

Snacks

*Meat and Cheese board for 2	MP
Beer battered house made bratwurst bites; Caraway mustard and sharp cheddar dipping sauce	7
*Edamame hummus, grilled naan points, cucumbers	6
Luigi's spring rolls (3), grilled lemon pesto chicken, pepperoni, mozzarella, green peas, marinara dipping sauce	8
Buffalo Shrimp, cucumber & organic basil salad, lemon vinaigrette	10
Pimento bacon fritters, Applewood smoked bacon, homemade pimento cheese, pepper jelly	7
Loaded Tots, Monterey Jack, queso, bacon, tomatoes and sliced jalapenos	7

Bearfoot Signature Wings

Served with ranch or blue cheese, carrots and celery 10-\$9.75 20-\$18.95
BEARFOOT BUFFALO, KAHUNA HOT, GARLIC LEMON PEPPER, BBQ, THAI SWEET CHILI & KICKIN' BOURBON

Soup and Greens (sub cup of soup for salad protein)

Beer & Cheddar soup and Irish stew	cup / bowl	3 / 5
*Simple salad, iceberg lettuce, tomatoes, cucumber and mozzarella		4.5
RANCH, RASPBERRY VINAIGRETTE, HONEY MUSTARD, CAESAR, ITALIAN		
*Greek Garden Salad, blackened Grouper, cucumbers, cherry tomatoes, romaine hearts, Mediterranean olives, feta cheese, croutons and sesame Greek vinaigrette		12
*Chopped Salad, pan seared salmon, romaine, bacon, fried garbanzo beans, cucumber, feta cheese, butter beans, red onions, creamy basil-ranch dressing		12
Asian Salad, grilled chicken, peanut, chopped spinach, mandarin oranges, carrots, ginger vinaigrette		12

Gastro Pub Specialties (add cup of soup \$2 or side salad \$3)

Black Angus and Wild Mushroom Meatloaf, whipped potatoes, seasonal vegetable and gravy	13
Cavatappi Stracciatella, corkscrew pasta tossed with sausage, fresh Pomodoro and shredded mozzarella	13
8 oz grilled marinated salmon, topped with Thai sweet chili sauce and organic Dirt Farmers veggie of the day	15
420 Fish and Chips, Alaskan cod fried in our Sweetwater 420 batter, house fries	13
Shrimp, Sausage and Grits, yellow sweet corn and cheesy grits, house-made Irish Bangers, English spring peas, light lemon cream	16
Fish Tacos, blackened, lime vinaigrette cabbage, tomato, cilantro on corn tortillas, Avocado salsa verde	12
Smothered Chop steak, whipped potatoes, English peas, caramelized onions, topped with gravy and fried onions	13

Brick Oven Pizza (14")

Truffle Mushroom, caramelized onions, herbed wild mushrooms, mozzarella, truffle oil	13
Margherita, fresh mozzarella, Pecorino, basil, garlic, extra virgin olive oil drizzle	12
3 Little Piggies, ham, sausage, spicy soppressata, sweet red peppers, caramelized onions	14
White Pie, ricotta, fresh Buffalo mozzarella, Pecorino, fior di latte mozzarella, spinach, E.V. olive oil drizzle	14
Capicola, caramelized onions, bacon, fresh thyme, smoked mozzarella	14
Tavern Calzone, spicy soppressata, ham, mozzarella, Pecorino, pepperonata	14

Sides-*Whipped potatoes, truffle parmesan fries, Muffaletta pasta salad, *tater tots, mac n cheese,
*Dirt Farmers seasonal organic veggies, *house cut fries

Tavern Sandwiches (add cup of soup \$2 or side salad \$3)

(CHOICE OF WHIPPED POTATOES, TRUFFLE PARMESAN FRIES, MUFFALETTA PASTA SALAD, TATER TOTS OR HOUSE CUT FRIES)

The Momo, soppressata salami, capicola, ham, herb infused pepperonata, fresh mozz, signature pretzel roll	9.5
PBT grilled cheese, Pimento, bacon, sliced tomato on grilled naan bread	9
*Big Beer House Bratwurst, sautéed peppers, caramelized onions, Guinness stone ground mustard	9
Southern Soul, pickle brined chicken breast, fried, Texas toast, bread and butter pickles, mayo	9
Pesto Club, grilled chicken, bacon, provolone, lettuce, tomato, pesto spread on a pretzel roll	9.5

*Presidential Burgers (add cup of soup for \$2, side salad \$3)

Burger Pledge: Our burgers are 100% Black Angus grain fed beef, double grinded here on premise to give you a truly original burger experience. Most places in an effort to get their burgers out quicker to the dining guests precook them then reheat the burgers as orders come in. This of course saves time, allows them to serve more guests but lowers the quality of the product. That is not a practice we subscribe to here at Bearfoot Tavern. Our burgers go from 40 degree refrigeration straight onto our open flame char-grill with each order. We do not use a flat griddle to cook our premium burgers but instead our specially designed “clam-top” open flame char-grill with ceramic top plates which cooks burgers evenly from both sides sealing in the flavors. It may take a few extra minutes to get your 8 oz. burger but we feel that it will be worth it. It is after all a burger fit for a president! We hope you agree.

cook temperatures: pink (mr-m) or brown (mw-w), served on a buttery brioche bun

(CHOICE OF WHIPPED POTATOES, TRUFFLE PARMESAN FRIES, MUFFALETTA PASTA SALAD, TATER TOTS OR HOUSE CUT FRIES)

J.Mercer Classic, cheddar, lettuce, tomato, onions and house made pickles (add bacon \$2)	9
The Godsey, brandy peppercorn sauce, blue cheese, port wine braised shallots	12
The Rufus, caramelized onions, cheddar, fried onions, bacon, BBQ sauce	11
The Underwood, lamb burger, Feta Tzatziki spread, tomato, shaved red onions	15
The J.L. Dagg, spicy tomato jam, aged American cheddar, candied bacon, lettuce	12
The A.J. Battle, made from scratch turkey burger melt, provolone, spinach and chipolte spread on Texas toast	10
The Billington, topped with fried egg, bacon and cheddar cheese	11

Brunch (Saturday and Sunday, 11 am-3 pm), *bottomless mimosas add \$9.99 to food purchase*

Open-Faced fried chicken biscuits, topped with homemade sausage gravy, fried egg	10
Morning Pie, brick oven pizza topped with breakfast sausage gravy, spinach, bacon, hash browns, chopped jalapenos, mozzarella and cheddar	12
Chef's Brunch Omelet, ask your server for daily preparation, fresh baked biscuit, cheesy grits and bacon	13
Billington, tavern brunch burger, fried egg, bacon and cheddar, choice of side	11
Bangers and Eggs, grilled signature house-made bangers, fried eggs, grilled naan bread, tater tots	10

Sweets \$6

Irish whiskey and Baileys bread pudding
Salted Caramel cheesecake
Milky Way Tower Chocolate Cake

Kids \$6

Cubbu grilled chix and fries / Cubby Mac n Cheese
Cubby burger & fries / Cubby pizza

**Denotes gluten free items, all burgers without bun, no mac n cheese, no croutons*

Advisory: The consumption of raw or under cooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause illness and death

Automatic 20% gratuity added to parties of 7 or more. Inquire about our private room for your next private event.