

RAMS HEAD

Roadhouse

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 | 46 IBU
This well-balanced and easy
drinking IPA is the perfect
backstage beer. Notes of tangerine,
pine, and pineapple compliment a
mild bitterness.

Rams Head IPA

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

Light Weight Lager

3.3% 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. 11

Hoffman's Bratwurst


 Hoffman's bratwurst, sauerkraut,
stone ground honey mustard,
 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. 17

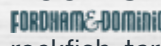
Bourbonzola Brussels Sprouts

 Bourbon and gorgonzola cream
sauce, smoked bacon. 12

Crabby Tots

Crab dip, cheddar jack cheese,
scallions, Old Bay. 17

Rockfish Bites

 beer battered
rockfish, tartar sauce. 12


Chesapeake Deviled Eggs

 Lump crab, bacon, Old Bay. 12

Shrimp Toast

Sauteed shrimp, shallots, signature
red pepper cream sauce, crostini. 15

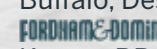
Ahi Tuna

 Sesame seed crusted pan seared
ahi tuna, seaweed salad, pickled
ginger, wasabi, soy sauce. 16

Fried Green Tomatoes

Roasted corn salsa, cilantro lime
cabbage slaw. Cajun remoulade. 13

Wings

Ten wings in your choice of sauce.
Celery and bleu cheese.
Buffalo, Desert Heat, Old Bay,
 Oak Barrel BBQ,
Korean BBQ (gochujang). 15

Pizza Pan Nachos

Tortilla chips, three cheese sauce,
black beans, cheddar jack cheese,
lettuce, tomatoes, sour cream,
jalapenos, salsa, scallions. 12
Add chicken +5. Add chili+3

Salads

ADD: Chicken \$5, Shrimp \$7, Shrimp Salad \$7, Salmon \$7
Steak \$8, Crab Cake \$15

Grilled Romaine

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


Southwest Salad

Mixed greens, black beans, sweet
yellow corn, diced tomatoes, red
onion, cheddar jack cheese, tortilla
chips. Served with chipotle ranch
dressing. 12


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 Beet

 Mixed greens, beets, red onions,
sliced oranges, goat cheese,
balsamic vinaigrette. 13

FLATBREADS

Veggie

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


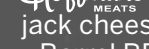
Crab

Lump crab dip,
Gruyere cheese, tomato,
arugula, Old Bay. 16

Buffalo Chicken

Crispy chicken, cheddar jack
cheese, bacon, buffalo sauce,
bleu cheese drizzle. 14

Pulled Pork


 pulled pork, cheddar
jack cheese,  Oak
Barrel BBQ sauce, coleslaw,
green onions. 15

Rudy's Original Pizza

Rudy's Sauce, Mozzarella Cheese

Small: \$10, Toppings \$1 each • **Large:** \$20, Toppings \$1.75 each
Or any 3 topping pizza **Small:** \$12 • **Large:** \$23

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.
\$23.99

**Carry out and to go orders only.*

SOUPS

Cup/Bowl

Roadhouse Chili

Cheddar jack cheese, scallions,
tortilla chips. 4/7

Veggie Black Bean

Rice and scallions 3.5/6


Cream of Crab

Lump crab, sherry, Old Bay. 5/8

Sunday Brunch

Served every Sunday from 10AM - 2PM

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

 Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients.

Sandwiches

Served with chips or fresh cut fries and a pickle. Substitute gluten free bread +\$1

Crabby Grilled Cheese

Lump crab dip, Gruyere and cheddar cheeses, bacon, tomato, sliced challah bread. 16

Crab Cake

5 oz. jumbo lump crab cake, lettuce, tomato, brioche. 23

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. 14

RT 178 Cheesesteak

Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise. 15

Add grilled peppers & onions \$1

Shrimp Salad

Whole shrimp, seafood dressing, celery, garlic, croissant. 16

Sweet Heat Pulled Pork

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

Chicken Club

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

Reuben

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

Chicken Salad Sandwich

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

Cali Tuna Sandwich

Blackened ahi tuna, sliced fresh avocado, lettuce, tomato, and sriracha aioli on a brioche bun. 16

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. 17

Chicken

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli. 15

Vegan Chorizo

Vegan chorizo, Mexican crema, red onion, cilantro lime slaw. 15

Shrimp

Cilantro lime slaw, queso fresco, chipotle aioli. 17

Burgers

Served with chips or fresh cut fries and a pickle. Substitute gluten free roll +\$1

Tavern Burger

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

Hoffman's Bacon Burger

Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, lettuce, tomato. 16

Dynamite Burger

8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño. 15

Smokin' Jacks

8oz Angus beef burger, cheddar jack cheese, bacon, lettuce, tomato, sautéed mushrooms, chipotle BBQ sauce. 15

Poco Loco Burger

8oz Angus beef burger, sliced jalapenos, bacon, pickled onions, Provolone cheese, BBQ sauce. 15

Bay Burger

8oz Angus beef burger, crab dip, Gruyere cheese, arugula, tomato. 16

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. 17

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

Bourbonzola Strip

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

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

Atlantic Salmon 23

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.

Bison Meatloaf

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

Steak Fajitas

Sliced NY steak, peppers, onions, served with rice, beans, guacamole, sour cream, flour tortillas. 21

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. 17



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.



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



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

WEDNESDAYS KIDS EAT FREE

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