

## STARTERS

<b>Soup of the Day</b> <sup>GF</sup>	\$ 4.50
Housemade Soup (Seafood is extra)	
<b>Dip of the Week</b>	\$ 14.00
A new housemade dip every week!	
<b>Fried Mozzarella</b>	\$ 8.00
Housebreaded Mozzarella	
<b>French Fry App</b>	\$ 5.00
Poutine +\$8, Truffle Parm +\$4, Cajun Fries +\$5.50	
<b>Fried Pickles</b>	\$ 8.00
Ale Battered housemade pickles served with smoky remoulade	
<b>Pierogis (4)</b>	\$ 9.00
Cheese, onion, and potato pierogis topped with bacon and onion bits	
<b>Fried Brussels Sprouts</b>	\$ 10.00
Fried Brussels Sprouts tossed in Parmesan cheese and balsamic	
<b>Bone-in Wings</b>	\$ 13.00
Buffalo, BBQ, Asian Sweet Chili, Jameson Ginger, Garlic Parm, or Fireside (cinnamon, sugar, and red pepper flakes)	
<b>Side Salad</b> <sup>GF</sup>	\$ 4.00
Spring mix, cucumber, red onion, tomato and carrots	
<b>Onion Rings</b>	\$ 10.00
<b>Shrimp Cocktail</b> <sup>GF</sup>	\$ 13.00

## GREENS

\*Add grilled chicken \$5, Buffalo Chicken \$6, Steak Tips \$11 or Shrimp \$8

<b>Tavern Caesar Salad</b>	\$ 11.00
Chopped romaine, caesar dressing, croutons, parm cracker	
<b>Spring Forward Salad</b>	\$14.00
Spring mix, strawberries, feta, pickled red onions, cucumbers, with honey ginger vinaigrette	
<b>Green Salad</b> <sup>GF</sup>	\$ 11.00
Spring mix, carrots, cucumbers, tomato, red onions	

~WE HAVE GLUTEN  
FREE BREAD AND  
PASTA~

## SANDWICH BOARD

All sandwiches are served with fries

<b>*Tavern Burger</b>	\$ 14.00
8 oz ground beef with cheddar cheese	
Add bacon \$2, upgrade to the Mac Burger \$4	
<b>Veggie Burger</b>	\$ 9.50
Topped with cheddar cheese	
<b>Fried Chicken Sandwich</b>	\$ 13.00
House seasoned and fried chicken breast on a brioche bun, ask to add lettuce, tomato, or onion	
<b>Chicken Caesar Wrap</b>	\$ 12.00
<b>Pelkey Wrap</b>	\$ 14.00
Buffalo sauce, ranch, chicken, bacon, pickles, onion, parmesan cheese, lettuce and coleslaw	
<b>The Rachel</b>	\$ 14.00
Turkey, coleslaw, cheddar cheese, thousand island and bacon served on toasted white, wheat, rye (\$.50), or white wrap	
<b>Turkey Club</b>	\$ 14.00
Turkey, mayo, lettuce, tomato, and bacon served on toasted white, wheat, rye (\$.50), or white wrap	
<b>Fried Fish Sandwich</b>	\$ 13.00
Fried haddock topped with lettuce & tomato	
<b>Classic Reuben</b>	\$ 15.00
House cooked corned beef, Thousand Island, sauerkraut, and Swiss cheese on toasted rye	

Dressings: ranch, blue  
cheese, Thousand  
Island, balsamic, Italian,  
honey mustard, caesar,  
oil & vinegar, honey  
ginger vinaigrette

## KIDS

<b>Pasta</b>	\$ 8.00
Choice of butter, marinara, or mac n cheese	
<b>Chicken Tenders</b>	\$ 8.00
Served with fries	
<b>Grilled Cheese</b>	\$ 7.00
Served with fries	
<b>Fish n Chips</b>	\$13.00
<b>Smash Burger</b>	\$7.00
Served with fries & topped with American cheese	

\*Consuming raw or undercooked food may increase your chances of a foodborne illness

\*\*Please let your server know of any allergies you may have

## MAINS

### Vegetable Ravioli \$ 17.00

Roasted vegetable ravioli in a roasted red pepper cream sauce. Served with bread or a side salad.

### \*8oz Prime Top Sirloin \$ 23.00

Grilled filet style steak served with mashed potatoes and the vegetable of the day  
Garlic butter \$2 Gravy on potatoes \$1

### Fish n Chips \$ 18.50

Ale battered haddock served with french fries, coleslaw, and tartar

### \*Steak Tips \$ 22.00

Italian Marinated tips, cooked to temp, served with cajun fries and the vegetable of the day

### Fried Chicken \$ 17.00

House seasoned and fried chicken breast served with our vegetable of the day and mashed potatoes. Gravy on potatoes \$1

### Moms Chicken Francaise \$ 19.00

Flour, egg, and pan seared chicken breast, cooked in a lemon, white wine, garlic butter sauce over linguine. Served with bread or a side salad.

### Apple Chicken \$ 18.00

Floured and pan seared chicken breast finished in the oven with apples, cheddar cheese, and a maple cream sauce. Served with mashed potatoes and the vegetable of the day. Gravy on potatoes \$1

### St. Louis Pork Ribs GF \$ 18.00

Half rack of ribs with our housemade Jack Daniels BBQ sauce, served with baked beans and Cole slaw. Full Rack +\$8

### Baked Haddock \$ 18.50

Baked haddock with lemon juice, butter, and crushed ritz crackers. Served with mashed potatoes and the vegetable of the day. Gravy on potatoes \$1

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## DESSERTS

### Chocolate Mousse GF \$ 8.00

Housemade Mousse topped with housemade whipped cream

### Cast Iron Cookie Skillet \$ 9.00

Housemade choc. chip cookie topped with vanilla ice cream & choc. sauce

### Creme Brulée GF \$ 7.00

### Strawberry Shortcake \$ 9.00

Housemade angel food cake with strawberries and housemade whipped cream

## SIDE SUBSTITUTIONS

### Onion Rings +\$ 2.00

### Side Salad +\$ 2.00

### Poutine Fries +\$ 3.00

### Truffle Parm Fries +\$ 1.50

### Mac n Cheese +\$ 3.50

### Extra Sauces +\$ 0.50

### Cajun Fries +\$ 0.50

### Baked Beans +\$ 3.50

## DRINKS

Soda: Coke\*, Diet Coke\*, Ginger Ale\*, Root Beer, Orange Soda, Dr. Pepper, Sprite\*, Seltzer\*, Tonic\*, Lemonade\*, Iced Tea\*, and various juices.

Free refills on only the \* drinks

Full Bar available 21+

