



# Tavern Menu

LUNCH: 11:30 AM – 1:30 PM

DINNER: 4:30 – 6:00 PM / 6:15 – 7:30 PM

## — Starters —

### BERRY YOGURT PARFAIT 4

Assorted berries, plain or vanilla yogurt

### HUSH PUPPIES 3.50

Sweet & savory cornmeal fritters served with honey butter

### CHILE CON CARNE 4

Spicy stew featuring chili peppers, ground beef, tomatoes, beans, shredded cheddar, sour cream

*DF w/o cheddar and sour cream*

### FRESH FRUIT PLATE 4 *GF*

Fruit with fresh ricotta, local honey, pinenuts

### CRISPY CRAB RANGOON 4

Fried wonton filled with a savory mixture of crab meat and seasoned cream cheese, served with sweet chili sauce

### POTATO SKINS 4.50

Crispy potato skins with bleu cheese, bacon crumbles, sour cream

*\*Add chili 1*

### JUMBO SHRIMP COCKTAIL 4

Steamed and chilled peeled shrimp served with a tangy cocktail sauce

## — Salads —

### CLASSIC CAESAR PETITE 2 / ENTRÉE 3

Romaine lettuce, aged parmesan, garlic croutons

*\*Add protein*

(grilled chicken, fried oysters or shrimp) 3

### ROASTED BEET 4 *GF*

Arugula, goat cheese, red onions, roasted beets, pinenuts

### SHAVED BRUSSELS SPROUT 4 *GF*

Shaved brussels sprouts, dried apricots, walnuts, crumbles of bleu cheese

*DF w/o cheese*

### COBB 5

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

*DF w/o cheese*

### THE OYSTER RANCH 6

Fried oysters over chopped iceberg, radish, grape tomato, bell pepper, cucumber, red onion with creamy ranch dressing

### HOUSE SALAD PETITE 2 / ENTRÉE 3

A selection of fresh raw vegetables atop bibb lettuce

*\*Add protein*

(grilled chicken, fried oysters or shrimp) 3

### BABY SPINACH 4 *GF/DF*

Mandarin oranges, candied pecans, craisins, strawberries, blueberries

### CHEF SALAD 5

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

*GF = GLUTEN FREE DF = DAIRY FREE*

### DRESSINGS

creamy caesar / buttermilk ranch / french bleu cheese / balsamic vinaigrette / italian honey mustard / oil & vinegar

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

# — Sandwiches —

*All sandwiches are served with chips and a pickle*

4 oz HEBREW NATIONAL HOT DOG 3 DF

\*Add sauerkraut or chili 1

GRILLED CHEESE & TOMATO 3

Your choice of bread

\*Add bacon or honey cured ham 1

OPEN FACED TUNA MELT 3

House made tuna salad, cheddar cheese, melted on a brioche bun

THE "RACHEL" 3.50

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

LIVERWURST ON RYE 4

Swiss cheese, red onion, bread & butter pickles, deli mustard

GRILLED CHICKEN ON BRIOCHE 4.50

Provolone, roasted red bell pepper relish, garlic mayo

THE PEACEMAKER 5

Fried FRESH local oysters on brioche bun, shredded lettuce, tomato, onion, remoulade

FRENCH DIP 6

Thinly sliced prime rib of roast beef, melted onions, brioche bun with side of au jus and horsey cream

HOMESTYLE MD CRAB CAKE 9

Toasted brioche bun, lettuce, tomato, cocktail or tartar

## COLD DELI STYLE SANDWICHES

*All sandwiches are \$3*

*Choose from our list of bread options*

CHICKEN SALAD

TUNA SALAD

EGG SALAD

SHRIMP SALAD

ROASTED TURKEY BREAST

HOUSE ROAST BEEF

BLT (*bacon, lettuce, tomato*)

### BREAD OPTIONS

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

FAMILY MEAL 5 (*Available in Tavern Only*)

When available, a delicious redeaux of a nightly special,  
Please ask your server for details, supplies are limited

# — Burgers —

*All burgers are made from a 75/25 beef chuck, short rib, brisket blend, served with chips and a pickle*

*A single patty burger is \$1 off*

PLAIN SMASH BURGER 4.50

Two stacked smash burgers on brioche bun

TRED AVON SMASH BURGER 5.50

Two stacked smash burgers, 1000 island dressing, american cheese, pickles, onions on a brioche bun

THE LONDONDERRY SMASH BURGER 5.50

Two stacked smash burgers, bacon, cheddar, melted onions, BBQ sauce on a brioche bun

"BYOB" BUILD YOUR OWN SMASH BURGER 5.50

### TOPPINGS FOR BYOB

American / swiss / cheddar / smoked gouda

bleu cheese crumbles / caramelized onions

sautéed mushrooms / bacon

*(Choose up to 3 toppings)*

## — a la carte Center of the Plate —

FRIED CHICKEN WINGS 6

House bbq sauce or buffalo (on the side)

LOCAL FRESH FRIED SELECT OYSTERS 7

with remoulade

SEARED SALMON FILET 8

herb butter and lemon

HOMESTYLE MD CRAB CAKE 9 DF

Oven roasted, with tartar or cocktail sauce

GRILLED 6oz USDA SELECT

FILET MIGNON 16

with herb butter and lemon

## — a la carte Side Liners —

*All sides are \$1 unless priced otherwise*

STEAMED BROCCOLI

STEAMED SPINACH

STEAMED GREEN BEANS

STEAMED CARROTS

STEAMED ASPARAGUS

STEAMED RICE - *Dinner only*

BAKED POTATO - *Dinner only*

FRENCH FRIES

SWEET POTATO FRIES

COLESLAW

APPLESAUCE

ONION RINGS

FRUIT CUP 1.50

SIMPLY STEAMED 5

Your choice of steamed protein with two sides  
Choose from Chicken, Shrimp or Salmon

ASK YOUR SERVER ABOUT OUR SCOTTISH HIGHLAND CREAMERY ICE CREAM FLAVORS

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

COOKIES \$1.50