



SHARABLES

LOBSTER NACHOS

Tortilla chips topped with beer cheese, onion, jalapeños, lobster, and cheddar cheese. Served with salsa and sour cream | \$15.5
* Sub pulled pork freely *

PUB PRETZELS

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

SPINACH ARTICHOKE DIP

Creamy dip loaded with spinach & artichokes topped with melted mozzarella. Served with tortilla chips | \$12

PULLED PORK POUTINE

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

BURNING MUSSELS

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

STICKY FINGERS

Hand breaded chicken tenders tossed in our house sticky sauce topped with sesame seeds and scallions | \$12.5

BURGERS

Served with choice of classic side. (Gluten Free Bread +\$2)

TC CLASSIC BURGER

¼# locally raised Angus burgers built to order

* Single \$9.5 | Double \$13.5 | Triple \$17 | Grilled Chicken \$12.5
Impossible \$14 *

* 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 | Roasted Red Peppers

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

EXIT 113

Two ¼# patties with thick cut pork belly, cheddar cheese, a fried egg, and sriracha aioli | \$16.5

RUSTY SMASH

Two ¼# patties with bacon, lettuce, and tomato between an American and pepperjack grilled cheese sandwich | \$15.5

HOT MESS

¼# burger topped with BBQ pulled pork, melted cheese curds, and Todd's peppers | \$14.5

TOOL CITY

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

STEAK HOUSE

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

GOING GREEN

Impossible vegan burger with spinach, and roasted red peppers served on gluten free multigrain toast | \$17.5

SMALL PLATES

SHRIMP TACOS

3 warm tortillas with crispy fried shrimp tossed in our house sticky sauce over fresh slaw with sesame seeds and scallions | \$15

CAJUN FILET TIPS

House cut steak tips broiled in a cajun butter sauce. Accompanied with garlic toast | \$16.5

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

BELLY & BRUSSELS

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

SHARK BITES

Blackened Ahi Tuna seared rare paired with crispy fried shrimp. Served with house sticky sauce and cajun remoulade | \$18

TC DUO

Blackened sea scallop paired with scampi style shrimp over rosemary garlic risotto | \$18.5

SANDWICHES

Served with choice of classic side. (Gluten Free Bread +\$2)

TAP HEAD MELT

Shaved prime rib, ham, turkey, bacon, and cheddar with lettuce, tomato, and dijon mayo on toasted sour dough | \$16

HONEY TENDER WRAP

Crispy chicken rolled in a grilled tortilla with lettuce, tomato, bacon, cheddar, and honey mustard | \$13.5

CRANBERRY CHICKEN CROISSANT

Homemade 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 | \$14

FREAKY GREEK

Roasted artichokes and chickpeas with spinach, tomato, onion, feta, and cucumber sauce wrapped in warm naan flatbread | \$13

TURKEY CLUB CROISSANT

Turkey breast with bacon, swiss, lettuce, tomato, and cranberry mayo on a toasted butter croissant | \$14.5

OH MY GOD

Beer battered cod on a toasted hoagie roll served with lemon and tartar sauce | \$17

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

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 | \$39.5

RIBEYE

13oz hand cut Black Angus. Choice of two classic sides | \$38

NY STRIP

10oz hand cut Black Angus. Choice of two classic sides | \$32

RACK OF LAMB

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

PORK OSSO BUCCO

20 oz braised pork shank, falling off the bone, served over mashed potatoes with a garlic pan gravy and accompanied with green beans | \$29.5

EXTRAS

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

SEA

WILD SALMON

9oz wild caught salmon is seared with choice of cajun or lemon pepper seasoning served over garlic sautéed spinach and accompanied with asiago roasted asparagus | \$27

AHI TUNA

Ahi tuna fillet crusted with sesame seeds, seared rare, and sliced over wild rice. Accompanied with house sticky sauce, wasabi and pickled ginger | \$26

FISH & CHIPS

Wild cod fillet hand battered and fried golden brown served with fresh cut fries, coleslaw, lemon, and tartar | \$22.5

SHRIMP & SCALLOP RISOTTO

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

BIRDS

CHICKEN CAPRESE

Pan seared chicken breasts served over rosemary garlic risotto topped with fresh mozzarella, roasted tomatoes, basil, and balsamic glaze | \$28

LEMON PEPPER CHICKEN

Lemon pepper chicken breast over wild rice topped with roasted red peppers and a lemon sherry cream sauce. Accompanied with Asiago roasted asparagus | \$27

ASIAGO CHICKEN MARSALA

Crispy asiago crusted chicken breast served over mashed potatoes topped with a portobello mushroom and marsala wine gravy. Accompanied with green beans. | \$26

PASTA

TIPSY CHICKEN

Breaded chicken breast topped with fresh mozzarella and basil over linguini spun in vodka blush sauce. Accompanied with garlic toast | \$26

LOBSTER MAC & CHEESE

Cavatappi noodles in house beer cheese with shrimp and lobster. Finished with melted cheddar and asiago | \$26.5

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

DIABLO TORTELLINI

Tri-colored cheese tortellini tossed in a spicy blush sauce with spinach and portobello mushrooms. Accompanied with garlic toast | \$19.5 + *add your choice of protein*

VEGETABLE STIR FRY

Lo mein noodles with stir fried cabbage, carrots, mushrooms, and bell peppers in house sticky sauce finished with sesame and scallions. | \$18.5 +* add your choice of protein*

SALADS

BREW HOUSE

Mixed greens with spinach, tomatoes, cucumber, onion, cheddar, and french fries | \$11.5 +*add your choice of protein*

BLT CAESAR

Romaine with parmesan, croutons, tomatoes, bacon, and homemade caesar dressing | \$11.5 +*add your choice of protein*

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

PROTEINS

Grilled or Crispy Chicken \$6.5 | Fried or Scampi Shrimp \$8 | Filet Tips \$14 | Tuna \$10 | Blackened Salmon \$18 | Scallops \$15 | Pork Belly \$7 | Crispy Tofu \$6 | Chick Peas \$3 | Egg \$2

SIDES

CLASSIC

Fries | Coleslaw | Chips | Applesauce | Baked Potato | Mashed Potatoes | Wild Rice | Green Beans | Broccoli | \$3.5 each

HOUSE

Mac & Cheese | Sweet Potato Fries | Side Salad | Homemade Soup | \$5.5 each

PREMIUM

Poutine | Rosemary Garlic Risotto | Asiago Roasted Asparagus | Bacon & Brussels Sprout Salad | \$7.5 each



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