



**NEW MENU ADDITIONS ALONG WITH A
LUNCH MENU LAUNCH COMING SOON!**

STARTERS- SHAREABLE

FRIED GREEN TOMATILLOS 7

Crispy southern fried served with
buttermilk ranch

CRISPY BRUSSEL SPROUTS 7

lime, brown butter, dashi with sesame seeds

TRUFFLE FRIES 8

Beer batter fries with truffle infused oil,
parmesan cheese and parsley

BEER BATTER FRIES 5

POUTINE 9

Beer batter fries with stout gravy,
cheese curds and parsley

ADD SHORT RIB 4

FRIED RISOTTO BALLS 9

Italian cheese risotto served crispy
with roasted tomato amogue

SOUP OF THE SEASON

RAPPOURT GAZPACHO 9

Roasted Pomadori tomato, cucumber, red bell pepper
served chilled with radish & watermelon ice cubes
and cucumber cream cheese tea sandwiches

CHICKEN WINGS

CRISPY ROMESCO WINGS 12

Smoked paprika seasoned wings fried crispy, served
with romesco verde and tossed in zesty mojo picon

COUNTRY FRIED WINGS 10

Southern Fried to a nice crunch, served with
buttermilk ranch dressing

KUNG PAO WINGS 11

Asian spice glazed wings in the tradition of
kung pao topped with sesame seed, scallions

SALADS (Ask about our house-made Shallot Vinaigrette!)

WATERMELON CAPRESE 11

Feta cheese, nicoise olives, dried cherries, fresh
herbs and mix green with extra virgin olive oil and
balsamic glaze

BRUISED KALE & ROASTED BEET SALAD 11

Seasonal radish, carrot and fried chickpeas along with
chevre cheese and white balsamic vinaigrette

RAPPOURT CHEF SALAD 12

Mixed greens, roasted tomato, capicola, poached chicken,
gruyere cheese, served with housemade buttermilk dressing

BURGERS

Choice of beer batter fries or house side salad

Add Bacon to any for \$2

RAPPOURT BURGER 12

Chophouse blend on brioche bun. Served with gruyere cheese,
mixed greens, roasted tomato, dressed with onion jam,
minted berry relish

BURGER YOUR WAY 12

Chophouse blend on brioche bun, choice of toppings.

Mixed greens, roasted tomato, pickled onion, white cheddar,
mushrooms, jalapeno, mayo, dijon

BLACKBEAN BURGER 10

Blackbean patty on brioche bun with mixed greens,
roasted tomato, pickled onion, and a choice of cilantro
lime aioli or spicy aioli

RAPPOURT STREET TACOS

Served 2 to an order with Mango Habanero Salsa
slaw with either cilantro lime aioli or spicy

Served with house made Pico De Gallo and chips

BLACKBEAN 9

MOJO GRILLED CHICKEN 9

SHRIMP 12



SANDWICHES

Choice of beer batter fries or side house salad

FRIED TOMATILLO B.L.T. 11

Applewood smoked bacon, mixed greens, fried green tomatillos, pickled onion on pub bun. Topped with a fried egg over easy and a lime cilantro aioli

CENTRO CITY GRINDER 11

Capicola, Mortadella, Soppressata on hoagie roll with provolone cheese, mixed greens, roasted tomato, pickled onion, with herb vinegar and oil

RAPPOURT CHICKEN WRAP 12

Chicken apple salad mixed in garlic aioli with slaw, crisp applewood smoked bacon, spring mix, white cheddar

COUNTRY FRIED CHICKEN SANDWICH 11

Mixed greens, roasted tomato, pickled onion with either a stout gravy or chorizo sausage gravy

FIRECRACKER SHRIMP PO BOY 13

Fried shrimp served in hoagie roll with house made slaw and choice of aioli

OYSTER PO BOY 13

Fried Oysters, greens, choice aioli, on hoagie roll

DESSERTS 7

CHOCOLATE CAKE

Homemade cake served along chocolate mousse with mixed berry jam and shaved chocolate

ROOT BEER FLOAT 6.5

Sprecher with 2 scoop of vanilla ice cream

CHARCUTERIE BOARD 15

Mix of four rotating cheeses and four meats served with bread and sides

SOFT DRINKS

Coke Fountain Products 2.5

Sprecher (16oz bottles) 2.5

Please let us know of any food allergies

"Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs

may increase your risk of foodborne illness."

RAPPOURT SMALL PLATE ENTREES

BRAISED BEEF SHORT RIBS 15

Port wine braised boneless short rib, creamy risotto, seasonal garnish

COCONUT CURRY SHRIMP 15

Pan seared with coconut curry broth, butternut squash risotto and seasonal garnish

CITRUS CRAB CAKE 15

Minted cucumber, green apple slaw, cilantro lime aioli with seasonal garnish

CHICKEN ENCHILADA VERDE 12

Chorizo and Queso fresco, served in a corn tortilla and topped with tomatillo sauce

VEG BLACKBEAN ENCHILADA VERDE 12

ANGEL HAIR ALFREDO 12

Parmesan cream, Panchetta

ADD CHICKEN 3

MOUSAKA LASAGNETTE 13

Pappardelle pasta tossed with fried eggplant and lamb along with goat cheese, sheeps milk cheese and house made red sauce

KIDS MENU

CHICKEN FINGERS 7

House-made crispy fried chicken breast fingers w/ ranch and fries

GRILLED CHEESE 6

American cheese on toasted bread with fries

KIDS SPAGHETTI 6

Red sauce & parmesan with angel hair pasta

*** HONEST JUICES AND CHOCOLATE MILK AVAILABLE**

Extras

Add Bacon 2

Extra Side Aioli or Dressing 0.50