

STARTERS**Soup of the Day** GF \$ 4.50

Housemade Soup (Seafood is extra)

Dip of the Week \$ 14.00

A new housemade dip every week!

Fried Mozzarella \$ 8.00

Housebreaded Mozzarella

French Fry App \$ 5.00

Poutine +\$8, Truffle Parm +\$4,

Cajun Fries +\$5.50

Fried Pickles \$ 8.00

Ale Battered housemade pickles served with smoky remoulade

Pierogis (4) \$ 9.00

Cheese, onion, and potato pierogis topped with bacon and onion bits

Fried Brussels Sprouts \$ 10.00

Fried Brussels Sprouts tossed in Parmesan cheese and balsamic

Bone-in Wings \$ 13.00

Buffalo, BBQ, Asian Sweet Chili, Jameson Ginger, Garlic Parm, or Fireside (cinnamon, sugar, and red pepper flakes)

Side Salad GF \$ 4.00

Spring mix, cucumber, red onion, tomato and carrots

Onion Rings \$ 10.00**Shrimp Cocktail** GF \$ 13.00**SANDWICH BOARD**

All sandwiches are served with fries

***Tavern Burger** \$ 14.00

8 oz ground beef with cheddar cheese

Add bacon \$2, upgrade to the Mac

Burger(Mac n cheese & Bacon) \$4

Veggie Burger \$ 9.50

Topped with cheddar cheese

Fried Chicken Sandwich \$ 13.00

House seasoned and fried chicken breast on a brioche bun, ask to add lettuce, tomato, or onion

Pelkey Wrap \$ 14.00

Buffalo sauce, ranch, chicken, bacon, pickles, onion, parmesan cheese, lettuce and coleslaw

The Rachel \$ 14.00

Turkey, coleslaw, cheddar cheese, thousand island and bacon served on toasted white, wheat, rye (\$.50), or white wrap

Turkey Club \$ 14.00

Turkey, mayo, lettuce, tomato, and bacon served on toasted white, wheat, rye (\$.50), or white wrap

Fried Fish Sandwich \$ 13.00

Fried haddock topped with lettuce & tomato

Meatloaf Sandwich \$ 15.00

Housemade meatloaf, Jack Daniels BBQ, on toasted sourdough with Swiss, mushrooms, and onions

Chicken Caesar Wrap \$ 12.00**GREENS**

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

Tavern Caesar Salad \$ 11.00

Chopped romaine, caesar dressing, croutons, parm cracker

Autumn Harvest Salad \$15.00

Spring mix, kale, apples, candied bacon, toasted pumpkin seeds, cucumbers, feta with creamy apple cider vinaigrette

Green Salad GF \$ 11.00

Spring mix, carrots, cucumbers, tomato, red onions

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

**~WE HAVE GLUTEN
FREE BREAD AND
PASTA~**

KIDS**Pasta** \$ 8.00

Choice of butter, marinara, or mac n cheese

Chicken Tenders \$ 8.00

Served with fries

Grilled Cheese \$ 7.00

Served with fries

Fish n Chips \$13.00**Smash Burger** \$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

Butternut Squash Ravioli \$ 17.00

Butternut Squash Ravioli in a your choice of maple cream sauce or blue cheese 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, egged, 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

BBQ Meatloaf \$ 18.00

House made meatloaf with our Jack Daniels BBQ, served with mashed potatoes and the vegetable of the day

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 Torte GF \$ 8.00

Rich home made dark chocolate torte

Cast Iron Cookie Skillet \$ 9.00

House made choc. chip cookie topped with house made vanilla ice cream & choc. sauce

Creme Brulée GF \$ 7.00

Apple Cider Fried Dough \$ 9.00

House made apple cider fried dough, topped with house made vanilla ice cream, and caramel

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

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+

