

# RAMS HEAD

## HOUSE DRAFTS

*Our locally brewed selections*

### RAMS HEAD IPA

An aggressively hopped, West Coast style India Pale Ale.

### GYPSY LAGER

Munich-style Helles. Munich & 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.

### DOMINION OAK BARREL STOUT

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

### ROUTE 1 SESSION IPA

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

### FORDHAM SAMPLER

Can't decide which one to order? Try all 5 signature brews plus the current seasonal beer on tap. \$5.95



## SOUPS

### ROADHOUSE CHILI

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

### VEGETARIAN BLACK BEAN

Served with scallions and rice. \$5

### MARYLAND CREAM OF CRAB

Rich and creamy. Made with sherry and topped with lump crab meat. \$8

### WHAT'S COOKING?

Soup, Stew or Bisque of the day. \$6

## FRESH CUT GREENS

*All salads served with a warm roll.*

### THE HEART OF CAESAR

Half of a heart of romaine lettuce seasoned with sea salt and olive oil then flash roasted, served with house roman caesar dressing. \$8

*Add Chicken \$3 • Add Steak or Shrimp \$6*

### HAWAIIAN TUNA CRUNCH

Searched tuna steak sliced, served over mixed greens with toasted almonds, diced mango, sliced apples, and fried soba noodles. Served with mango pineapple vinaigrette. \$13

### ROASTED PEAR SALAD

Baby spinach, bleu cheese, red onions, dried mixed fruit, candied cayenne pumpkin seeds, roasted pears with a grilled peach vinaigrette. \$10

*Add Chicken \$3*

### NOVA SCOTIA

Thinly sliced smoked salmon served over mixed greens with diced tomatoes, sliced avocado, hard-boiled egg, crumbled bacon and capers. Served with dill ranch dressing. \$14

### CHURCH CIRCLE COBB

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

### MEDITERRANEAN QUINOA

Quinoa, tossed with cucumbers, roasted tomatoes, red and green peppers, red onions, grape tomatoes, kalamata olives, feta cheese and tossed in our greek aegean dressing. \$13

*Add Chicken \$3*

### DON CORNYCADO

Mixed lettuce with blackened shrimp, scallops, roasted corn salsa, sliced avocado and jalapeño cilantro vinaigrette. \$13

### THAI CHOPPED CHICKEN

Japanese soba noodles topped with grilled chicken, bean sprouts, sliced water chestnuts, carrots, snow peas, nappa cabbage, chopped peanuts and tossed in toasted sesame dressing. \$12

### DRESSINGS

Mango Pineapple Vinaigrette, Chunky Bleu Cheese, Jalapeno Cilantro Vinaigrette, Fat-Free Toasted Sesame, Balsamic Vinaigrette, Buttermilk Ranch, Greek Aegean, Honey Mustard, Grilled Peach Vinaigrette

## — ❁ — **STARTERS** — ❁ —

### **CRAB DIP ELITIST**

Spicy cream cheese baked and topped with lump crab meat and served with baguette and pita bread. \$12

### **CRABBY TOTS**

Tater Tots topped with crab dip and cheddar jack cheese, baked and finished with sliced scallions. \$12

### **OVEN BAKED NACHOS**

Corn tortilla chips layered with cheddar jack cheese and refried beans, served with lettuce, tomato, sour cream, salsa and scallions. \$9

*Add Chicken, Chili and/or Black beans. \$3*

### **MATERS AND TATERS**

Fried green tomato on mini potato pancakes topped with our fresh corn and bacon salsa. \$10

### **PRETZEL DOUGH BRATS\***

Locally made bratwurst, prepared with premium Fordham Copperhead Ale and wrapped with housemade pretzel dough. \$8

### **BEER BATTERED SHRIMP**

Six large shrimp dipped in Fordham Copperhead beer batter and fried golden. Served with chipotle aioli. \$12

### **SHRIMPADILLA**

Popcorn shrimp, crisp bacon, and cheddar jack cheese folded in a flour tortilla. Grilled on our flat grill and served over a bed of lettuce, topped with diced tomatoes and guacamole. \$12

### **BREW PUB ONION RINGS**

Made with our locally brewed Fordham Copperhead Ale and piled high with a side of chipotle aioli. \$7

### **BUTTERMILK CHICKEN FINGERS**

Fresh chicken tenderloins, buttermilk battered then fried crisp. Served with fries and homemade honey mustard. \$9

### **ACADEMY CALAMARI**

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

### **FETA UP**

Sliced grape tomatoes and feta cheese tossed in balsamic vinaigrette with fresh basil and cracked black pepper. Served with toasted pita bread. \$8

### **SOUTHERN PICKLE CHIPS**

Crisp dill pickle chips dipped in Fordham beer batter, fried golden. Served with a side of ranch dressing. \$7

### **ROASTED RED PEPPER HUMMUS**

Served with celery, cucumber, carrots and toasted pita bread. \$8

### **MIGUEL'S CARNE QUESO**

Melted cheddar and american cheeses, ground beef, jalapeno, red onions, tomato and scallions mixed into a creamy dipping sauce. Served with tortilla chips. \$7

### **ACE KILLER WINGS**

Twelve wings fried crisp and tossed with one of seven different sauces. Served with celery and bleu cheese. \$12

#### *Choice of Sauces:*

*Buffalo, Old Bay, Pepper Honey Mustard, Sweet Thai Chili, Sriracha Red Rooster, Chipotle BBQ, Pineapple Teriyaki*

 **RAMS HEAD** 

**HAPPY HOUR**  
MON-FRI • 4PM-7PM

**ENJOY \$2.75  
DRAFT BEERS  
HOUSE WINES  
& RAIL DRINKS**

.....  
**COMPLIMENTARY  
FOOD, 5-7PM**  
.....

With any purchase. Draft exclusions may apply.  
Ask your server for details.

# CHICKEN, BURGERS AND MORE...

Choose your protein: 8 oz. Angus beef burger, homemade turkey burger, grilled chicken breast or vegetarian spicy black bean patty. Then, choose your style from below:

## ROUND UP

Topped with cheddar, bleu cheese, onion ring, chipotle bbq and buttermilk ranch on a potato roll. \$10

## PACIFIC RIM

Topped with cheddar cheese and an onion ring filled with our crab dip on a potato roll. \$12

## DYNAMITE

Blackened and topped with candied cayenne bacon, chipotle aioli, fried jalapeno and american cheese on a potato roll. \$10

## HEY MAC

Our mac & cheese, candied cayenne bacon, lettuce, tomato on brioche. \$10

## BREAKFAST BOMB

Scrapple, bacon, cheddar cheese and a fried egg on a potato roll. \$10

## LEVEL THREE

Blackened with pepper jack, firecracker onions, fried jalapeños, and sriracha on brioche. \$12

## BARNYARD

Swiss cheese, firecracker onions, and Copperhead barbeque pork served on brioche. \$12

## PLAIN JANE

Lettuce and tomato on a potato roll. Simple. \$9



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

# Signature SAMMIES

All sandwiches served with fries and a pickle.

## SHRIMP SALAD SANDWICH

Whole large shrimp tossed in a spicy seafood dressing with chopped celery and garlic. Served on toasted brioche. \$12

## BAJA BIRD

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

## GRILLED SALMON BLT

Fresh filet of salmon on flat bread with fresh dill aioli and crisp bacon. \$13

## CLASSIC CRAB CAKE

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

## CRAB MELT

Our crab cake toasted on an English muffin with sliced tomato and muenster cheese. \$15

## CAJUN MAHI

Cajun spiced mahi steak grilled over an open flame, served on toasted brioche, topped with housemade coleslaw and dressed with our Creole remoulade sauce. \$12

## BEER, FIGGY FIGGY\*

Slow roasted pork, shredded and tossed in Fordham's Copperhead Ale BBQ sauce. Served on a toasted potato roll with cheddar cheese and slaw. #localfood. \$10

## RIGHTEOUS REUBEN

Corned beef with 1000 Island dressing, fresh sauerkraut and swiss cheese all grilled on marble rye. \$11  
*Or, try it with turkey, coleslaw and Muenster cheese!*

## JAMAICAN TUNA

Jerk spiced tuna steak seared rare, wrapped in a flour tortilla with avocado, diced pineapple, mango, shredded cabbage and teriyaki sauce. \$13

## SPICY STEAK WRAP\*

Hand cut, tender sirloin strips marinated in Fordham's Helles Lager, sautéed and rolled into a flour tortilla with tiger sauce, tomatoes, feta cheese, shaved red onions and lettuce. \$12

## COUNT DE MONTE CRISTO

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

## DOS AMIGOS FISH TACOS

Fordham beer battered Alaskan pollock and crunchy coleslaw folded into two warm, flour tortillas with chipotle aioli. Served with black beans, rice and guacamole. \$10

## FARM TO FORK CHEESESTEAK\*

Hoffman's chopped sirloin, seared on a flat grill and topped with white american cheese, lettuce, tomato and mayonnaise. \$12  
Add grilled pepper & onion \$0.50

# **PUB** **FARE**

## **SHRIMP & GRITS**

Large shrimp sautéed with chorizo sausage, onions, peppers and tomatoes over creamy stone ground grits. \$15

## **FUNKY TOWN FISH & CHIPS**

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

## **HIGHLAND STEAK**

One pound hand cut Angus Delmonico steak chargrilled perfectly with roasted garlic and herb compound butter. Served with a baked potato. \$26

## **BELGIAN STEAK FRITES**

Sirloin steak marinated with whole grain mustard, honey and Fordham Copperhead ale then chargrilled and served with au jus and rosemary garlic frites. \$18

## **CRAB CAKE DINNER**

Two jumbo lump crab cakes broiled and served over a roasted corn and bacon salsa. Served with baked potato. \$28

## **MAC & CHEESE QUATTRO**

Four choice cheeses blended with cavatappi pasta and baked with panko. \$12  
*Add Blackened Chicken. \$3 • Add Jumbo Lump Crab. \$6*

## **SUMMER TROUT**

Rainbow trout lightly dusted with cajun spices then baked. Finished with a refreshing strawberry, cracked black pepper and basil salad. \$18

## **SHEPHERD'S PIE**

A fresh look at a classic dish of beef and vegetables smothered in gravy and capped with mashed potatoes. \$15

## **CHICKEN CHESAPEAKE**

Fresh all natural chicken breast topped with lump crab Imperial and finished with jalapeño béarnaise. Served with rice and vegetables. \$18

## **JAMMIN SALMON**

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

## **FORDHAM BRATS & MASH\***

Locally made bratwurst, prepared with premium Fordham Copperhead Ale and chargrilled. Served over mashed potatoes with sauerkraut and grain mustard gravy. \$12

## **SWORDFISH CATALINA**

Line caught swordfish grilled and topped with ginger-lime compound butter. Served with rice and vegetables. \$19

## **SIDES**

Entrée Salad (House or Caesar) .....\$4  
 Mac & Cheese .....\$5  
 Seaweed Salad .....\$5  
 Baked Potato .....\$3

Vegetable Du Jour .....\$5  
 Fresh Fruit .....\$5  
 Basket of Fries .....\$4  
 Fried Green Tomato .....\$4

\* Since 1923, Hoffman's Meat 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 & lagers.