



Flatbreads

Basil, Pesto, & melted Gouda.
7.50

Buffalo Chicken Ranch.
8.50

Marinated tomato and Mozzarella.
7.75

Soups

Soup Du Jour
Cup 2.25 Bowl 2.95

Cajun Seafood Chowder
Cup 3.25 Bowl 4.25

French Onion Soup
With Swiss and Provolone Cheeses.
5.95

Dips

Guacamole Dip
Served with crispy tortilla chips in a toasted bread bowl.
6.95

Starters

Jonah Crab Cakes

Homemade Crab Cakes lightly fried.
Served with a red pepper basil aioli.
9.50

Potato Skins

Deep-fried potato skins with bacon pieces & mozzarella cheese. Served with sour cream.
8.25

Baked Stuffed Mushrooms

Fresh mushrooms stuffed with our famous crabmeat stuffing and topped with provolone cheese.
7.95

Boneless Chicken Tenders

Select your favorite:
Buffalo style, BBQ style, or plain.
8.95

Shepard Rolls

Homemade Egg Rolls with potato, beef, corn and Gouda cheese.
Dipping gravy.
8.75

Fried Pickles

With Cajun Ranch Dip
6.95

Tavern Tots

Topped with bacon and melted cheddar jack.
8.25

Tavern Wings

Jumbo Wings marinated and fried. Tossed in Thai Chili sauce, Buffalo sauce, or our Triple Play blend of garlic, BBQ, and hot sauces.
9.75

Tavern Nachos

Homemade chips & melted cheddar-jack with lettuce, tomato, guacamole, sour cream, and jalapenos.
7.95

Add ground beef, pulled pork, or chicken.
10.50

Farmers Bruschetta

A fresh blend of Roma tomatoes, homemade pesto, & mozzarella cheese on toasted garlic bread.
7.75

Mozzarella Sticks

Served with our homemade marinara dipping sauce.
7.25

Shrimp Mary

4 chilled Jumbo shrimp served with our homemade Bloody Mary cocktail sauce.
9.50

Escargot

Mushroom caps, Snails, & garlic butter with Swiss and Provolone cheeses.
9.25

Join us Wednesday's for \$5 Apps!

Salads

Southwestern Chop Salad

A bed of fresh salad greens topped with diced chicken, black beans, corn, tomato, and guacamole, sour cream, and chipotle ranch dressing.

13.95

Tavern Waldorf

Fresh salad greens, tomato, cucumber, cranberry raisins, grapes, and walnuts tossed in our poppyseed dressing.

12.95

Mixed Field Greens Salad

Seasonal greens. Choice of dressing.

Sm. 5.50 Lg. 8.50

Caesar Salad

Fresh romaine, Romano cheese, & croutons tossed in our homemade Caesar dressing.

Sm. 5.95 Lg. 8.95

Add grilled Chicken or chilled Shrimp \$4

The Wedge

Chilled Wedge of Iceberg Lettuce with red onion, bacon pieces, diced tomato, and Bleu cheese dressing.

11.95

Sandwiches

Caesar Wrap - Chicken or Turkey

Roasted marinated turkey or marinated chicken tossed with fresh romaine in our Caesar dressing. Served in a whole wheat wrap.

9.25

Chicken Sandwich

Chicken breast grilled with bacon, Swiss cheese, & our red pepper basil aioli. Served with lettuce and tomato on a toasted Brioche roll.

9.95

Pulled Pork Sand

With melted cheddar jack cheese, on a toasted roll

10.95

French Dip

Sliced roast beef and melted Swiss on garlic French bread. Au Jus Dip

11.75

Reuben

Sliced corned beef, sauerkraut, 1000 island dressing, and melted Swiss.

11.75

Tanked Fish Sand

Fresh haddock fried in our local beer batter. Served with lettuce on a toasted Brioche roll.

12.95

Chicken Parmesan Sand

Breaded Chicken breast with marinara and provolone cheese on garlic bread.

10.75

Tavern Grilled Cheese

Muenster cheese, dill pickles, caramelized onion, and Dijon on our Tuscan bread.

10.50

California Chicken Sand

Grilled chicken topped with guacamole, tomato, pepper jack cheese, and bacon with a chipotle, avocado, lime spread.

10.75

Triple Stack BLT

A three layered BLT loaded with Lettuce, Tomato, and 8 Bacon strips! On our toasted Tuscan Bread.

11.50

Build a Burger \$9.95

Just \$5.00 on Tuesdays!

Our ground beef patties are fresh hand formed half pounders. All of our burgers and are served on a fresh toasted Brioche roll with a pickle wedge and your choice of Tavern Baked Beans, crispy French fries or fried potato wedges.

Sweet potato fries or Tavern Tots add \$.95

Choose your style:

Tavern Meatloaf Burger Tavern Burger Black Bean Veggie Burger

Add a cheese – if desired:

Cheddar, American, Pepper Jack, Swiss, Gouda, Provolone, Gorgonzola.

Add your toppings:

Lettuce, Tomato, Fried Onion, sweet pickle chips, or sautéed mushrooms.

Guacamole or Bacon strips – add 70 cents

Side sauces available:

Mayonnaise, Chipotle Mayonnaise, Red pepper Aioli, 1000 Island.

Comfort Food

Braised Short Ribs

Boneless, marinated, slow cooked Short Rib with Tavern Mashed potatoes.

17.95

Tavern Meatloaf

Our homemade Meatloaf served with Tavern Mashed potatoes.

15.95

Penne Chicken Broccoli Alfredo

Tossed in our creamy Alfredo sauce.

14.95

Tavern Mac and Cheese

Elbow Macaroni and our special blend of cheeses. With:

Plain – **12.95**

Shredded Short Rib – **15.95**

Maine Lobster – **18.95**

½ Rack Baby Back Ribs

Slow cooked and basted in our house BBQ sauce. With fries or potato wedges.

15.95

Dinner Entrees

All non-pasta entrees are served with today's fresh vegetable selection and your choice of starch. Add a garden salad \$1.95, or a tossed Caesar salad \$2.95 to any entrée. Sorry - No Substitutions.

The Pen

Chicken Elizabeth

Named for our resident ghost. Sautéed chicken with carrots, asparagus, leeks, prosciutto & grape tomatoes tossed in a white wine pesto sauce with fettuccine. 19

Buttermilk pan fried Chicken

Buttermilk chicken medallions pan fried in Panko bread crumbs with a sherry cream sauce. 19

Chicken Parmesan

Pan fried chicken topped with marinara and Provolone cheese. Linguini tossed in Marinara. Served with Garlic bread. 18

Tavern Chicken

Pan seared with sundried tomatoes, fresh basil, and goat cheese. 19

Pasta

Seafood Fettuccine

Scallops & Shrimp tossed with fettuccine in a parmesan cream sauce. Topped with grated Romano cheese. 21

Roasted Wild Mushroom Ravioli

Portobello, & crimini mushroom ravioli sautéed in a black pepper & mushroom cream sauce. Topped with grated Romano cheese 18

Shrimp & Scallop Penne ala Vodka

Scallops, & Shrimp sautéed with spinach and roasted red peppers in a Vodka cream sauce. Topped with grated Romano cheese. 21

The Ranch

NY Sirloin Strip Steak

Choice 14 oz. New York sirloin grilled to perfection. 23

Filet Mignon

Hand-cut 8 oz. tenderloin with sauce béarnaise. 24

Cowboy Steak

Hand-cut 12 oz. grilled rib-eye. 22

Oscar me! Top one of our steaks with asparagus, lobster meat, & sauce béarnaise. Add 3.50

Sirloin Gorgonzola

Our grilled NY sirloin topped with a crispy bacon gorgonzola cream sauce. 24

The Rodeo

Our 8 oz. Top Sirloin grilled & topped with a gorgonzola garlic butter. With Tavern Mashed. 19

The Sea

Cedar Plank Salmon

Fresh filet of baked Salmon on a cedar plank with a maple glaze. 19

Seafood Sampler

Fresh scallops, lobster, haddock, & shrimp baked en casserole with butter, wine, & seasoned cracker crumbs. 20

Fried or Baked Haddock

Fresh filet of Haddock fried in our local beer batter, or broiled with our seasoned cracker crumbs. 19

Surf & Turfs

Sirloin & Crab cakes

Our grilled Top Sirloin with 2 of our homemade Jonah Crab cakes. 24

Filet & Scallops

Our hand-cut filet mignon with Cajun pan seared scallops. 28

Sirloin & Shrimp

Our grilled Top sirloin with three grilled garlic shrimp. 22