

APPETIZERS

GIANT BAVARIAN PRETZEL 12

Giant Baked Soft Pretzel Served With
Homemade American Cheese Sauce
& Brown Mustard

PORK BELLY BAO BUNS 12

Slow Cooked Pork Belly, Korean BBQ Sauce,
Pickled Red Onions, Kimchi, Cilantro &
Toasted Sesame Seeds

FRIED CHEESE CURDS 12

Fried Breaded Cheese Curds With
Sriracha Ranch Dipping Sauce

CRISPY CAULIFLOWER TACOS 12

Lightly Battered Cauliflower, With Citrus
Slaw, & Chipotle Crema

TASTY TOTS 13

Crispy Tots Topped With Hollandaise,
Shredded Parmesan Cheese, Parsley,
Chives, & Truffle Oil

FISH TACOS 14

Blackened Whitefish, Julienned Carrots,
Pineapple Salsa, Cilantro & Soy Ginger
in Jicama Taco Shells

CHICKEN FINGERS & FRIES 14

Breaded Chicken Tenders With French Fries
& Your Choice Of Dipping Sauce

CHEESESTEAK PIEROGIES 14

Our Housemade Pierogies Filled With Cooper
Sharp American & Shaved Steak Meat. Served
With Spicy Ketchup

AHI TUNA 15

Sesame Crusted Ahi Tuna topped with
a Soy Ginger Glaze & Green Onions

MEDITERRANEAN PLATTER 16

Homemade Hummus, Feta Cheese, Extra
Virgin Olive Oil, Kalamata Olives,
Roasted Red Peppers, Cucumbers &
Toasted Naan Bread

THAI CHICKEN LETTUCE WRAPS 16

Chicken Satay, Pickled Carrots & Jicama,
Spicy Cucumbers, Fried Rice Noodles &
Boston Leaf Lettuce served with Thai Peanut
Sauce & Soy Ginger Glaze

SALADS

HOUSE SALAD 10

Mixed Greens, Grape Tomato, Cucumber,
Housemade Croutons

CAESAR SALAD 10

Chopped Romain, Parmesan & Housemade
Croutons

PROSCIUTTO & MELON SALAD 14

Cantaloupe & Honeydew Wedges Wrapped in
Prosciutto de Parma Served on a bed of
Arugula and drizzled with Balsamic Reduction

TOMATO & ONION SALAD 15

Heirloom Tomatoes, Red Onions & Fresh Herbs
tossed in Oil & Vinegar, Topped with Whipped
Feta Cheese, Extra Virgin Olive Oil, Balsamic
Reduction & Sea Salt

BERRIES & FETA SALAD 15

Strawberries, Blueberries, Crumbled Feta,
Glazed Walnuts, Frisée & Arugula tossed in a
Strawberry Vinaigrette

ASIAN CHICKEN SALAD 17

Sesame Marinated Grilled Chicken Breast, Mixed
Greens & Romaine, Tomatoes, Cucumbers,
Mandarin Oranges, Edamame, Fried Rice
Noodles, Sesame Seeds & Green Onions tossed
in Toasted Sesame Dressing

Add To Any Salad:

Chicken +\$8 Shrimp +\$10 6oz Salmon +\$10

WINGS

BONELESS WINGS 12

JUMBO WINGS 15

FRIED CAULIFLOWER 13

FRIED SHRIMP 15

WING SAUCES

Mild, House (Medium), Hot, BBQ, Mango
Habanero, Garlic Parmesan, Sweet Thai Chili
Wings Include Ranch or Bleu Cheese & Celery

SOUPS

FRENCH ONION SOUP 7

SOUP OF THE DAY

\$5 Cup / \$7 Bowl

Ask Your Server About Today's Soup!

ENTREES

NEW YORK STRIP 30

12oz Certified Black Angus Strip Cut In House,
Duck Fat Potatoes & Heirloom Carrots

CRAB CAKES 28

Two 4oz Panko Crusted Crab Cakes
Served With French Fries and Cole Slaw

ASIAN SALMON 28

8oz North Atlantic Salmon, Coconut White Rice,
Asian Vegetable Blend, Soy Ginger Glaze,
Toasted Sesame Seeds & Green Onions

BONE-IN HONEY GARLIC PRIME PORK CHOP 24

14oz Bone-In Pork Chop, Grilled To Temp, &
Topped With A Honey Garlic Glaze. Served
With Your Choice of Two Sides

CHICKEN PARMESAN & LINGUINE 19

Breaded Chicken Breast With Fresh
Mozzarella & Marinara Sauce

CARIBBEAN CHICKEN 18

Grilled Jerk Chicken Breast, Pineapple Salsa,
Mango Sauce, Fried Plantains & Coconut Rice

FISH N' CHIPS 18

House Breaded and Fried To Order Cod
Served With French Fries & Coleslaw

CALABRIAN CHILI FETTUCCINE 16

Fettuccini Pasta tossed in a Light Cream Sauce,
Calabrian Chiles, Bacon & Parmesan Chips
Add Grilled Chicken +8 Add Grilled Shrimp +10

SIDES

Extra Sides \$6

House Salad, Caesar Salad, Mashed Potatoes,
Mac N' Cheese, French Fries, Cole Slaw,
Sweet Potato Fries, Coconut White Rice

Extra Sides \$8

Brussel Sprouts, Broccoli, Duck Fat
Potatoes, Heirloom Carrots, Asian
Vegetable Blend

PLEASE DISCLOSE ALLERGIES TO SERVER
*WE ARE NOT A GLUTEN FREE KITCHEN AND
CANNOT GUARANTEE CROSS
CONTAMINATION WILL NOT OCCUR*

PIZZAS

10x10 Square Personal Pies
Gluten Free Cauliflower Crust \$4

PLAIN PIZZA 12

PEPPERONI PIZZA 13

BBQ CHICKEN BACON RANCH 15

BBQ Grilled Chicken Breast, Bacon Bits, Mozzarella,
Cheddar Jack Cheese & BBQ Ranch Drizzle

SHORT RIB 15

Slow Cooked Short Rib, Pickled Onions, Creamy
Horseradish Sauce & Mozzarella Cheese

WILD MUSHROOM WHITE 15

Wild Mushroom Blend, Roasted Mushroom
Cream, Mozzarella Cheese, Parmesan,
& Truffle Oil Drizzle

BURGERS

Local Angus Beef On Toasted Brioche
Bun With Fries & A Speared Pickle
Sub Fries With Any Side (additional
upcharge may apply)

Gluten Free Bun \$2

RAMBURGER 13

Cooper Sharp American Cheese

GREEN JACKET 14

Roasted Green Chilis, Cooper Sharp American
Cheese, & Sweet Jalapeño Aioli

THE "CUZ" 15

Sharp Cheddar, Brown Sugar Black Pepper
Bacon, & Caramelized Onions

MUSHROOM GRUYERE 15

Lager Beer Braised Mushrooms, Melted
Gruyere Cheese, & Roasted Garlic Aioli

THE OLD FASHIONED 15

Back Bacon, Beer Cheese, Chef's Secret Sauce,
Shredded Lettuce & Fried Onions

BEYOND BURGER 18

Vegan Plant Based Burger That Tastes Like Beef!
Topped With Lettuce, Tomato, & Red Onion with
Chef's Secret Sauce On A Vegan Pretzel Bun

Secret Sauce Not Vegan

SANDWICHES

Served With Fries & A Speared Pickle
Gluten Free Bun \$2

MEDITERRANEAN WRAP 15

Balsamic Chicken, Feta Cheese, Spring
Mix, Roasted Red Peppers, Black Olives
& Tzatziki Sauce on a Garlic Herb Wrap

ROAST PORK SANDWICH 15

House Roasted Pork, Provolone Cheese
& Broccolini on a Seeded Conshohocken
Shad Roll. Served with Au Jus

SHORT RIB GRILLED CHEESE 15

Slow Cooked Short Rib, Gruyere &
Provolone Cheese, Creamy
Horseradish & Caramelized Onions
On Toasted Sourdough

RAM CHEESESTEAK 15

Chopped Steak & Cooper Sharp American
On A Seeded Conshohocken Shad Roll
(Unseeded Roll Available)

CHICKEN CHEESESTEAK 15

Grilled & Shredded Chicken Breast With
Cooper Sharp American On A Seeded
Conshohocken Shad Roll.
Buffalo Style Add \$1
Choice of Blue Cheese or Ranch

CHICKEN GRUYERE SANDWICH 15

Grilled Chicken Breast, Gruyere Cheese,
Brown Sugar Peppercorn Bacon, & Garlic
Aioli Served On A Toasted Brioche Bun

TURKEY CLUB 15

Oven Roasted Turkey, Bacon, Tomato,
Lettuce & Mayo on Toasted Ancient Grain

SOUTHERN CHICKEN SANDWICH 15

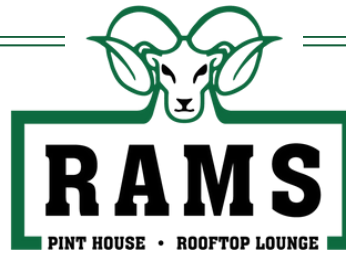
Breaded & Fried Chicken, Homemade
Pickles, Lettuce, Tomato & Mayo

NASHVILLE CHICKEN SANDWICH 16

Breaded & Fried Chicken, Nashville Hot
Sauce, Cole Slaw & Homemade Pickles

CRAB CAKE SANDWICH 18

4oz Homemade Broiled Crab Cake,
Lettuce, Tomato & Remoulade On A
Toasted Brioche Bun



DESSERTS

DIRT PUDDING 8

Layers Of Crushed Oreo Cookies & Vanilla Cream Filling

CREME BRULEE CHEESECAKE 8

TRIPLE CHOCOLATE CAKE 8

KEY LIME PIE 8

LUNCH

Monday-Friday 11:30AM - 4PM

(INCLUDES SOFT DRINK)

\$2 OFF ANY BURGER

\$2 OFF ANY PIZZA

CUP OF SOUP & SMALL SALAD
(HOUSE OR CAESAR) \$7

KIDS MENU

\$8 - Includes Chocolate or Vanilla Ice Cream

KIDS CHICKEN FINGERS & FRIES

KIDS GRILLED CHEESE & FRIES

KIDS BURGER & FRIES

KIDS PIZZA

PLAIN OR PEPPERONI

KIDS PASTA

RED SAUCE, BUTTER, OR CHEESE

KIDS EAT FREE ON MONDAYS!

LIMITED TO TWO CHILDREN PER ADULT!

CRAFTED COCKTAILS

ASK ABOUT OUR SEASONAL COCKTAILS!

LADY RAM 14

TITO'S VODKA, ELDERFLOWER LIQUEUR,
MUDDLED MINT & BLACKBERRIES, LEMON JUICE, SPRITE

SMOKE BREAK 14

1800 TEQUILA, HIBISCUS SYRUP, BLUEBERRIES,
LIME, GINGER BEER

ESPRESSO MARTINI 14

ABSOLUT VANILIA VODKA, DRPIT' COLD BREW

FRENCH KISS 12

RASPBERRY LIQUEUR, PROSECCO

RASPBERRY COSMO 12

RASPBERRY VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME

DRAFT LIST & BOTTLE/CANNED BEVERAGES

24 DRAFT BEERS



BOTTLE/CAN BEERS



CRAFTED MOCKTAILS

ALCOHOL FREE!

THE PINK BEE 10

DHOS NON-ALCOHOLIC GIN, LEMON JUICE,
RASPBERRY SYRUP, HONEY SYRUP, FRESH RASPBERRY

BITTERSWEET PALOMA 10

DHOS NON-ALCOHOLIC BITTERSWEET APERITIF,
GRAPEFRUIT JUICE, SIMPLE SYRUP

VIRGIN ORANGE MULE 10

DHOS NON-ALCOHOLIC ORANGE LIQUEUR,
GINGER BEER, LIME JUICE

VIRGIN BLACKBERRY MOJITO 8

GINGER ALE, MUDDLED BLACKBERRIES & MINT,
LIME JUICE, SIMPLE SYRUP

CITRUS SPRITZ 7

ORANGE JUICE, GRAPEFRUIT JUICE, SPRITE, LIME JUICE,

Rams VIP CLUB

JOIN OUR VIP CLUB FOR COUPON OFFERS, SPECIALS, EVENTS, & MORE!



WINE LIST

GLASS/BOTTLE

RED

CARDIFF CABERNET SAUVIGNON: \$8/\$28

MINIMALISTA MALBEC

MENDOZA, ARGENTINA \$10/\$32

AVIA PINOT NOIR \$8/\$26

CANYON OAKS MERLOT \$8/\$28

PESSIMIST PASO ROBLES BLEND \$11/\$34

OCNAUTIC PASO ROBLES CABERNET \$10/\$32

WHITE

CARDIFF CHARDONNAY: \$8/\$26

BOGLE CHARDONNAY: \$10/\$32

VILLA BRICI PINOT GRIGIO: \$8/\$24

AVIA SAUVIGNON BLANC: \$8/\$28

GIESEN SAUVIGNON BLANC \$10/\$32

CANYON OAKS MOSCATO: \$8/\$24

C'EST LA VIE ROSE \$8/\$22

HAPPY HOUR

Monday-Friday 4:00PM - 6:00PM

\$2 OFF SELECT LIQUORS & COCKTAILS

\$2 OFF HOUSE WINES

\$2 OFF HAPPY HOUR BEERS

ASK YOUR SERVER ABOUT THIS

WEEKS FEATURED BEERS!

\$5 TASTY TOTS

\$8 PIZZAS