



Tavern Menu

LUNCH: 11:30 AM – 1:30 PM
DINNER: 4:30 – 6:00 PM / 6:15 – 7:30 PM

— Starters —

JUMBO SHRIMP COCKTAIL 5 GF

BREADED CHICKEN WINGS 4

Your choice of plain, Buffalo style,
honey BBQ or Thai sweet chili

TAVERN BRUSSELS SPROUTS 4 GF

Chopped bacon, balsamic glaze,
bleu cheese crumbles

BERRY YOGURT PARFAIT 4

Assorted berries, vanilla yogurt,
house made granola

HOMESTYLE DEVILED EGGS 3 DF

Fresh chives, chopped bacon

VEGETARIAN EGG ROLLS 4

Sweet chili garlic sauce

SPINACH ARTICHOKE DIP 3

Served with grilled naan bread

FRESH FRUIT PLATE 4 GF

Cottage cheese or yogurt

— Salads —

CLASSIC PETITE CAESAR 2 / ENTRÉE 3

Romaine lettuce, aged Parmesan, garlic croutons

*Add grilled chicken or smoked salmon 3

CHEF 5

Honey cured ham, roasted turkey, eggs, bacon,
tomato, cheddar jack cheese

SEAFOOD CHEF 7

Crab, shrimp, tomato, cucumber, bell pepper, onion, grat-
ed carrots, egg, cheddar jack cheese

BABY SPINACH 4 GF / DF

Mandarin oranges, candied pecans, craisins,
strawberries, blueberries

SALADS TRIO 4 DF

Tuna, egg, and chicken salad, mixed greens,
fresh tomato, toasted croissant

ICEBERG WEDGE 3 GF

Chopped bacon, cucumber,
cherry tomatoes, bleu cheese

COBB 5

Grilled chicken breast, bacon, tomato,
eggs, cheddar jack & bleu cheese

ROASTED BEET SALAD 4 GF

Mixed greens, feta cheese, toasted walnuts

GF = GLUTEN FREE DF = DAIRY FREE

DRESSINGS

creamy caesar / buttermilk ranch / french
bleu cheese / balsamic vinaigrette / italian
honey mustard / chef's house

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

— Sandwiches —

Your choice of chips or fruit

LUMP MEAT CRAB CAKE 8

Broiled or Fried

Toasted brioche bun, lettuce, tomato, cocktail or tartar

CLASSIC TUNA MELT 3

Housemade tuna salad, cheddar cheese, tomato

PHILLY BEEF CHEESESTEAK 3

**Add toppings 1*

SMOKED SALMON BLT 5 *DF*

Cured bacon, baby spinach, Roma tomato, lemon caper mayo

4 OZ. HEBREW NATIONAL

HOT DOG 3 *DF*

**Add sauerkraut 1*

ROASTED TURKEY WRAP 3 *DF*

Turkey breast, lettuce, tomato, cranberry mayo

REUBEN 3.50

Corned beef, Swiss cheese, sauerkraut, thousand island, marbled rye

THE "RACHEL" 3.50

Roasted turkey breast, coleslaw, Swiss cheese, thousand island, marbled rye

GRILLED CHEESE & TOMATO 3

**Add bacon or honey cured ham 1*

... AND ALWAYS AVAILABLE

All sandwiches are \$3

Choose from our list of bread options

CHICKEN SALAD

TUNA SALAD

EGG SALAD

ROASTED TURKEY BREAST

GRILLED CHICKEN BREAST

HONEY CURED HAM

BREAD OPTIONS

White / Wheat / Multi-grain / Marble Rye
Croissant / Brioche Bun / Flour Tortilla Wrap

— Burgers —

Your choice of chips or fruit

PLAIN 4.50

THE LONDONDERRY BURGER 5

Housemade onion bacon jam, smoked Gouda, lettuce, tomato

TRED AVON BURGER 5

Fried green tomato, lettuce, remoulade

"BYOB" BUILD YOUR OWN BURGER 5.50

TOPPINGS

American / swiss / cheddar / smoked gouda
bleu cheese crumbles / caramelized onions
sautéed mushrooms / bacon

— Entrées —

All entrees include two sides

BROILED FILET MIGNON 12 *DF*

BAKED FLOUNDER 8 *GF*

Sautéed spinach & crabmeat

LUMP CRABMEAT CAKE 9 *DF*

Broiled or Fried

JUMBO FRIED SHRIMP 6

Cocktail or tartar sauce

FRIED OYSTER BASKET 6 *DF*

Remoulade sauce

— Sides —

All sides are \$1 unless included in Entrée or priced otherwise

BROCCOLI

SPINACH

GREEN BEANS

CARROTS

ASPARAGUS

FRENCH FRIES

SWEET POTATO FRIES

COLESLAW

APPLESAUCE

ONION RINGS

FRUIT CUP 1.50

(Dinner only)

BAKED POTATO

STEAMED RICE

ASK YOUR SERVER ABOUT OUR SCOTTISH HIGHLAND CREAMERY ICE CREAM FLAVORS

Single Scoop \$2 ~ Double Scoop \$4 ~ 20oz Milkshake \$4.50

COOKIES ALWAYS AVAILABLE \$1