

RAMS HEAD

Family owned and operated since 1989

FOOD, FUN + BEER

MENU

HOUSE DRAFTS

RAMS HEAD IPA
6.0% ABV | 75 IBU

An aggressively hopped, West Coast style India pale ale.

GYPSY LAGER
5% ABV | 18.5 IBU

Toasted bread and notes of honey complete this Helles-style lager.

BACKSTAGE IPA
6% ABV | 50 IBU

Well balanced American IPA with underlying caramel sweetness and citrus/pine hop flavors.

OAK BARREL STOUT
5.5% ABV | 30 IBU

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

LIGHT WEIGHT LAGER
3.3% ABV | 14 IBU

German-style light lager with a crisp flavor.

ZOMBEE BROWN ALE
6.5% ABV | 20 IBU

Brown ale with just the right amount of honey from Pennsylvania Dutch country.

COPPERHEAD ALE
5% ABV | 19.4 IBU

Amber ale with caramel notes and a balanced, clean bitterness.

CAT 5 KEY LIME LAGER
4.2% ABV | 18 IBU

Refreshing, crisp, easy drinking lager brewed with real Key lime.

11TH SOUR
3.8% ABV | 8 IBU

Kettle soured Berliner Weisse fermented on house ale yeast and aged on Concord grapes.

PROUD HOME OF

FORDHAM & DOMINION
BREWING COMPANY
BREWED IN DOVER, DE

SINCE 1995

STARTERS


CRAB DIP 14

Lump crab, cream cheese, jalapeños, cheddar jack cheese. Carrots, celery, warm baguette.

SHRIMP TOAST 13

Sautéed shrimp, shallots, signature red pepper cream sauce, crostini.

COPPERHEAD BRATS 10

 bratwurst, **FORDHAM & DOMINION** Copperhead Ale dough, sauerkraut, stone ground honey mustard, scallions.

SWEET POTATO TOTS 10

Brown sugar and rosemary aiolis.

AHI TUNA 13


Sesame seed crusted pan seared ahi tuna, seaweed salad, pickled ginger, wasabi, soy sauce.

OYSTERS ON THE HALF SHELL Market Price

Oysters on the half shell, cocktail sauce, horseradish, lemon. Ask your server for today's selection.

ROCKFISH BITES 10

FORDHAM & DOMINION beer battered rockfish, tartar sauce.

SEAFOOD NACHOS  17

Tortilla chips, cajun alfredo sauce, mozzarella cheese, bay shrimp, crab meat, tomatoes, scallions, sour cream.

CHESAPEAKE DEVILED EGGS  11

Lump crab, bacon, Old Bay.

PIZZA PAN NACHOS 12

Tortilla chips, three cheese sauce, black beans, cheddar jack cheese, lettuce, tomatoes, sour cream, jalapeños, salsa, scallions. *Add chicken +4. Add chili +3*

FRIED GREEN TOMATOES 11

Roasted corn salsa, cilantro lime cabbage slaw, Cajun remoulade.

WINGS 13

Ten wings in your choice of sauce. Celery and bleu cheese. *Buffalo, Desert Heat, Old Bay, Dill Pickle (served with ranch).* **FORDHAM & DOMINION** Oak Barrel BBQ.

CRABBY TOTS 14

Crab dip, cheddar jack cheese, scallions, Old Bay.

SALADS


ADD: **Chicken** \$4 **Shrimp** \$6 **Shrimp Salad** \$6 **Steak** \$6 **Salmon** \$6 **Crab Cake** \$9

GRILLED ROMAINE 11

Grilled romaine hearts, sea salt, olive oil, house croutons, Roman Caesar dressing.

SOUTHWEST SALAD 11

Mixed greens, black beans, sweet yellow corn, tomatoes, red onion, cheddar jack cheese, tortilla chips, chipotle ranch dressing.

COBB  12

Mixed greens, egg, bacon, crumbled bleu cheese, cheddar jack cheese, tomatoes, choice of dressing.

THE WHARF 11

Mixed greens, red onion, Granny Smith apples, crumbled bleu cheese, dried cranberries, toasted pecans, raspberry honey vinaigrette.

ROASTED BEET  12

Mixed greens, beets, red onions, sliced oranges, goat cheese, balsamic vinaigrette.

CORNYCADO 11

Mixed greens, roasted corn salsa, sliced avocado, corn chips, jalapeño cilantro vinaigrette.

SOUP

ROADHOUSE CHILI 4/7

Cheddar jack cheese, scallions, tortilla chips.

MARYLAND VEGETABLE CRAB 5/8

Traditional with sweet claw meat.

VEGGIE BLACK BEAN  4/7

Rice and scallions.

SOUP DU JOUR

Chef's creation.

TACOS

All tacos served on flour tortilla with black beans, rice, salsa, and guacamole. Corn tortilla available upon request.

FISH 15

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.


CHICKEN 13

Fried or blackened, cilantro lime slaw, queso fresco, chipotle aioli.

SHRIMP 15

Cilantro lime slaw, queso fresco, chipotle aioli.

PORK 14

 pulled pork, chipotle pepper, cilantro lime slaw, queso fresco, house pickled onions.

VEGGIE 14

Plant-based crumbles, cilantro lime slaw, goat cheese, tomato, onion, chipotle aioli.

BUFFALO CHICKEN 13

Crispy chicken, cheddar jack cheese, bacon, buffalo, bleu cheese drizzle.

VEGGIE 12

Goat cheese, caramelized onions, artichoke, tomato, alfalfa sprouts, balsamic glaze.

CRAB 14


Lump crab, garlic oil, gruyere cheese, tomato, arugula, Old Bay.

RUDY'S ORIGINAL PIZZA

RUDY'S SAUCE, MOZZARELLA CHEESE
SMALL \$8.5 TOPPINGS \$.75 • LARGE \$15
TOPPINGS \$1.50 EACH
OR ANY 3 TOPPING PIZZA
SMALL \$10.25 / LARGE \$19

TOPPINGS: PEPPERONI, SAUSAGE, PEPPERS,
ONIONS, BACON, HAM, PINEAPPLE, TOMATO,
GROUND BEEF, ANCHOVIES, BUFFALO CHICKEN

PIZZA AND A GROWLER
A LARGE ORIGINAL PIZZA AND A
FORDHAM & DOMINION GROWLER. \$19.99
*CARRY OUT AND TO GO ORDERS ONLY.

 Indicates menu items that are gluten-free, however they cannot be certified as they are prepared in a kitchen that uses gluten-containing ingredients.

BURGERS

Served with a pickle and your choice of chips or fresh cut fries. Substitute gluten free bread \$1

TAVERN 12
8 oz. Angus beef burger, lettuce, tomato.
Additional toppings \$.75 each

HOFFMAN'S BACON 16
Hoffman's ground bacon and beef burger, cheddar cheese, crispy onions, maple aioli, lettuce, tomato.

DYNAMITE 13
8 oz. blackened Angus beef burger, candied cayenne bacon, lettuce, tomato, chipotle aioli, American cheese, fried jalapeño.

CHESAPEAKE 16
8 oz. Angus beef burger, Old Bay, Gruyere cheese, crab dip, blackened shrimp, arugula, tomato.

OAK BARREL 13
8 oz. Angus beef burger, smoked bacon, bleu cheese crumbles, crispy onions, Oak Barrel BBQ sauce, arugula, tomato.

VEGGIE BURGER 14
Vegan, gluten free plant-based protein patty, alfalfa sprouts, avocado, tomato, red onion, goat cheese, beef aioli.

SANDWICHES

Served with a pickle and your choice of chips or fresh cut fries. Substitute gluten free bread \$1

TAVERN
TURKEY CROISSANT 12
Turkey, brie cheese, cherry aioli, arugula.

SWEET HEAT
PULLED PORK 12
Hoffman's pulled pork, spicy Korean barbecue, cilantro slaw, pickles, honey-lime aioli, brioche.

REUBEN 12
Corned beef, thousand island, sauerkraut, gruyere cheese, rye.

NASHVILLE CHICKEN 13
Fried chicken breast, pepper and honey hot sauce, lettuce, tomato, pickles, brioche.

ROCKFISH BLT 15
Rockfish, bacon, lettuce, tomato, dill aioli, rosemary flatbread.

CRAB CAKE 17
5 oz. jumbo lump crab cake, lettuce, tomato, brioche.

VEGAN SAUSAGE SUB 14
Plant-based vegan sweet Italian sausage, green peppers, onions, sub roll.

CRABBY GRILLED CHEESE 15
Lump crab dip, gruyere and cheddar cheeses, bacon, tomato, sliced challah bread.

SEAFOOD CLUB 20
5 oz. jumbo lump crab cake, shrimp salad, lettuce, tomato, bacon, tartar sauce, challah bread.

SHRIMP SALAD 14
Whole shrimp, seafood dressing, celery, garlic, croissant.

FRIED GREEN BLT 12
Fried green tomatoes, smoked bacon, arugula, chipotle aioli, Texas toast.

RT 178 CHEESESTEAK 13
Chopped sirloin, white American cheese, lettuce, tomato, mayonnaise.
Add grilled peppers & onions \$.75

LOCAL. FRESH.



Rams Head is proud to partner with Hoffman's Meats from Hagerstown, MD to create unique selections using FORDHAM & DOMINION Brewing Company's fine ales and lagers.

CHEF SELECTIONS

MAC AND CHEESE QUATTRO 14
Four cheese blend, cavatappi pasta, panko bread crumbs.
Add blackened chicken +4
Add lump crab +6

OAK BARREL BBQ CHICKEN 17
Skin on chicken breast, Oak Barrel BBQ glaze, rosemary fingerling potatoes, grilled asparagus.

BISON MEATLOAF 18
Rosemary fingerling potatoes, mushrooms, roasted garlic, spinach, grilled Bermuda onion, balsamic demi-glace.

SHEPHERDS PIE 17
Ground beef, carrots, peas, gravy, mashed potatoes.

VEGAN PAPA SALSICCIA 18
Plant-based vegan sweet sausage, fingerling potatoes, onions, bell peppers, mushrooms, warm rosemary vinaigrette.

STEAMERS

All items steamed with Copperhead Ale. Served with cocktail sauce, drawn butter and a lemon.

OYSTERS
Half dozen or Dozen Market Price (MP)

LITTLENECK CLAMS
Half Dozen 5 / Dozen 10

PEI MUSSELS
Half pound 6 / Pound 12

PEEL & EAT SHRIMP
Half pound 9 / Pound 16

STEAMER POT 24
Chesapeake oysters, PEI mussels, Littleneck clams, shell-on shrimp, fingerling potatoes, corn on the cob, onion, Old Bay.

SEAFOOD

CAST IRON CRAB CAKE
Single 19 Double 33
5 oz. jumbo lump crab cake, corn salsa, fried green tomatoes, Cajun remoulade.

FISH AND CHIPS 15
FORDHAM & DOMINION beer battered cod, French fries, coleslaw, tartar sauce.

SHRIMP LINGUINE 18
Jumbo shrimp, linguine noodles, seafood cream sauce, Parmesan cheese, Italian parsley.

SMOKEY MUSSELS 17
A full pound of Prince Edward Island mussels, garlic, shallots, smoked bacon, white wine cream sauce, baguette.

STEAK

FILET MIGNON 29
Hoffman's 8 oz. filet, marinated grilled Bermuda onion, prosciutto wrapped asparagus, cracked pepper olive oil.

FURNACE FLAT IRON STEAK 24
Hoffman's 10 oz. flat iron steak, chimichurri, bell peppers, onions, rice, avocado.



RH. 2. 2020

\$5 BURGER NIGHT

SUNDAYS

8oz Angus beef burger with lettuce and tomato. Served with house chips and a pickle.

LOBSTER MONDAYS

Fresh steamed 1 1/2 lb lobster with a baked potato, corn on the cob and a salad for only 22.95*

PLUS: Guess the weight of our giant lobster and win it for dinner!

SLOW ROASTED PRIME RIB TUESDAYS

Angus prime rib slow roasted and served with a baked potato and hot au jus for dipping.

QUEEN CUT 16.95
KING CUT 19.95

KIDS EAT FREE WEDNESDAYS

Get a kids meal for FREE with purchase of any adult entrée.

* Unless market dictates otherwise
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.