

STARTERS

SKILLET CORNBREAD <i>V</i>	5.95
baked fresh daily, honey butter	
TAVERN CHILI <i>GF</i>	9.95
diced sirloin, ground beef, red beans, cheddar jack cheese, sour cream, scallions, tortilla strips	
FRIED PICKLES <i>GF</i> <i>V</i>	11.50
crispy dill pickles, creole seasoning, black pepper ranch	
MESQUITE WINGS <i>GF</i>	16.50
marinated bone-in mesquite wings, carrots, celery	
<i>Choice of</i> sweet thai w. sriracha aioli, 11 herbs and spices dry rub w. black pepper ranch, or buffalo w. blue cheese sauce	
RED HEAT NACHOS <i>GF</i> <i>V</i>	16.95
house-fried corn tortillas, corn and black bean salsa, pickled jalapeños, diced tomatoes, cheddar jack cheese, scallions, cilantro, queso drizzle	
<i>Add</i> chicken, BBQ pulled pork, or chili 3.95 , guacamole 2.50	
BONELESS TENDERS <i>GF</i>	16.50
hand-breaded chicken tenders, carrots, celery	
<i>Choice of</i> buffalo w. blue cheese sauce, sweet thai w. sriracha aioli, or classic w. honey mustard	
BUFFALO CHICKEN DIP <i>GF</i>	15.95
diced chicken, cheddar cheese, ranch drizzle, tortilla chips	
JUMBO TATER TOTS <i>GF</i>	12.95
bacon cheddar tater tots, sour cream	
BIG A** PRETZEL <i>V</i>	14.95
ginormous bavarian pretzel w. honey mustard and queso sauce	
BUFFALO CAULIFLOWER <i>GF</i> <i>V</i>	13.50
crumbled blue cheese, ranch drizzle, blue cheese sauce, celery	
BANG BANG BROCCOLI <i>GF</i> <i>V</i>	13.50
general tso sauce, sriracha aioli, scallions, cilantro, sesame seeds	

GREENS

CAESAR SALAD <i>GF</i>	12.95
romaine, house-made croutons, american grana, old-school caesar dressing	
GREEK SALAD <i>V</i>	15.50
mixed greens, cucumbers, red onions, grape tomatoes, olives, toasted chickpeas, local feta cheese, greek dressing, everything pita chips	
COBB SALAD <i>GF</i>	15.95
romaine, grape tomatoes, cucumbers, red onions, applewood-smoked bacon, blue cheese crumbles, hard-boiled egg, black pepper ranch dressing	
THAI CHICKEN SALAD <i>GF</i>	21.95
marinated chicken, edamame, quinoa, julienned vegetables, mixed greens, cucumbers, red peppers, toasted almonds, scallions, cilantro, ginger soy dressing	
<i>Swap</i> chicken for salmon* 4.00	
SPINACH & BEET SALAD <i>GF</i> <i>V</i>	15.95
spinach, arugula, sliced apples, golden beets, quinoa, charred onions, feta cheese, pepitas, honeycrisp apple vinaigrette	

Add to any greens

grilled or crispy chicken **7.50**, turkey tips **8.50**, steak tips* or grilled salmon* **11.00**

BOWLS

SESAME GINGER CHICKEN BOWL <i>GF</i>	21.95
general tso-glazed chicken, broccoli, rice and quinoa mix, julienned vegetables, toasted almonds, scallions, cilantro, sesame seeds, ginger soy dressing, sriracha aioli	
<i>Swap</i> chicken for salmon* 4.00	
SOUTHWEST STEAK & AVOCADO BOWL * <i>GF</i>	25.95
marinated tips, roasted zucchini, peppers and onions w. rice and quinoa mix, corn and black bean salsa, spinach, cotija cheese, tortilla strips, cilantro, ancho crema, chipotle lime vinaigrette, grilled avocado, tajín	
HARVEST BOWL <i>GF</i> <i>V</i>	20.95
roasted sweet potatoes, brussels sprouts and cauliflower w. rice and quinoa mix, spinach, goat cheese, candied pistachios, dried cranberries, greek dressing, maple mustard glaze	

Add to any bowl

grilled or crispy chicken **7.50**, turkey tips **8.50**, steak tips* or grilled salmon* **11.00**

BURGERS & SANDWICHES

Gluten-free buns & wraps available

CLASSIC BURGER *	17.50
lettuce, tomato, red onions, american cheese	
BBQ BURGER *	18.50
applewood-smoked bacon, cheddar cheese, onion strings, brown sugar BBQ sauce	
FARMHOUSE BURGER *	18.50
applewood-smoked bacon, fried sunny egg, american cheese, garlic aioli	
VEGGIE BURGER <i>V</i>	17.00
guacamole, arugula, tomato, corn and black bean salsa, pickled jalapeños, cheddar cheese, ancho mayo	
BAJA FISH TACOS	17.50
fried haddock, lettuce, cotija cheese, pineapple salsa, spicy aioli	
CHICKEN BIRRIA TACOS	18.95
braised chicken, cheddar jack cheese, onions, cilantro, chipotle sauce, flour tortillas, dipping broth	
GRILLED CHICKEN PESTO MELT	17.50
arugula, mozzarella cheese, olive relish, pesto aioli, ciabatta bread	
NASHVILLE HOT FRIED CHICKEN	17.50
buttermilk fried chicken, nashville hot seasoning, lettuce, pickles, honey butter	
HONEY MUSTARD CHICKEN WRAP	17.50
buttermilk fried chicken, applewood-smoked bacon, lettuce, tomato, red onions, cheddar jack cheese, honey mustard, honey wheat wrap	
CHIPOTLE TURKEY MELT	17.50
dry-rubbed turkey, roasted red peppers, spinach, mozzarella cheese, chipotle sauce, toasted challah	
PULLED PORK GRILLED CHEESE	18.95
smoked in-house, pickled red onions, cheddar cheese, brown sugar BBQ sauce, toasted challah	

Choose a side french fries, onion strings, rice and quinoa mix, broccoli, green beans *GF* | *V*

Sub sweet potato fries, parmesan fries, mesquite cauliflower *GF* | *V* **0.95**

Add extra patty* *GF* **7.95**, caramelized onions or peppers *GF* | *V* **0.95**, applewood-smoked bacon *GF* **1.50**

MAINS

ROASTED STEAK TIPS * <i>GF</i>	29.95
3/4lb marinated tips, house-made steak sauce, broccoli, garlic mashed potatoes	
<i>Add</i> mesquite onions and peppers 1.95	
GRILLED TURKEY TIPS <i>GF</i>	26.95
marinated turkey tips, ancho crema, street corn, lemon rice	
<i>Add</i> mesquite onions and peppers 1.95	
NY STRIP STEAK * <i>GF</i>	35.95
brussels sprouts, garlic mashed potatoes, tavern butter	
BAKED HADDOCK <i>GF</i>	23.95
kettle chip topping, sun-dried tomato beurre blanc, green beans, lemon rice	
TAVERN CHICKEN <i>GF</i>	22.95
ginger soy marinated chicken breasts, broccoli, rice and quinoa mix, pineapple salsa	
PISTACHIO SALMON * <i>GF</i>	27.95
maple-glazed roasted salmon, candied pistachios, green beans, garlic mashed potatoes	
SOUTHERN FRIED CHICKEN <i>GF</i>	24.95
buttermilk, thyme, white bacon gravy, green beans, garlic mashed potatoes	
<i>Choice of</i> bone-in or boneless chicken	
CHEESY MAC <i>V</i>	16.95
house-made cheese sauce, kettle chip crust	
<i>Add</i> buffalo chicken or BBQ pulled pork 4.00	
<i>Gluten-free pasta available</i>	
HAND-BREADED CHICKEN TENDERS <i>GF</i>	19.95
served w. french fries	
<i>Choice of</i> honey mustard, general tso, BBQ, or nashville hot w. honey butter	
<i>Add to any entree</i>	
chicken tenders <i>GF</i> 7.50 , side salad <i>GF</i> <i>V</i> 6.95	

SIDES

MESQUITE CAULIFLOWER <i>GF</i> <i>V</i>	6.95
FRENCH FRIES <i>GF</i> <i>V</i>	5.95
PARMESAN FRENCH FRIES <i>GF</i> <i>V</i>	7.95
SWEET POTATO FRIES <i>GF</i> <i>V</i>	7.95
BACON BRUSSELS SPROUTS <i>GF</i>	8.95
GARLIC MASHED POTATOES <i>GF</i> <i>V</i>	6.95

GF - GLUTEN FREE | V - VEGETARIAN

All dishes can be made GF. Please ask your server.

CRAFTED COCKTAILS

SOLSTICE MULE	12.00
tito's handmade vodka, spiced cranberry, lime, ginger beer	
CLASSIC RED SANGRIA	11.00
cabernet sauvignon, don q limón rum, elderflower, triple sec, orange, lemon	
PEAR CRANBERRY SANGRIA	11.00
chardonnay, absolut pears vodka, vanilla vodka, elderflower, cranberry, pear, cranberry bitters	
WATERMELON COSMO	13.00
tito's handmade vodka, orange liqueur, watermelon, lime, white cranberry	
POMEGRANATE MARTINI	13.00
orange vodka, pomegranate, sugar rim	
HARVEST SPRITZ	12.00
prosecco, domaine de canton, spiced apple, cranberry, lemon	
TIKI PUNCH	12.00
don q cristal rum, passion fruit liqueur, pineapple, lime, agave, angostura bitters	
MARGARITA	12.00
<i>Classic:</i> camarena blanco tequila, orange liqueur, lime, agave	
<i>Spicy Mango:</i> ghost tequila, orange liqueur, mango nectar, lime, agave	
<i>Blackberry:</i> camarena blanco tequila, blackberry, domaine de canton, lime, agave	
LEVEL UP MARGARITA	16.00
casamigos blanco, cointreau, lime, agave	
PAINKILLAH	12.00
don q gold rum, orange, pineapple, coconut	
BUFFALO TRACE SINGLE BARREL OLD FASHIONED	13.00
vanilla brown sugar, angostura bitters, spiced cranberry bitters	
ESPRESSO MARTINI	14.00
grainger's vanilla & double espresso vodkas, coffee liqueur, cold brew	

ZERO PROOF

MOJITO FIZZ	8.00
muddled lime, mint, soda	
NADA COLADA	8.00
pineapple, coconut, lime, whipped cream	
SAMUEL ADAMS JUST THE HAZE	7.00
juicy, refreshing, and rich non-alcoholic IPA	

BEER



SCAN HERE
TO SEE OUR BEER LIST

WINES

WHITES

PROSECCO	11 / 40
Gambino Veneto, Italy	
CHARDONNAY	10 / 36
Rodney Strong California	
CHARDONNAY	12 / 44
BÖEN California	
PINOT GRIGIO	9 / 32
Il Masso Friuli, Italy	
ROSÉ	10 / 36
Chloe Central Coast, California	
SAUVIGNON BLANC	11 / 40
Oyster Bay Marlborough, New Zealand	
RIESLING	9 / 32
Kung Fu Girl Washington	

REDS

CABERNET SAUVIGNON	10 / 36
Tribute California	
CABERNET SAUVIGNON	12 / 44
Decoy Sonoma County, California	
PINOT NOIR	12 / 44
Elouan Oregon	
RED BLEND	10 / 36
Conundrum by Caymus California	
MALBEC	9 / 32
The Show Mendoza, Argentina	

DESSERTS

SKILLET COOKIE V	9.95
vanilla ice cream, chocolate sauce	
CHEESECAKE GF V	10.95
seasonal selection	
FLOURLESS CHOCOLATE CAKE GF V	10.95
vanilla ice cream, raspberry sauce	

Before placing your order, please inform your server if a person in your party has a food allergy. We take the responsibility of safely serving our guests with food allergies & dietary restrictions very seriously, and we're proud of our extensive protocols. Ask us about them!

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

