese, cole slaw, fried pickles, 1000 island dressing.

SMOKIN' JACKS 14
8 oz. Angus beef burger, cheddar jack cheese, bacon, lettuce, tomato, sautéed mushrooms, chipotle BBQ sauce.

VEGGIE BURGER 15
Vegan, gluten free plant-based protein patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, beef aioli.

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.

SANDWICHES

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

TAVERN
TURKEY CROISSANT 14
Turkey, brie cheese, cherry aioli, arugula.

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

REUBEN 14
Corned beef, thousand island, sauerkraut, gruyere cheese, rye.

NASHVILLE CHICKEN 15
Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche.

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

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

VEGAN SAUSAGE SUB 15
Plant-based vegan sweet Italian sausage, green peppers, onions, sub roll.

CRABBY GRILLED CHEESE 16
Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread.

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

SHRIMP SALAD 15
Whole shrimp, seafood dressing, celery, garlic, croissant.

CHICKEN CLUB 14
Marinated chicken breast, cheddar cheese, bacon, lettuce, tomato, chipotle mayo, brioche.

RT 178 CHEESESTEAK 15
Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise.
Add grilled peppers & onions \$.75

CHEF SELECTIONS

MAC AND CHEESE QUATTRO 14
Four cheese blend, cavatappi pasta, panko bread crumbs.
Add blackened chicken +5
Add lump crab +MP

CITRUS CHILI
GLAZED CHICKEN 17
Grilled marinated chicken breast, rice pilaf, citrus glaze, stir fry vegetables.

BISON MEATLOAF 21
Rosemary fingerling potatoes, mushrooms, roasted garlic, spinach, grilled Bermuda onion, balsamic demi-glaze.

CHICKEN CARBONARA 18
Pulled chicken breast, bacon, onions, Parmesan cream sauce, linguine.

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

VEGAN
PAPA SALSICCIA 20
Plant-based vegan sweet sausage, fingerling potatoes, onions, bell peppers, mushrooms, warm rosemary vinaigrette.

STEAK

FILET MIGNON 35
Hoffman's 8 oz. filet, marinated grilled Bermuda onion, prosciutto wrapped asparagus, cracked pepper olive oil.

BOURBONZOLA STRIP 29
Hoffman's 12 oz. strip, bourbonzola sauce, beer battered asparagus, mashed potatoes, crispy onions.

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

FISH

SALMON 23
AHI TUNA 25

Choice of Preparation:
SIMPLE 17
Grilled with roasted asparagus, rice pilaf, lemon herb infused olive oil.

ANNAPOLITAN +8
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 MP Double MP
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

FISH AND CHIPS 16
FORDHAM & DOMINION beer battered cod, French fries, coleslaw, tartar sauce.



SUNDAY BRUNCH

Served every Sunday from 10AM - 2PM

\$15 BOTTOMLESS BLOODY MARY & MIMOSA BAR DURING BRUNCH

\$6 BURGER NIGHT

SUNDAYS

8oz 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 22.95
KING CUT 26.95

KIDS EAT FREE WEDNESDAYS

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