

BAR SNACKS

HAND-CUT FRIES (V)(V)

garlic fries, cooper sharp cheese sauce...\$7

FRIED BREAD & BUTTER

PICKLE CHIPS (V)

House made ranch...\$4

SRIRACHA DEVILED EGGS...\$5 (V)

HUMMUS (V)

topped with marinated tomato and cucumber salad.

Served with grilled pita and crudite...\$8

BUFFALO CAULIFLOWER (V)

drizzled in buffalo sauce with bleu cheese, scallions, buttermilk ranch dipping sauce...\$8

MEAT & CHEESE BOARD...\$15 (V)

Three seasonal cheeses and one meat, dried cherries, apples, tomato chutney.

SMALL PLATES

GRILLED SHRIMP COCKTAIL

lemon wheel, cocktail sauce...\$15

WEDGE SALAD (V)

iceberg, chives, bacon, pickled red onion, bleu cheese dressing...\$10

WATERMELON & FETA SALAD (V)

arugula, cucumber, fresh herbs, citrus vinaigrette...\$12

CHICKEN FINGERS

Panko crusted, house honey mustard and house-made BBQ, 3 pieces. . . \$9

CAPRESE SALAD (V)(V)

Jersey tomatoes, Claudio's mozzarella, fresh basil, balsamic reduction...\$10

Add grilled chicken \$6

Add 3 grilled shrimp \$10

Add crab meat \$13

(V): vegetarian

(V): vegan

(V)(V): easily made vegan

SANDWICHES

comes with garlic fries, side salad, or vegetable of the day (except *)

VEGGIE BURGER (V)(V)

cashew, flax seed, black bean, carrot, onion, garlic, brown rice, served with lettuce, tomato, caramelized onion, and Chipotle vegenaise on side on open-faced grilled sourdough...\$14

GRILLED CHEESE & TOMATO SOUP*

sourdough, Cooper Sharp, Cotswold, Pepperjack...\$12 (V)

GRILLED CHICKEN SANDWICH

broccoli rabe, tomato chutney, Brussels sprout chips, ciabatta bun ...\$14

THE BURGER

lettuce, tomato, special sauce, seeded brioche bun...\$11

PORCHETTA

honey mustard, provolone, pickle chips, marinated sun - dried tomatoes ciabatta bun ...\$14

BURGER
ADDITIONS \$2 EA.
cooper sharp
cotswold
blue cheese
swiss
pepper jack
provolone
caramelized onion
bacon
fried egg

BIG PLATES

LAMB BOLOGNESE

house-made fettucine, mint, parmesan...\$18

TAVERN MEATLOAF

skin-on red mashed potatoes, shallot gravy, roasted tri-color carrots...\$16

JUMBO LUMP CRAB CAKE

pan-seared, creole remoulade, citrus and fennel salad...\$22

N. Y. STRIP

12 oz. grilled strip steak, black garlic sauce, roasted herb potatoes, grilled asparagus...\$25

Add 3 grilled shrimp \$10

SHRIMP SCAMPI

fresh linguine, white wine, garlic, fresh herbs, Romano cheese...\$20

PAN-SEARED SALMON

polenta cake, sauteed rainbow chard, citrus-ginger aioli, lemon wedge...\$21

BEER CAN BBQ HALF CHICKEN

roasted potatoes, asparagus...\$20



*consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions