

SOUP

Cup | 7 · Crock | 9 · Ask About Quarts To-Go

FRENCH ONION (GF OPTION)

Rich beef broth with caramelized onions, topped with croutons then smothered with provolone and swiss.

CHAMPAGNE SCALLOP (GF)

Bay scallops, cream, champagne, Old Bay seafood stock.

SHAREABLES

CREAMY CRAB DIP | 18 (GF OPTION)

Crab meat and herbs folded into silky cheese, topped with melted mozzarella and served with celery and warm pita.

GARLIC WHITE WINE MUSSELS | 21 (GF OPTION)

Steamed Prince Edward Island mussels bathed in garlic butter white wine broth with tomato, red onion, lemon, and basil. Served with toasted garlic bread.

FRIED BRUSSELS | 13

Fried Brussels sprouts topped with pork belly and teriyaki.

TAVERN FRIES | 11

Seasoned fries loaded with bacon, cheddar, and red onion. Finished with chipotle ranch and scallions.

BUFFALO CHICKEN DIP | 15 (GF OPTION)

Buffalo chicken and bacon dip topped with melty cheddar. Served with celery and warm pita.

HANDHELDS

Add side salad | 3 · Add fries | 3 · Substitute gluten-free roll | 3

FIRESIDE BURGER* | 17 (GF OPTION)

8 oz. chargrilled Angus patty topped with smoked cheddar, bacon jam, lettuce, tomato, onion, and sweet and spicy BBQ. Served on a brioche bun with chips and pickle.

JALAPEÑO POPPER BURGER* | 16 (GF OPTION)

8 oz. chargrilled Angus patty topped with roasted jalapeños, bacon, and a scallion cheddar cream cheese spread. Served on a brioche bun with chips and pickle.

BONSAI BURGER* | 16

8 oz. chargrilled Angus patty topped with smoked cheddar, grilled teriyaki pineapple, lettuce, tomato, onion and honey sriracha aioli. Served on a brioche bun with chips and pickle.

FRENCH DIP | 19 (GF OPTION)

Shaved prime rib in house au jus, with provolone, horseradish mayo, and caramelized onions on a toasted Amorosa roll. Served with au jus, chips and pickle.

SALADS

FARMER'S SALAD | MP

Ask your server about this rotating salad with seasonal ingredients.

CAESAR SALAD | 11 (GF OPTION)

Romaine hearts topped with croutons, shaved parmesan, and caesar dressing.

AVOCADO CREMA CRAB SALAD | 19 (GF)

Mixed greens tossed with avocado crema, topped with lump crab, hard-boiled egg, carrot, grape tomato, and red onion.

THE ORIGINAL TOMATO BISQUE

Our famous gratinéed tomato bisque. Savory and creamy with tomatoes, onions, and mushrooms. Finished with croutons and smothered in cheese.

SOUP OF THE DAY | MP

Ask your server about our revolving soup offering.

WINGS

Half Dozen | 10 · Dozen | 20

Buffalo, Hot, BBQ, Honey Sriracha, Garlic Parmesan, Old Bay, Chipotle-Mustard BBQ. Served with celery and choice of ranch or bleu cheese.

CHICKEN TENDER PLATTER | 15

Three fried honey-battered chicken tenders with seasoned fries with BBQ sauce.

FRIED MOZZARELLA | 13

House-made, hand-breaded mozzarella fried golden brown and served with scratch marinara.

LOADED NACHOS | 15 (GF)

Tortilla chips loaded with seasoned beef and house-made cheese sauce, then topped with a black bean, tomato, red onion, and corn salsa. Finished with queso fresco, scallions, and side of sour cream.

FRIED CHICKEN SANDWICH | 17

Buttermilk-fried chicken thigh topped with pepper jack cheese, pickles, lettuce, tomato, onion and chipotle-lime aioli. Served on a brioche bun with chips and pickle.

BBQ MEATLOAF GRILLED CHEESE | 16

Butter-grilled sourdough with pepper jack cheese, house-made meatloaf, bacon, tomato, and sweet and spicy BBQ. Served with chips, crisp coleslaw, and pickle.

FISH PO'BOY | 16

Beer-battered haddock on an Amorosa roll with Old Bay aioli, crisp coleslaw, tomato, and onion. Served with chips and pickle.

FALAFEL GYRO | 18 (V)

Fried falafel with vegan tzatziki, pickled red onion, thin-sliced cucumber, tomato, and lettuce. Served on warm pita bread.

PROTEIN

Grilled Chicken | 6 (GF) · Grilled Salmon | 9 (GF)
Grilled Shrimp | 8 (GF) · Lump Crab Cake | 11 (GF)
Grilled Steak | 9 (GF) · Falafel | 8 (V)

DRESSING (GF)

Poppy Seed · Bleu Cheese · Ranch
Balsamic Vinaigrette · Caesar · French · Italian

MAINS

All entrees served with roll · Substitute gluten-free roll | 3
Add side salad | 3 · Add side caesar | 4

CHEF'S CUT STEAK* | MP

Ask your server about our chef's cut of the day.

SMOKED BONE-IN PORK CHOP | 26 (GF)

12 oz. smoked bone-in pork chop, roasted and topped with bacon jam and sweet and spicy BBQ. Served with daily starch and vegetable.

HOMESTYLE MEATLOAF | 22

Our blend of beef, veal, and pork combined with onion, jalapeños, and pepper jack, then topped with a bright tomato jam. Served with daily starch and vegetable.

BRICK CHICKEN | 28 (GF)

12 oz. brick-pressed chicken, pan-roasted and glazed with chipotle-mustard BBQ. Served with Waxman potatoes and grilled broccolini.

CHICKEN PARMESAN | 25 (GF OPTION)

Hand-breaded chicken breast on a bed of fettuccine tossed with robust red sauce, melted mozzarella, and shaved parmesan. Served with garlic bread.

VEGETABLE LO MEIN | 19 (VG)

Thick Lo Mein noodles tossed in house-made stir fry sauce with mushrooms, broccoli, red peppers, carrots, and onions. Topped with scallions and toasted cashews.

LUMP CRAB CAKES (GF)

Single | 23 · Twin | 34

Handmade lump crab cakes served with daily starch and vegetable.

APRICOT SALMON | 26 (GF)

7 oz. Cajun-seasoned salmon filet glazed with an apricot reduction. Served with basmati rice and daily vegetable.

SEAFOOD CIOPPINO FETTUCCINE | 27 (GF OPTION)

Seared shrimp, bay scallops, and mussels in a mild brothy marinara with red onion and tomato. Finished with basil and shaved parmesan and served with garlic bread.

FISH & CHIPS | 23

Battered and fried haddock with fries and crisp coleslaw. Served with choice of cocktail or tartar sauce.

STUFFED SHRIMP | 31 (GF)

Lump crab topped with six shrimp and creamy Newberg sauce. Served with daily starch and vegetable.