CORE TAPROOM & GRILL 2026

FUN. FAMILY. FRIENDS.

FIRST ROUND

Crispy Brussels Sprouts $12
Flash-fried Brussels, candied walnuts, smoky bacon, Parmesan, chipotle honey drizzle.

Crispy Smoked Pork Belly $15
Crispy pork belly, sweet chili cider glaze, pickled red onions, scallions.

Fire-Charred Cauliflower $12
Whipped feta, chili oil, toasted garlic breadcrumbs, fresh lemon.

Stuffed Meatballs $12
All-beef meatballs stuffed with mozzarella, served with our house rosso tomato sauce, finished with whipped ricotta and Pecorino cheese.

Truffle Shoestring Fries $12
Beef-tallow fries, Parmesan, smoked sea salt, parsley, lemon-rosemary aioli.

Chipotle Pear Wings $16
Seven jumbo cider-brined wings, crispy fried and tossed in house chipotle-pear sauce.

Crispy Fried Calamari $16
Lightly breaded calamari, julienned onions and pepperoncini fried together, tossed in garlic butter; house rosso sauce.

Braised Mussels $18
One pound, served with grilled bread.
Choose white wine, herb & garlic, fire diavolo, or Thai coconut curry.

Smoked Cheddar Crab Dip $19
Lump crab, sharp cheddar, smoked mozzarella, roasted garlic, herbs, garlic-Parmesan crostini.

Calabrian Fire Shrimp $17
Jumbo shrimp sizzling in roasted garlic butter, Calabrian chili, white wine, lemon, grilled bread.

SOUPS & GREENS

Add Protein to Salad Chicken $5 - Shrimp $6 - Steak - $6

Core's French Onion Soup $10
Caramelized onions, beef and chicken stocks, sherry, dry cider, Gruyere and white cheddar crust.

Fire-Roasted Tomato Bisque $6
Roasted tomato, garlic, basil, cream, Parmesan, toasted cheese crostini.

Chef's Seasonal Soup $7
A rotating seasonal creation inspired by the harvest.

Classic Caesar $12
Romaine, house Caesar dressing, shaved Parmesan, garlic-butter croutons, cracked pepper.

Orchard & Harvest $15
Mixed greens, roasted squash, local apples, cranberries, candied pecans, goat cheese, cider vinaigrette.

Garden & Grain $14
Warm farro, arugula, roasted cauliflower, cucumber, heirloom tomatoes, whipped feta, lemon-Dijon vinaigrette.

BETWEEN THE BREAD

The Core Melt $17
Eight-ounce steakhouse burger, smoked sharp cheddar, cider-braised onions, bacon, roasted garlic aioli, lettuce, tomato, pickles, potato bun.

Keystone Roast Pork $17
Garlic-herb roasted pork, sharp provolone, broccoli rabe, pork jus, house hoagie roll.

Firebird Chicken $17
Blackened chicken, smoked mozzarella, roasted peppers, arugula, lemon-rosemary aioli.

Ironworks Steak $20
Sliced seared steak, caramelized onions, sharp white cheddar, garlic-horseradish cream, house hoagie roll.

Crispy Cauliflower Stack $16
Crispy cauliflower, cider-vinegar slaw, pickled red onions, Calabrian chili honey, potato roll.

The Core Crab Cake $22
Maryland-style jumbo lump crab cake, lettuce, tomato, red pepper aioli, potato bun.

The Rueben $15
House marble rye, sauerkraut, shaved corn beef, swiss cheese, 1000 island dressing.

WOOD-FIRED PIZZA

The G.O.A.T. $14
Rosso tomato sauce, fresh mozzarella, basil sauce, extra-virgin olive oil, shaved Parmesan.

The Avorio $16
Roasted garlic cream, whipped ricotta, mozzarella, caramelized onions, Parmesan, thyme.

The Roni $16
Rosso tomato sauce, whole-milk mozzarella, crispy cup-and-char pepperoni, shaved Parmesan, fresh oregano.

The Wiseguy $18
House sausage, fire-roasted sweet peppers, caramelized onions, Rosso tomato sauce, mozzarella, sharp provolone, oregano.

The Woodland $18
Wild mushroom, mozzarella, goat cheese, caramelized shallots, arugula, truffle oil drizzle.

The Ciderhouse $18
Slow roasted pork, smoked cheddar, cider braised onions, mozz and cider BBQ drizzle.

LITTLE APPLES

Served with fries - house chips - apples

Little Core Cheeseburger $9
Little Roni Pizza $10
Crispy Chicken Tenders $9
Grilled Cheese $8
White Cheddar Mac & Cheese $8
Butter or Rosso Pasta $8

FROM THE GRILL

Hearth-Grilled Flat Iron $34
Sliced flat iron steak, Parmesan & herb potato gratin, charred broccolini, roasted garlic chimichurri.

Cider Pork Chop $32
Thick-cut bone-in chop, cider glaze, whipped parsnips, roasted apples, crispy Brussels.

Hearth-Grilled Chicken $24
Crispy-skinned airline chicken, garlic-thyme jus, herb-crushed fingerlings, charred carrots.

Cedar & Cider Salmon $29
Grilled salmon, roasted asparagus, roast corn & red pepper succotash, cider-Dijon beurre blanc.

Twin Jumbo Lump Crab Cakes $38
Two Maryland-style crab cakes, roasted asparagus, red pepper aioli.

HOUSE-MADE PASTA

Lemon & Garlic Shrimp Bucatini $28
Fresh bucatini, jumbo shrimp, blistered tomatoes, white wine, lemon butter, parsley, toasted breadcrumbs.

Woodland Pappardelle $24
Fresh pappardelle, wild mushrooms, spinach, caramelized shallots, roasted garlic, Parmesan, thyme.

Cider-Braised Pork Rigatoni $25
House-made rigatoni, slow-braised pork, roasted tomatoes, cider reduction, Pecorino, basil.

Harvest Cavatelli $23
Roasted butternut squash, brown butter, crispy sage, toasted walnuts, whipped goat cheese

SIDES

Parmesan & Herb Potato Gratin $3
Herb-Crushed Fingerlings $3
Roasted Asparagus $3
Charred Broccolini $3
Sweet Corn Succotash $3
House Chips $3
Truffle Fries $3
Side Salad (Caesar or House) $3

DESSERTS

Cast Iron Apple Crumble $10
Cinnamon apples, brown sugar oat crumble, vanilla ice cream, cider caramel.

Midnight Chocolate Tort $10
Flourless dark chocolate tort, ganache, raspberry coulis, whipped cream.

Lemon Mascarpone Cheesecake $10
Shortbread crust, lemon mascarpone filling, seasonal berry compote.

Cider Sticky Toffee Pudding $11
Warm date cake, hard cider toffee sauce, vanilla ice cream, flaky salt.