



v Chips & Salsa & Queso 7

Golden tortilla chips, homemade salsa & queso dip

Spinach & Artichoke Dip 7

A warm and deliciously cream dip made with fresh sautéed baby spinach, artichokes, garlic, butter, cream cheese, cheddar and parsley. Served with tortilla chips **Granite City Nachos** 14 Even Better!

Golden tortilla chips topped with fresh bell peppers, jalapenos, black beans, melted cheddar, mozzarella and finished with our special queso cheese and chili, served with sour cream **Fresh Fries** 6

Fresh fries lightly dusted with salt & pepper or try them with sea salt & vinegar

Sweet Potato Fries 8

Tap Room Pretzel 8

Soft baked pretzel sticks lightly salted & served with a warm beer cheese dip

Golden Fried Pickles 7

A classic bar favorite that goes well with your favorite burger or beer

- Served with chipotle aioli dipping sauce

Classic Poutine 8

Golden fries topped with our signature rich brown gravy, fresh cheddar curd and scallions

gf -Add shaved smoked steak, peppers & onions 4Breadsticks 10

10" cheesy garlic breadsticks w/ marinara sauce

Buffalo Chicken Dip 9

Creamy buffalo dip made with fresh grilled chicken, served with tortilla chips

Quarry Wings

Fried chicken drumettes and wingettes tossed in a sauce of your choice

8 for 10 or 16 for 18

Garlic parmesan, Sweet chili, Buffalo, Maine Maple Hot Sauce, House BBQ, Honey Habanero, IPA Honey Mustard

Bruschetta 6

Toasted baguette, ripe tomato, fresh mozzarella, basil pesto and balsamic reduction

Haddock Bites 9

Panko crusted haddock bites fried golden brown. Served with tartar sauce

Chicken Tenders 8

Golden brown chicken tenders, buttermilk marinated and freshly breaded in house. Served with choice of dipping sauce: Buffalo, Chipotle Aioli, Maine Maple Hot, House BBQ, IPA Honey Mustard or Sweet chili sauce

- Add fries and coleslaw 3

Oysters on the Half Shell

Fresh Maine oysters with lemon & cocktail sauce, 3 for \$9 or 6 for \$16

Additional dipping sauces 0.50 per sauce

SOUP & SALAD GOT

Soup of the Day 5 Dynamite Chili 6

Slow simmered beef chili sure to warm up your taste buds. Finished with shredded mozzarella, cheddar and sour cream

gf Kale & Vegetable Salad 14

Fresh baby kale, roasted fingerling potatoes, beets, brussel sprouts, shaved carrots, caramelized onion, dried cranberries & pistachios. Served with an orange honey ginger vinaigrette

Roasted Beet & Goat Cheese Salad 12

Baby kale, orange, crumbled goat cheese, toasted walnuts with an orange honey ginger vinaigrette

Quarry Salad 10

Mixed greens with ripe tomato, carrots,

gf shaved red onion, mushrooms, red bell peppers, cucumber, broccoli, dried cranberries and house made spiced nuts

Seared Ahi Tuna Salad 15

Served on a bed of sesame seaweed salad with gf radish, mango and a spicy wasabi mayo

Caesar Salad 10

Crisp romaine tossed with Caesar dressing & topped with croutons & fresh parmesan

Add Chicken for 4 | Shrimp or Seared Ahi Tuna for 8 *Dressings* – Ranch, Blue Cheese, Thousand Island, Caesar, Zinfandel Vinaigrette, Italian, Balsamic & Orange Honey Ginger Vinaigrette

*Consuming raw or under-cooked meats, poutlry, seafood, shellfish or eggs may increase your risk of food borne illness.



Cheese Pizza 10

<u>Little Italy</u> 14 - House made marinara, capicolla, hot sausage, pepperoni, scallion and gf* garlic topped with provolone and mozzarella cheeses

<u>Mushroom & Spinach Pizza</u> 14 - Roasted garlic spread, sautéed mushrooms, grilled onions, spinach, provolone and mozzarella cheeses

<u>Caprese</u> 12 - Fresh garlic, cherry tomatoes, mozzarella & basil with a balsamic drizzle <u>Greek Pizza</u> 12 - Spinach, olives, cherry tomatoes and crumbled feta cheese

Add toppings 0.50 each: pepperoni, hamburger, bacon, sausage, bell pepper, onion, mushroom, tomato and pineapple



gf* Granite City Steak & Cheese 12

House smoked shaved steak, sautéed onions, mushrooms & peppers with melted American cheese on a toasted roll

v Black Bean - Chipotle Veggie Burger 10

gf* Made with gluten free oats, carrot, garlic, cumin, topped with mayo, pico de gallo and cilantro

Classic Reuben 14

Guinness braised brisket with sauerkraut and homemade thousand island dressing on rye bread with melted Swiss cheese

Smoked Turkey Croissant 13

Smoked turkey, avocado, tomato, fresh mozzarella, bacon, red onions and chipotle aioli on a fresh buttered croissant

gf* Tap Room Burger 12

Our signature grilled burger topped with lettuce, tomato and red onion with your choice of cheese on a buttered roll

- Add bacon, sautéed onions, mushrooms or add an egg for 3
- gf* <u>Beer Battered Haddock Sandwich</u> 14 Golden fried haddock finished with lettuce, bacon and house made tartar sauce on a toasted roll

Chicken Breast BLT 10

Grilled chicken breast topped with bacon, fresh lettuce, tomato, red onion and mayo on a toasted roll or as a wrap

Maine Lobster Roll Market Price Mayo, lemon and fresh chives on a toasted roll served with house fries and coleslaw



MORE QUARRY CLASSICS



Blackened Fish Tacos 14

Two grilled flour tortillas with blackened haddock, mixed greens, red bell pepper, lime crema and fresh pico de gallo

– Make it a shrimp taco, add 3

Sirloin Tips 18

In Montreal seasoning with cracked pepper, sea salt, onions and peppers and seasonal smoky charred vegetables, served with rice pilaf

Fish 'N Chips 15

Golden fried haddock filet in our own beer batter, served with fries, coleslaw & house made tartar sauce

Mac & Cheese 9

Curly cavatappi pasta in a classic cheese sauce finished with bacon, scallions and buttered bread crumbs

- Add side of rice 1.99

All sandwiches are served with fries or coleslaw

substitute: veg of the day for 2 or side salad or sweet potato fries for 3

GF = Gluten Free V = Vegetarian $GF^* = Can be made Gluten Free. Ask your server.$



DESSERTS



Cheesecake 7

Maine blueberry topping on top of a creamy cheese cake with a traditional graham cracker crust.

Triple Chocolate Cake 7

3 Layers of satisfyingly rich chocolate that will excite your taste buds!

A Round of Beers for the Kitchen Staff 6

They work hard making your food, so if you liked what you had and want to say thanks to our Kitchen Staff, this is how to DO IT!

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wifi password: thetaproom

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