



TAXMAN CITYWAY

Gastropub + Beer Garden

STARTERS

AUTHENTIC BELGIAN-STYLE FRITES: twice fried in pork lard
SMALL (one sauce) 4 | REGULAR (two sauces) 6

DEVILED EGGS: tarragon egg yolk, asparagus slaw, pickled red onion (GF|V) 9

BEER BREAD: Gold Standard, lemon tarragon butter, spicy raspberry jam (V) 8

ARTICHOKE DIP: artichoke hearts, roasted kale, parmesan, garlic cream cheese, pita chips (V) 10

SALMON TARTINE: house-smoked salmon, boursin, tarragon aioli*, arugula, preserved lemon 11

ROASTED CAULIFLOWER: pancetta, herbed ricotta, fig jam, crushed pistachio (GF) 9

RISOTTO CROQUETTES: mozzarella, parsley walnut pesto, tomato puree (V) 10

PRETZEL BITES: Wit-Held beer cheese, Qualified mustard (V) 12

HOUSE SPECIALITY SAUCES* +.50

garlic aioli, mild or spicy fancy, curry ketchup, Deduction bbq, Qualified mustard, ranch

SANDWICHES + FRITES

GRILLED CHICKEN BLT: bacon, swiss, lettuce, tomato, spicy raspberry jam 17

STEAK HOAGIE: legacy maker tri-tip, goat cheese, baby kale, blackberry compote 18

CITYWAY SMASH*: fischer farms beef, white cheddar, caramelized onion, fig jam, garlic aioli 16

PORK TENDERLOIN: fischer farms pork, tomato, lettuce, pickled onion, pickle, dijonaise* 16

SHRIMP PO' BOY: fried shrimp, pickle, tomato, shredded lettuce, dijonaise*, hoagie 17

BISTRO BURGER*: fischer farms beef, boursin, arugula, tomato, tarragon aioli 16

SANDWICH UPGRADES

bacon 3 veggie patty 0
fried egg* 2 grilled onion 2

FRITES SUBSTITUTIONS

side salad (V) 3 seasonal veg (V) 3
seasonal salad 4 mac & cheese (V) 4

BUN OPTIONS

waffle bun 3
gluten free 3

KNIFE + FORK

STEAK FRITES*: legacy maker tri-tip, frites, mixed greens, balsamic vin 26

VEGGIE BOWL: heirloom carrot, spring pea, baby bok choy, quinoa, lemon vin (GF|VG) 17

SEASONAL MUSSELS: leek, roasted artichoke, tomato, tarragon, white wine, sourdough, frites 18

CRISPY SALMON*: verlasso salmon, spring pea puree, roasted artichoke, baby kale, tarragon vin (GF) 23

ROASTED PORK LOIN*: fischer farms pork, asparagus, creamy polenta, blackberry compote (GF) 24

GRILLED CHICKEN MAC & CHEESE: bacon, white cheddar, tomato, spring pea, cavatappi 18

CHICKEN & WAFFLE: fried chicken breast, grilled asparagus, hot honey, liege waffle 19

SALADS

+ chicken 6 / shrimp 7 / salmon 9 / steak 10

HOUSE: mixed greens, goat cheese, cranberry, spiced pecan, balsamic vin (GF|V) 9 | 15

KALE: baby kale, boursin, raspberry, sunflower seed, tarragon vin (GF|V) 9|15

SPRING: mixed greens, shaved parm, dried fig, roasted artichoke, crushed pistachio, lemon vin (GF|V) 9|15

DESSERTS

SIGNATURE WAFFLE

fruit, belgian chocolate sauce, vanilla whip (V) 8

CRUMB CAKE

mixed berry compote, vanilla whip (V) 8

LEMON BAR

preserved lemon, raspberry, powdered sugar (V) 8

GF - Gluten Free, V - Vegetarian, VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Gratuity of 20% will be added to all parties of 8 or more. Outside desserts will incur a minimum of a \$25 fee.