



PUB MENU



Salads

HOUSE CHOPPED SALAD 10
Chopped field greens and romaine, Applewood bacon, tomatoes, English cucumber, red onions, blue cheese and crispy fried chick peas in a sweet and sour vinaigrette

CAESAR SALAD 8
Chopped Romaine hearts tossed in our classic Caesar dressing plated with wheat croutons
w/ Grilled Chicken ADD: \$5

Specialties

TAVERN WINGS 15 / 29
Jumbo wings cooked to perfection –order Buffalo style Hot, medium or Mild plus we offer BBQ or Lemon-garlic herb

TAVERN FRIES 5
-House fries topped with a Beef Brisket gravy ADD: \$2

PULLED PORK NACHOS 13
House smoked pulled pork “Tex-Mex” style plated over Tortilla chips with chopped avocado, black beans, chopped tomatoes, pickled jalapeno, shredded Monterey Jack cheese, cilantro & sour cream

QUESADILLA
Grilled red onions and Monterey Jack cheese on a large tortilla shell. Griddled, sliced and plated with sour cream and pico die gallo

w/ Tender Beef Brisket \$14 w/ Grilled Chicken \$13
w/ Shrimp \$14 w/ Pulled BBQ Pork \$13

Bowls

FRENCH ONION “that’s a crock of…” 9
Slow simmered house beef stock loaded with Sherry glazed caramelized onions with baguette crostini and melted Swiss cheese

DPT GUMBO 9
Traditional Louisiana style with stewed Andouille sausage, chicken & shrimp served with rice and scallions



Sandwiches come with Tavern fries or house Potato salad

Sandwiches

TAVERN BURGERS
100z of fresh cut Angus ground Beef char-grilled to perfection on a large Costanzo roll.

- **The Staple 14 w/ cheese 15**
fresh cut grilled burger topped with lettuce, tomato and red onion

- **French Onion Burger 15**
fresh cut & herb spiced grilled burger topped with Sherry glazed caramelized “French onions” and Swiss cheese

- **Blue Burger 15**
fresh cut & lightly Cajun spiced grilled burger topped with blanched baby spinach and melted Blue cheese on a Brioche roll

BEEF BRISKET ON WECK 15
House rubbed and smoked beef brisket sliced thin and dunked “Au Jus” on a large Costanzo Weck roll Served with pickles and horsey sauce

NASHVILLE CHICKEN 15
Buttermilk fried crispy chicken dunked in our spiced hot sauce and topped with coleslaw & pickles on a toasted Brioche roll.

BALSAMIC CHICKEN 15
Marinated and grilled 6oz chicken breast topped with Applewood crispy bacon, lettuce, tomato & Monterey Jack cheese lightly dressed with balsamic aioli on a Brioche roll

SAUSAGE “COUNTY FAIR” 15
8oz fresh ground Italian sausage “burger” char-grilled to perfection and topped with sautéed peppers & onions with melted provolone cheese on a large Costanzo roll. Served with Piccalilli relish

PULLED PORK SANDWICH 15
Smoked tender pulled pork piled high on a Brioche roll with house BBQ sauce. Side of cole slaw and pickle

Weekend Specialties

On Friday and Saturday evening we ramp it up and offer some exciting Entrees and Specials such as the following:

FRIDAY FISH FRY 18
Beer battered Icelandic Haddock plated with house fries, Cole slaw, mac salad and house bread

SATURDAY
Check in Saturday for Chef’s Specials which often includes Grilled Romaine salads as well as Steak and Seafood dishes

Just Desserts

Ask your server to hear about our daily dessert selections