

## Capital Gastropub

EXQUISITE FOOD  
FINE COCKTAILS  
ROOFTOP GARDEN

Welcome to the Gastropub! Not quite a bar and not quite a restaurant, the gastropub is a British hybrid of sorts, offering a casual-meets-refined atmosphere that welcomes beer drinkers and wine snobs, non-fussy eaters and foodies alike. We have taken a lot of care and pride to design our offerings to be a unique twist on old school classics. The Capital Gastropub chooses to use steel ceramics and cast iron for the preparation of all hot foods. Our mission to be eco-friendly as possible includes local farming community: "Everblossom", "Three Springs", "Pecan Meadow", "Pinemountain", "Whistleberry", "Keswick Creamery" are just a few of our neighbors and friends. We use sustainable seafood as a responsible eatery should. So sit back and relax in our Manhattan-style elegance right in the heart of the capital city!

Sincerely,



The staff and management of  
Capital Gastropub


CapitalGastropub.com


717.236.3333

## The Starting Lineup

Rev up your appetite with some of these small plate offerings!

**SMOKEY BEEF CARPACCIO-12**    
House Smoked Tenderloin/Arugula/Caper Berries/  
Lemon Vinaigrette/Shaved Asiago

**FLOWER POWER-10**   
Flash Fried Tempura Dipped Cauliflower/  
Tequila- Lime Yogurt Sauce/Habanero Salt


**LOCAL GROWN CAPRESE-13**   
Heirloom Tomato/ Basil Leaves/ Grown on our  
Rooftop Garden or Local Farmer Market/  
Mozzarella/ Lemon Kissed Sea Salt/ Fig-Balsamic  
Reduction

**CHEFS CHARCUTERIE BOARD-15**  
A Selection of Three Cured Meats/ Two Regional  
Cheeses/ Orange Marmalade/ House Mustard/  
Focaccia bread

**ABSINTHE CURED GRAVLOX-12**  
Wild Caught Alaskan Salmon/ Citrus/ Herbs/  
House Mustard/ Focaccia Toast

**ESCARGOT-11**  
Snails in Garlic Brandy Butter/ Spinach/  
Focaccia Toast

**PEPPERJACK SPINACH CON QUESO-10**  
Cheesy with a Kick/ Tortilla Chips/ Sour Cream/  
Tomatoes

**TRUFFLE MAC & CHEESE- 10**   
Penne/ Five Cheeses/ Black Truffle Oil/ Panko  
Bread Crumbs/ Don't Like Truffle? Order it without

## GP Market Sides



Each side-5

**-BURGUNDY GARLIC MUSHROOMS**  


**-VEGETABLE DU JOUR**

**-ROASTED GARLIC GOLD MASHED POTS**  

**-ASIAGO-PEPPERCORN FOCACCIA BREAD WITH ROASTED GARLIC BULB** 

**-COCONUT HONEY BASMATI RICE**  

**-HOUSE CUT FRENCH FRIES** 

**-GARDEN SALAD**   
Greens/Tomato/ Red Onion/ Carrots/ Croutons



## Kettles & Fields

Notes on BLACK GARLIC:

A type of "Caramelized " garlic. Made in house by  
roasting whole garlic bulbs for 12 days. Taste is  
sweet and syrupy with hints of balsamic vinegar.  
Rich in Antioxidants, this unique ingredient is fea-  
tured throughout the menu. -Chef Aaron K



**THE BISQUE-8**  
Brandy/ Lobster/ Shrimp/ Cream/ Herb Oil



**CHEF'S CHOICE-6**  
Soup of the Day/ Made In House Everyday

**THE DUTCHMAN-11**    
Artisan Greens/ Balsamic Vinaigrette/ Fuji Apples/  
Toasted Almonds/ Goat Cheese

**OLD FAITHFUL-12**  
Tijuana Classic Caesar Dressing/ Asiago & Parmesan  
/ Croutons/ Choose Kale or Romaine/ Black Garlic  
Drizzle

**CARIBBEAN STYLE SURF AND TURF-16**  
Grilled Romaine Lettuce/ Five Spice Shrimp/  
Blackened Steak/ Drizzle of Cajun Ranch Dressing


**GOLDEN BEET SALAD-13**    
Artisan Greens/ Frangelico Vinaigrette/ Red and  
Yellow Beets/ Candied Pecans

**STRAWBERRY FIELDS-12**    
Artisan Greens/ Strawberries/ Toasted Almonds/  
Mandarin Oranges/ Carrots/ Strawberry Poppy Seed  
Dressing

**SALAD ENHANCEMENTS**  
Grilled chicken-4      Blackened Steak-6  
Shrimp skewer-5      Scallops-7  
Crab cake-6      Alaskan Salmon-9

## Breads & Butchers

Our burgers are hand formed and seasoned with sea  
salt, pepper, garlic and dry mustard. Cooked to your  
preference on our cast iron grill. All of our custom  
burgers and Sandwiches are served with house cut  
French fries

**VEGETABLE MONSTER-13**   
Black Bean Burger/ Sundried tomato Spread/ Braised  
Kale/ Goat Cheese/ Smoked Tomato/ Asiago-  
Peppercorn Focaccia Bread/ Black Garlic Aioli

**THE DUKE-13**  
Grilled Chicken Breast/ Braised Kale/ Arugula/ Bacon/  
Apple Chutney/ Mayo/ Brie Cheese

**OLE SMOKEY-13**  
Half Pound Burger/ Gouda/ Smoked tomato and  
onions/ Black Garlic Mayo/ Bacon/ Brioche Bun


**PARADISE-12**  
Half Pound Burger/ American/ Lettuce-Tom-Onion/  
Heinz 57/ Brioche bun

**GOIN' BACK 2 CALI-12**  
Half Pound Burger/ Pepperjack/ Fig-Balsamic Glazed  
Tomato/ Avocado/ Sriracha Mayo/ Brioche bun


## Gastro Phoenix

Here at Capital Gastropub we strive to only obtain fresh,  
organic and anti-biotic free Chickens. Whenever  
Possible obtaining locally sources poultry.

All Chicken Entrees come with a choice of 2 side

**THE WHISTLE K-15**   
Sauté mushrooms/asiago and parmesan cheeses

**BLACK GARLIC CHICKEN-15**  
Black Garlic Marinated/ Gorgonzola Cream Sauce/ Garlic  
Buttered Spinach


**BOURBON GLAZED CHICKEN-15**   
Savory Bourbon Reduction/ Spice rubbed

**CHICKEN MAC AND CHEESE-15**  
Penne/ Five Cheeses/ Seasoned Panko Bread Crumbs


## Fire Grilled Entrees

Select two GP market sides to accompany any fire  
grilled entree

**DECONSTRUCTED BEEF WELLINGTON-26**  
6oz Tender/ Mushroom Duxelles / Puff Pastry/  
Green Peppercorn Brandy Sauce

**STEAK CHIMICHURRI-24**   
8oz Hanger Steak/ Black Garlic/ Fresh Herbs/ Olive Oil/  
Inspired from Argentina

**SHEPERDS PIE-17**  
Filet/ Root Veggies/ Mushrooms/ Red Wine Demi/ Topped  
with Mashed Potatoes/ Fresh thyme


**HONEY PEPPER PORK-18**   
12oz Pork Loin/ Three Peppercorn rubbed/ Local Honey

**RACK OF LAMB-29**  
Four bones of Colorado Lamb, Whole Grain Mustard,  
Seasoned Panko Bread Crumbs

## Oceanic


We only use sustainable seafood here at Capital  
Gastropub

All seafood entrée come with 2 GP Market Sides except  
Fish and chips

**DRUNKEN SAILORS-25**   
Broiled seafood combo: Crab Cake/ Shrimp/ Scallops/  
White Wine/ Brandy Herb Butter/ Old bay

**MARYLAND STYLE CRAB CAKES-22**   
Two Lump Crab Cakes/ Lemon/ Old Bay Remoulade

**SEAFOOD RAVIOLI-21**  
Lobster/ Shrimp/ Crab/ Parmesan Rosa Sauce/ Crispy  
Herbs/ Parsley Truffle oil/ Sea Salt

**BOURBON BACON ALASKAN SALMON-27**   
Sockeye Salmon/ Candied Bacon/ Bourbon Glaze/ Crispy  
Herbs

**FISH AND CHIPS-16** Beer Battered Haddock/ Old  
Bay Remoulade/ Lemon/ house Cut Fries

**BRANDY SEARED SCALLOPS- 25**  
7 oz/ Diver Scallops/ Brandy Garlic Brown Butter/ Lemon

Thinking about Hosting a Private Party  
or Corporate Event?? Ask your server  
about our second floor Private Party  
and Event Room.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. In order to best serve you and our other guests, all parties of 8 or more will have a single check.



 **Gluten Free**

 **Vegetarian**