



SHARABLES

LOBSTER NACHOS

Tortilla chips topped with beer cheese, onion, jalapeños, lobster, and cheddar cheese served with salsa and sour cream | \$15
Sub pulled pork freely

PUB PRETZELS

6 soft pretzels served with house beer cheese dip | \$9.5

☉ BUFFALO CHICKEN DIP

Creamy dip with pulled chicken, jalapeños, and buffalo sauce served with tortilla chips | \$11

PULLED PORK POUTINE

Fresh cut fries smothered in house beer cheese, BBQ, pulled pork, melted cheese curds, and jalapeños | \$13

STICKY FINGERS

Hand breaded chicken tossed in our house sticky sauce topped with sesame seeds and scallions plated over fresh cut fries | \$12

🔥 BURNING MUSSELS

Steamed blue mussels with onions, bacon, Todd's peppers, and sriracha in a fiery butter wine broth. Accompanied with garlic toast | \$14.5

BURGERS

Served with choice of classic side

Gluten Free Bread Available (+\$2)

*EXIT 113

Two ¼# patties with thick cut pork belly, cheddar cheese, a fried egg, and sriracha aioli | \$15.5

*RUSTY SMASH

Two ¼# patties with bacon, lettuce, and tomato between an American and pepperjack grilled cheese sandwich | \$14.5

*TOOL CITY

½# house ground steak burger grilled to request, with cajun, dry bleu cheese, mushrooms, and onions | \$19

*HOT MESS

¼# burger topped with BBQ pulled pork, melted cheese curds, and Todd's peppers | \$14

*STEAK HOUSE

½# house ground steak burger grilled to request served with bacon, pepperjack cheese, and A1 peppercorn sauce | \$18.5

*TC CLASSIC BURGER

Two ¼# patties of locally raised Angus built to order | \$12.5
Sub grilled chicken breast or vegetarian black bean patty freely
Sub house ground steak burger (+\$6)

* Free Adds : Lettuce | Tomato | Onion | BBQ | Sriracha Aioli

* Cheese (+\$1) : American | Swiss | Cheddar | Pepperjack | Provolone | Curds | Bleu | Beer Cheese | Feta

* Extras (+\$2) : Bacon | Mushrooms | Grilled Onions | Fried Egg
Todd's Peppers | Jalapeños

* Toppers (+\$3) : Pork Belly | BBQ Pulled Pork

SMALL PLATES

*SHARK BITES

Beer battered wild Alaskan halibut bites paired with cajun seared ahi tuna served with sweet chili and cajun remoulade | \$18

☉ BELLY & BRUSSELS

Thick cut pork belly over fried brussels sprouts topped with sriracha and feta cheese | \$14

HALIBUT TACOS

3 soft tacos with beer battered Alaskan halibut, coleslaw, and sriracha aioli | \$16

*CAJUN FILET TIPS

House cut steak tips broiled to request in a cajun butter sauce. Accompanied with garlic toast | \$16

☉ *LAMB LOLLIPOPS

3 single bone New Zealand lamb chops seared to request over rosemary garlic risotto. Accompanied with garlic cream sauce and Todd's peppers | \$16

TC TRIO

Blackened sea scallop, house crab cake, and twin scampi style shrimp over rosemary garlic risotto | \$19

SANDWICHES

Served with choice of classic side

Gluten Free Bread Available (+\$2)

TAP HEAD MELT

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and dijon mayo on toasted sour dough | \$15

HONEY TENDER WRAP

Crispy chicken rolled in a grilled tortilla with lettuce, tomato, bacon, cheddar, and honey mustard | \$13

CRANBERRY CHICKEN CROISSANT

Cranberry and pecan chicken salad with lettuce and tomato on a toasted butter croissant | \$13

LAMB GYRO

Shaved lamb on naan flatbread with cucumber sauce, lettuce, tomato, onion, and feta cheese | \$15

SLOPPY PIG

House BBQ pulled pork topped with melted cheese curds and Todd's peppers with slaw on a toasted roll | \$13.5

🌱 FREAKY GREEK

Roasted artichokes and chickpeas with spinach, tomato, onion, feta, and cucumber sauce wrapped in warm naan flatbread | \$12

OH MY COD

Beer battered cod on a toasted hoagie roll served with lemon and tartar sauce | \$16.5

TURKEY CLUB CROISSANT

Turkey breast with bacon, swiss, lettuce, tomato, and cranberry mayo on a toasted butter croissant | \$14

Consuming raw or undercooked meat, eggs, or seafood may increase your risk of food born illness



FARM

*FILET MIGNON

8oz hand cut Black Angus. Choice of two classic sides | \$39

*RIBEYE

13oz hand cut Black Angus. Choice of two classic sides | \$37

*NY STRIP

10oz hand cut Black Angus. Choice of two classic sides | \$30

*RACK OF LAMB

8 bone rack of New Zealand lamb chops seasoned with rosemary garlic. Choice of two classic sides | \$35

PORK OSSO BUCCO

20oz braised pork hind shank falling off the bone served over mashed potatoes with a garlic pan gravy. Accompanied with green beans | \$26

EXTRAS

Portobello Mushrooms | Grilled Onions | Grilled Peppers | Bacon Crumbled Bleu Cheese | Garlic Herb Compound Butter | \$2each

SEA

☉ ALASKAN SALMON

Wild caught and hand cut Alaskan salmon dusted with choice of cajun or lemon pepper served over garlic sautéed spinach and asiago roasted asparagus | \$25

☉ *AHI TUNA

Ahi fillet crusted with sesame seeds seared rare and sliced over wild rice. Served with wasabi, ginger, soy, and sweet chili | \$24

CRAB CAKES

Twin lump blue crab cakes roasted and served over wild rice with asiago roasted asparagus and lemon sherry cream sauce | \$33

FISH & CHIPS

Wild cod fillet hand battered and fried golden brown served with fresh cut fries, coleslaw, lemon, and tartar | \$22

☉ SHRIMP & SCALLOP RISOTTO

Blackened sea scallops and scampi style shrimp served over lobster risotto. Finished with a lemon sherry cream, and accompanied with steamed broccoli | \$32

BIRDS

☉ GREEK PESTO CHICKEN

Basil pesto crusted chicken breasts topped with garlic roasted artichokes, olives, bell peppers, and feta cheese. Served over wild rice | \$25

CHICKEN CAPRESE

Pan seared chicken breasts served over rosemary garlic risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$27

ASIAGO CHICKEN MARSALA

Crispy asiago crusted chicken breast served over mashed potatoes topped with portobello mushrooms and marsala wine gravy. Accompanied with green beans | \$24

PASTA

TIPSY CHICKEN

Breaded chicken breast topped with fresh mozzarella and basil over linguini spun in vodka blush sauce. Accompanied with garlic toast | \$24

LOBSTER MAC & CHEESE

Cavatappi noodles in house beer cheese with shrimp and lobster. Finished with melted cheddar and asiago | \$25

SEAFOOD SCAMPI

Sea scallop, shrimp, and lobster in a garlic butter wine sauce over linguini with asparagus, tomatoes, asiago, and crushed red pepper. Accompanied with garlic toast | \$28

^{veganic} VEGETABLE STIR FRY

Lo mein noodles with stir fried cabbage, carrots, mushrooms, and bell peppers in house sticky sauce finished with sesame and scallions | \$18 +Add your choice of protein

☪ DIABLO TORTELLINI

Tri-colored cheese tortellini tossed in a spicy blush sauce with spinach and portobello mushrooms. Accompanied with garlic toast | \$18 +Add your choice of protein

SALADS

☉ BREW HOUSE

Mixed greens with spinach, tomatoes, cucumber, onion, cheddar, and french fries | \$11 +Add your choice of protein

BLT CAESAR

Chopped romaine with parmesan, croutons, tomatoes, bacon, and homemade caesar dressing | \$11 +Add your choice of protein

Ranch | Bleu Cheese | Italian | Honey Mustard | Balsamic | Caesar | Raspberry

PROTEINS

Grilled or Crispy Chicken \$6 | Filet \$14 | Shrimp \$8 | Tuna \$10
Salmon \$20 | Scallops \$14 | Crab Cake \$16 | Pork Belly \$6 |
Crispy Tofu \$6 | Chick Peas \$3 | Egg \$1.5

SIDES

CLASSIC

Fries | Coleslaw | Chips | Applesauce | Baked Potato | Mashed Potatoes | Wild Rice | Green Beans | Broccoli | \$3 each

HOUSE

Mac & Cheese | Sweet Potato Fries | Side Salad | Bowl of Homemade Soup | \$5 each

PREMIUM

Poutine | Rosemary Garlic Risotto | Asiago Roasted Asparagus | Bacon & Brussels Sprout Salad | \$7 each

Meadville : 814.807.1005 | Grove City : 724.748.6080
www.timbercreektap.com

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