

STARTERS

- Soup of the Day** GF \$ 4.50
Housemade Soup
- French Onion** \$ 7.50
- Onion Rings** \$ 10.00
- Fried Mozzarella** \$ 8.00
Housebreaded Mozzarella
- French Fry App** \$ 5.00
Poutine +\$8, Truffle Parm +\$4,
Cajun Fries +\$5.00
- Fried Pickles** \$ 8.00
Ale Battered housemade pickles served
with smoky remoulade
- Pierogis** \$ 8.00
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
- Shrimp Cocktail** GF \$ 13.00

GREENS

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

- Tavern Caesar Salad** \$ 10.00
Chopped romaine, caesar dressing, croutons,
parm cracker
- Harvest Chop Salad** \$ 15.00
Chopped romaine, dried cranberries, shaved
Brussels sprouts, cucumbers, parmesan cheese,
chopped apples with an apple cider vinaigrette
- Green Salad** 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 AND
PASTA~**

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 \$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
- Chicken Caesar Wrap** \$ 12.00
- 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
- Classic Reuben** \$ 15.00
House cooked corned beef, thousand island,
sauerkraut, and Swiss cheese on toasted rye

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 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

Cheesecake GF \$ 9.00

Housemade cheesecake plated with a cherry drizzle

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.

Free refills on only the * drinks

Full Bar available 21+



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