

## STARTERS

<b>Soup of the Day</b> GF	\$ 4.50
Housemade Soup	
<b>French Onion</b>	\$ 7.50
<b>Onion Rings</b>	\$ 10.00
<b>Fried Mozzarella</b>	\$ 8.00
<b>French Fry App</b>	\$ 5.00
Poutine +\$8, Truffle Parm +\$4, Cajun Fries +\$5.00	
<b>Fried Pickles</b>	\$ 8.00
Ale Battered housemade pickles served with smoky remoulade	
<b>Hush Puppies</b>	\$ 10.00
Served with a sweet chili aioli	
<b>Pierogis</b>	\$ 8.00
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> GF	\$ 4.00
<b>Shrimp Cocktail</b> GF	\$ 13.00

## 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	

## GREENS

\*Add grilled chicken \$5, Buffalo Chicken \$6, Steak \$12 or Shrimp \$8

<b>Tavern Caesar Salad</b>	\$ 10.00
Chopped romaine, caesar dressing, croutons, parm cracker	
<b>Harvest Chop Salad</b>	\$ 15.00
Chopped romaine, dried cranberries, shaved Brussels sprouts, cucumbers, parmesan cheese, chopped apples with an apple cider vinaigrette	
<b>Green Salad</b> GF	\$ 10.00
Spring mix, carrots, cucumbers, tomato, red onions	

**Dressings: ranch, blue  
cheese, thousand  
island, balsamic, italian,  
honey mustard, caesar,  
oil & vinegar, apple  
cider vinaigrette**

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

## 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

**Butternut Squash Ravioli \$ 17.00**

Butternut Squash Ravioli in your choice of maple cream sauce or gorgonzola cheese sauce. Served with bread or side salad

**\*NY Strip 10oz \$ 23.00**

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

**Fish n Chips \$ 18.00**

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

**\*Steak Tips \$ 20.00**

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

**Moms Chicken Francaise \$ 18.50**

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 \$ 17.50**

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

**Tomahawk Porkchop GF \$ 22.00**

Grilled butterflied pork chop topped with a maple bourbon glaze and served with mashed potatoes and the vegetable of the day

**Baked Haddock \$ 18.00**

Baked haddock with lemon juice, butter, and crushed ritz crackers. Served with mashed potatoes and the vegetable of the day



## DESSERTS

**Crisp GF \$ 8.00**

Housemade crisp topped with our vanilla ice cream

**Cast Iron Cookie Skillet \$ 9.00**

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

**Creme Brulée GF \$ 7.00**

**Apple Cider Donuts \$ 7.00**

Housemade donuts topped with our 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.

No free refills.

Full Bar available 21+



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