

STARTERS

Mussels Fra Diablo 17.00

Mussels, marinara sauce with garlic bread.

Coconut Shrimp 15.00

Deep fried, served with thai chili sauce.

Buffalo Shrimp 16.00

No breading, fried, original house made buffalo sauce, blue cheese & celery.

Tavern Pretzel Sticks 13.00

3 Bavarian soft pretzel sticks, served with cheese sauce and mustard.

Fried Green Beans 14.00

A Taavern classic. crispy onion breading. served with Texas petal.

Mozzarella Sticks 12.00

Served with homemade marinara sauce.

Potato Skins 13.00

Topped with cheddar jack cheese, bacon bits, scallions, served with sour cream.

Old Bay Fries 7.00

Sprinkled with old bay served with white cheese sauce.

Tavern Fries Basket 6.00

Crispy basket of fries.

Onion Rings 11.00

Beer battered, served with Texas petal sauce.

SALADS

The Caesar 13.00

Romaine lettuce, parmesan cheese, croutons, Caesar dressing.

Chopped Cobb 13.00

Iceberg, tomatoes, shaved red onion, bacon, hard-boiled egg, blue cheese crumbles and dressing.

The Wedge 14.00

Iceberg, shaved red onion, tomato, blue cheese.

The Tavern Salad 18.00

Blackened chicken, shrimp, romaine, shredded lettuce, parmesan cheese; Balsamic vinaigrette dressing.

Add chicken to any salad | 6.00

Add shrimp to any salad | 8.00

SANDWICHES & WRAPS

The Philly Cheesesteak 17.00

A traditional Philadelphia style steak, fresh shaved angus Top Round, Cooper Sharp cheese, French fries.

Chicken Cheesesteak 17.00

A traditional Philadelphia style chicken steak, fresh chicken breast, cooper sharp cheese, French fries.

Shrimp Bacon Wrap 18.00

Grilled Shrimp, bacon, lettuce and tomato, sweet chili aioli sauce in a wrap, served with French fries.

Turkey Club 17.00

In-house fresh roasted turkey breast, lettuce, tomato, bacon & mayo, white, wheat or rye toast, French fries.

The Britt Pub 18.00

In-house roasted angus top round sliced, melted cheddar Jack cheese, caramelized onions, horseradish sauce, served on a brioche roll, French fries.

Chicken Bacon Ranch Wrap 17.00

Grilled fresh chicken, bacon, roasted peppers, drizzled with ranch dressing, French fries.

Chicken Italiano 17.00

Grilled fresh chicken, roasted red peppers, spinach, garlic and provolone cheese, French fries.

Cheese Quesadilla 12.00

Flour tortilla loaded with cheddar jack cheese, peppers, onions, and tomatoes; served with sour cream and salsa.

Add Chicken 6.00

Add Shrimp 8.00

FLAT BREADS

Shrimp Pesto Flatbread 16.00

Homemade basil pesto, shrimp, roasted tomato and parmesan cheese.

Margherita Flatbread 14.00

Fresh mozzarella cheese, fresh tomato and basil.

WINGS

Tavern Famous Wings 17.00

10 original, mild, inferno, honey BBQ, Thai chili or garlic buffalo, served with blue cheese & celery.

Tavern Famous Boneless 13.00

10 in-house made, hand breaded fresh boneless chicken breast bites in original, mild, inferno, honey BBQ, Thai chili or garlic buffalo, blue cheese & celery.

SOUPS

Made Fresh in-house daily

Potato Soup 11.00

A crock of hearty potato soup, cheddar jack, cheese & chopped bacon.

French Onion 11.00

Caramelized onions in a savory broth topped with croutons, Swiss & provolone cheese.

BURGERS

Gluten Free Brioche Bun | 3.00

Classic Cheese Burger 17.00

Topped with American cheese, Cheddar jack, Swiss, Cooper Sharp or Provolone, served on a fresh baked brioche bun, French fries.

Bacon Cheeseburger 18.00

American cheese, two slices of crispy bacon served on a fresh baked brioche bun, French fries.

Bacon Bleu Burger 19.00

Freshly ground beef, topped with crispy bacon, blue cheese crumbles, served on a fresh baked brioche bun, French fries.

Chicken Burger 16.00

Freshly ground chicken topped with house made garlic butter, choice of cheese, fresh baked brioche bun, French fries.

Beyond Burger 18.00

Plant based burger, cheese, lettuce, tomato, raw onion, fresh baked brioche bun, French fries.

TAVERN SIGNATURE DISHES

Available after 4:00 pm

All Entrees served with choice of 2 sides or linguini.

Sides: seasonal vegetable, baked potato, French fries or mashed potatoes

Famouse Chicken Pot Pie 20.00

Chunks of fresh chicken breast, vegetables, and potatoes in a creamy sauce, baked in a crock topped with puff pastry crust. *complete

Tavern Fried Chicken 20.00

4 piece honey dipped fried chicken, dashed with our secret spices, French fries & Cole slaw.

*complete

Fish & Chips 22.00

Fresh and crispy beer battered cod, French fries and cole slaw. complete.

Full Rack Babyback Ribs 33.00

Jay's secret recipe.

Choice of honey bourbon BBQ or dry rubbed.

Crab Cakes 32.00

Lump crabmeat, fried or broiled, served choice of 2 sides.

Chicken Parmesan 26.00

Hand breaded, deep fried, homemade marinara and provolone cheese over linguini, or choice of two sides.

Linguini Bolognese 23.00

Traditional Bolognese, linguini, homemade beef ragu served with a side salad and garlic bread.

Open Faced Hot Turkey 20.00

Our in house roasted turkey breast, served open faced, topped with gravy: served with vegetables and mashed potatoes.

Open Faced Hot Roast Beef 20.00

Our in house roasted angus top round roast beef served open-faced, topped with gravy; served with vegetables and mashed potatoes.

Wines By The Glass

Whites

Caposaldo Prosecco | 9.00

-Veneto, Italy

Alverdi Pinot Grigio | 11.00

-Abruzzo, organic, Italy

The Crossings Sauvignon Blanc | 11.00

-Marlborough, New Zealand

Lapis Luna Chardonnay | 11.00

-North Coast, California

J Lohr Reisling

-Monterey, California | 11.00

Reds

Rascal Pinot Noir | 12.00

-Williamette, Oregon

Justo Rosso Italian Red Blend | 11.00

-Veneto, Italy

Josh Cabernet Sauvignon | 11.00

-California

J. Lohr Merlot | 11.00

-Paso Robles, California

Hilltop by J. Lohr Cabernet Sauvignon | 16.00

-Paso Robles, California

Beiler Rose | 12.00

-Provence, France

House Wines

Cabernet Sauvignon 8.00

Pinot Noir 8.00

Chardonnay 8.00

Pinot Grigio 8.00

Sauvignon Blanc 8.00

White Zinfandel 8.00

Welcome!

Thank you for joining us.
Please be patient with us as we
make some necessary updates.



For info on specials,
deals and events!