

RAMS HEAD TAVERN

Rams Head is family owned and operated since 1989. We are proud to be a part of the local community and we are committed to providing you the best in

FOOD, FUN AND BEER



#RAMSHEADGROUP

STARTERS



CRAB DIP

Cream cheese, jalapenos, and cheddar jack cheese baked and topped with lump crab meat, served with baguette and pita bread. \$12.5

CRABBY TOTS

Tater tots topped with crab dip, cheddar jack cheese and Old Bay seasoning, baked and finished with scallions. \$12

OVEN BAKED NACHOS

Tortilla chips layered with cheddar jack cheese and refried beans, lettuce, tomato, sour cream, salsa, scallions and jalapeños. \$10

Add chicken, chili and/or black beans for \$3

TRADITIONAL HUMMUS

Chick peas mashed with tahini, garlic and olive oil, served with pita bread, carrots, celery and cucumbers. \$9

PRETZEL DOUGH BRATS

Hoffman's bratwurst prepared with locally brewed Fordham Copperhead Ale and wrapped in pretzel dough. \$9

BEER BATTERED SHRIMP

Six jumbo shrimp dipped in locally brewed Fordham beer batter and fried golden. Served with chipotle aioli. \$12.5

BUTTERMILK CHICKEN FINGERS

Housemade chicken tenders battered in buttermilk and fried crispy. Served with fries and housemade honey mustard. \$9

TUNA TARTARE

Chopped raw tuna marinated in Sriracha and white soy sauce, served on fried wontons with seaweed salad and coconut wasabi sauce. \$12

ACADEMY CALAMARI

Lightly seasoned and floured then flash fried crispy and served with cocktail sauce. \$12

SOUTHERN PICKLE CHIPS

Crisp dill pickle chips dipped in locally brewed Fordham beer batter, fried golden. Served with housemade ranch. \$8

SPICY MAC AND CHEESE BITES

Cavatappi pasta, mixed with pepper jack cheese and bacon. Dipped in seasoned flour, fried golden and served with housemade ranch dressing. \$8

BREW PUB ONION RINGS

Sliced Spanish onions dipped in locally brewed Fordham beer batter, fried crisp and served with chipotle aioli. \$8

BIER MUSSELS

P.E.I. mussels steamed in a sauce of Fordham Copperhead Ale, bacon, garlic and herbs. Served with a baguette. \$12

ACE KILLER WINGS

A dozen wings fried crisp and tossed with your choice of sauce. Served with celery and bleu cheese. \$12

Choice of Sauces:

Buffalo, Old Bay, Sweet Thai Chili, Honey Sriracha, Garlic Parmesan, Chipotle BBQ, Pineapple Teriyaki

SOUPS

ROADHOUSE CHILI

Topped with cheddar jack cheese, scallions and tortilla chips. \$7

VEGETARIAN BLACK BEAN

Topped with scallions and rice. \$5

MARYLAND CREAM OF CRAB

Topped with lump crab meat and sherry. \$8

SOUP DU JOUR

Always fresh and delicious!



SALADS

MADE TO ORDER

All salads served with a warm roll.

GRILLED CAESAR

Half a heart of romaine lettuce, seasoned with sea salt and olive oil then flash grilled and topped with Roman Caesar dressing. \$8

Add chicken \$3 Add steak or shrimp \$6

HAWAIIAN TUNA CRUNCH

Mixed lettuce topped with sliced seared tuna steak, toasted almonds, mango, apples, fried soba noodles and mango pineapple vinaigrette. \$13

ROASTED PEAR SALAD

Spinach topped with bleu cheese, red onion, dried fruit, candied cayenne cashews, roasted pears and housemade grilled peach vinaigrette. \$11

Add chicken \$3

CHURCH CIRCLE COBB

Mixed lettuce topped with grilled chicken, egg, bacon, bleu cheese crumbles, shredded cheeses, and tomatoes. \$13

MEDITERRANEAN QUINOA

Quinoa combined with cucumbers, red and green peppers, red onions, grape tomatoes, olives, feta cheese and Aegean Greek dressing. \$13

Add chicken \$3

DON CORNYCADO

Mixed lettuce topped with blackened shrimp and scallops, roasted corn salsa, sliced avocado and jalapeño cilantro vinaigrette. \$14

TAVERN STEAK

Mixed greens topped with Hoffman's sirloin, bleu cheese, grape tomatoes, ranch potato strings and balsamic vinaigrette. \$15

WARM SPINACH

Baby spinach topped with cremini mushrooms, red onion, bacon and warm shallot vinaigrette. \$12

BURGERS CHICKEN + MORE

All burgers served with fries and a pickle.

CHOOSE YOUR PROTEIN
8OZ ANGUS BEEF BURGER • GRILLED CHICKEN BREAST
TURKEY BURGER • VEGETARIAN BLACK BEAN

PLAIN JANE

Topped with lettuce and tomato. Simple. \$9.5
Additional toppings 75¢ each

DYNAMITE

Blackened and topped with candied cayenne bacon, chipotle aioli, American cheese and a fried jalapeño on top. \$11.5

ROUND UP

Topped with cheddar cheese, bleu cheese crumbles, onion ring, chipotle BBQ and ranch dressing. \$11.5

HEY MAC

Topped with mac and cheese, candied cayenne bacon, lettuce and tomato. \$11

PACIFIC RIM

Topped with cheddar cheese, an onion ring and crab dip. \$12.5

BREAKFAST BOMB

Scrapple, bacon, cheddar cheese and a fried egg. \$12



**INSTAGRAM YOUR
#RAMSHEADBURGER**
for a monthly chance to win a gift card.



SIGNATURE SAMMIES

All sandwiches served with fries and a pickle.



COUNT DE MONTE CRISTO

Sliced turkey breast, bacon, ham and provolone cheese on warm French toast with plum preserves. \$11

BEER, PIGGY PIGGY

Hoffman's shredded pork, slow roasted in Dominion Root Beer BBQ sauce. Served on a toasted brioche with cheddar cheese and coleslaw. #farmtotable \$10.5

DOS AMIGOS FISH TACOS

Alaskan Pollock dipped in locally brewed Fordham beer batter, fried crisp and folded into two flour tortillas with crunchy slaw and chipotle aioli. Served with black beans, rice and guacamole. \$12

RIGHTEOUS REUBEN

Corned beef, 1000 Island dressing, sauerkraut and Swiss cheese grilled on marble rye. \$11

Or, try it with turkey, coleslaw and muenster cheese for a twist!

SALMON BLT

Filet of salmon on rosemary flat bread, topped with bacon, lettuce, tomato and dill aioli. \$13

HONEY SRIRACHA CHICKEN

Housemade chicken tenders tossed in our honey Sriracha sauce and wrapped in a warm flour tortilla with lettuce, tomato and bacon. \$10

SHRIMP SALAD SANDWICH

Whole large shrimp tossed in a spicy seafood dressing with chopped celery and garlic. Served on toasted brioche. \$13.5

EL CUBANO

Slow roasted pork, piled high with pit ham, Cuban seasonings, pickles, Swiss cheese and yellow mustard on a pressed hoagie roll. \$10.5

BAJA BIRD

Sliced blackened chicken breast wrapped in a flour tortilla with corn salsa, avocado, lettuce, tomato and jalapeño cilantro vinaigrette. \$12

CLASSIC CRAB CAKE

5oz lump crab mixed with Maryland spices and dressing, broiled and served on toasted brioche. \$15

CHICKEN & WAFFLE SANDWICH

Belgian waffle, fried boneless breast of chicken and rum cream sauce. Served with french fries. \$14

WORLD BEER CLUB v2.0

Turkey, ham, bacon, cranberry mayonnaise, lettuce and tomato layered between wheat toast. \$11.5

RT. 178 CHEESESTEAK

Chopped sirloin seared and topped with white American cheese, lettuce, tomato and mayonnaise. \$12
Add grilled peppers and onions 75¢

SUNDAY BRUNCH

BRUNCH SERVED FROM 10AM - 2PM
LIVE MUSIC 11AM - 2PM

From crab cake benedicts to grand marnier French toast; our Sunday jazz brunch has something mouth-watering for everyone. Don't miss the make your own bloody mary bar, known for making brunch life brighter for the Saturday night carouser.

** Since 1923, Hoffman's has been providing locally raised, all-natural, quality meats. Rams Head is proud to partner with Hoffman's Meats to create unique meat products using Fordham Brewing Co's fine ales and lagers.*



PUB FARE



STEAKS



FARM FRESH NY STRIP

Hoffman's thick cut 12oz New York strip. Served with baked potato and grilled asparagus. \$24

BELGIAN STEAK FRITES

Hoffman's sirloin steak marinated with whole grain mustard, honey and Fordham Copperhead Ale. Served with rosemary garlic frites and au jus. \$20

RAMS HEAD RIBEYE

Hoffman's 16oz bone-in ribeye. Served with a baked potato and grilled asparagus. \$35



FAVORITES



MAC AND CHEESE QUATTRO

Four savory cheeses blended with cavatappi pasta, topped with panko and baked golden brown. \$12
Add blackened chicken \$3 Add lump crab \$6

FORDHAM BRATS AND MASH

Hoffman's bratwurst, prepared with Fordham Copperhead ale and chargrilled. Served over mashed potatoes with sauerkraut and whole grain mustard gravy. \$14

SHEPHERD'S PIE

A classic hearty dish! Ground beef and vegetables smothered in gravy and topped with mashed potatoes. \$15



SEAFOOD



CRAB CAKE DINNER

Two lump crab cakes broiled and served over a roasted corn and bacon salsa. Served with a baked potato. \$32

SHRIMP AND GRITS

Large shrimp sautéed with chorizo sausage, onions, peppers and tomatoes. Served over creamy, stone ground grits. \$18

JAMMIN SALMON

Grilled filet of salmon served over mashed potatoes, topped with lump crab and large shrimp, finished with jalapeño béarnaise sauce. \$20

FUNKY TOWN FISH AND CHIPS

Alaskan pollock dipped in Fordham beer batter and fried crisp. Served with fries and tartar sauce. \$12

SCALLOPS AND RISOTTO

Seared sea scallops with sautéed spinach atop bacon risotto and a smoked paprika oil. \$24

CAJUN SEAFOOD ALFREDO

Jumbo gulf shrimp sautéed with scallops and lump crab meat. Finished with Cajun alfredo sauce and served over fettuccini pasta.

Lunch \$14 Dinner \$19.5

WEEKLY SPECIALS

LOBSTER MONDAY

A full pound-and-a-half lobster steamed fresh to order. Accompanied by a baked potato, corn on the cob and an entrée salad. \$19.95 †

SLOW ROASTED PRIME RIB TUESDAY

Angus Prime rib slow roasted and served to order with a baked potato and hot au jus.
12 oz. Queen Cut \$14.95 16 oz. King Cut \$18.95

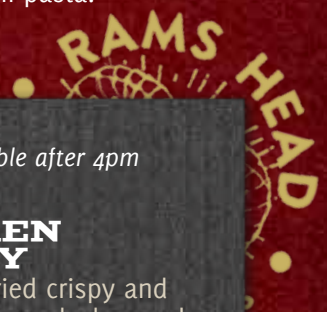
FRIED CHICKEN WEDNESDAY

Tender bone-in chicken breasts fried crispy and served with mashed potatoes, gravy, coleslaw and biscuits. \$13.95

THANKSGIVING THURSDAY

Oven roasted turkey accompanied with mashed potatoes, herb stuffing and country sage gravy with a side of traditional cranberry sauce. \$13.95

† Unless market dictates otherwise



HOUSE DRAFTS

Our locally brewed selections

RAMS HEAD IPA

An aggressively hopped, West Coast style India Pale Ale.

GYPSY LAGER

Munich-style Helles. Munich and Vienna malts provide a honeyed backbone that is contrasted with the clean bitterness of Perle Hops.

COPPERHEAD ALE

American Amber Ale with caramelized malts giving it flavor and a signature copper hue. Bravo hops attribute a slight bitterness to the finish.

ROUTE 1 SESSION IPA

A session IPA, with hop forward flavor and low alcohol content, possessing a subtle malt presence.

DOMINION OAK BARREL STOUT

American-style sweet stout dry hopped with vanilla beans and oak chips.

FORDHAM SAMPLER

Can't decide on one? Try all 5 signature brews plus the current seasonal beer on tap. \$6



Signature BEER COCKTAILS

BLOODY ALE MARY

Fordham Copperhead Ale, vodka, house bloody mary mix, Cholula hot sauce, salt, Worcestershire sauce, cilantro and a squeeze of fresh lime juice. \$7

REVELING RAM

Broker's gin, simple syrup, grapefruit juice, Rams Head IPA, freshly squeezed lemon and orange. \$8

M(OAK)A MARTINI

Three Olives Triple Shot Espresso vodka, butterscotch schnapps, and Dominion Oak Barrel Stout. \$8

BEER-RITA

Lunazul Reposado tequila, triple sec, muddled lime and cilantro, simple syrup and Fordham Gypsy Lager. \$7.5

CRISP MOJITO

White rum, fresh muddled mint and lime, simple syrup and topped with draft cider. \$7

TAVERN MANHATTAN

Maker's Mark, sweet vermouth, Angostora bitters, Fordham Route 1 IPA and a maraschino cherry. \$8.5

RAM-MOSA

Our twist on the traditional Sunday Funday cocktail. Fordham Gypsy Lager and amaretto, orange juice, fresh mango puree, and a squeeze of lime. \$7

RAMS HEAD

MONDAY - FRIDAY • 4 to 7PM

HAPPY HOUR

\$3 DRAFT BEERS

\$2 OFF ALL WINE & LIQUOR

FREE FOOD

DRAFT EXCLUSIONS MAY APPLY

WITH ANY PURCHASE • 5-7PM



Become a part of the Rams Head tradition and join the World Beer Club today! Drink all one hundred of the world famous beers listed on the Passport and you graduate!
Ask Your Server For Details

CELEBRATING 25 YEARS