



HOURS OF OPERATION	
SUNDAY	11 AM – 7 PM
MONDAY	CLOSED
TUESDAY	CLOSED
WEDNESDAY	11 AM – 8 PM
THURSDAY	11 AM – 8 PM
FRIDAY	11 AM – 9 PM
SATURDAY	11 AM – 9 PM

SHAREABLES

CHARCUTERIE BOARD | 17
Chef's Selection of Cured Meats & Cheeses, Fig Jam, Crispy Ciabatta, Hot Honey, Dried Cranberry

PHILLY CHEESESTEAK EGGROLLS | 14
American Cheese, Shredded Steak, Spicy Ketchup

NACHOS | 14 GF
Tricolor Corn Tortilla Chips, Black Beans, House-Made Cheese Sauce, Pico de Gallo, Guacamole
Add: Pulled Chicken 6, Grilled Chicken 6, Pulled Pork 7, Beef Birria 8, Steak 10

TUNA POKE | 18 GF
Edamame, Sriracha Aioli, Red Onion, Cucumber, Seaweed Salad, Avocado, Rice Crisp

HOUSEMADE PRETZEL BITES | 10
Fresh Baked Pretzel Bites, Cheese Sauce

CAULIFLOWER TEMPURA | 14
Pomegranate Thai Chili Glaze, Sesame Seeds

HUMMUS DIP | 14
Chick Peas, Tahini, Olive Oil, Garlic, Lemon Juice, Cumin, Paprika, Pita Bread

P.E.I MUSSELS | 17
White Wine, Garlic, Herbs, Garlic Flatbread

TWICE COOKED WINGS 6pc | 12 12pc | 22 GF
Choice of Sauce
Naked, Hot, BBQ, Old Bay Rub, Jerked, Pomegranate Thai Chili, Mango Habanero

CRISPY CALAMARI AND SHRIMP | 16
Paprika, Marinara, Old Bay Remoulade, Grilled Lemon

AVOCADO TOAST | 13
Smashed Avocado, Beefsteak Tomato, Everything Seasoning, Parmesan Cheese on Sourdough

BURRATA | 13
Hand Pulled Italian Burrata, Prosciutto, Crispy Crouton, Walnut Pesto, Balsamic Glaze

SALADS Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

ROASTED BARTLETT PEAR | 17 GF
Mixed Greens, Endives, Walnuts, Dried Cranberry, Bleu Cheese Crumble,
White Balsamic Dressing

CHICKEN MILANESE | 20
Stracciatella, Arugula, Roasted Tomato, White Balsamic, Balsamic Glaze, Lemon

26 TAVERN COBB | 24 GF
Chopped Iceberg, Chilled Shrimp, Chopped Bacon, Cherry Tomatoes, Cheddar Jack
Cheese, Boiled Egg, Marinated Red Onions, Chipotle Ranch Dressing

WEDGE | 15 GF
Baby Gem, Bacon, Marinated Red Onions, Cherry Tomatoes,
Bleu Cheese Crumbles, Chives, Black Pepper, Bleu Cheese Dressing

SEARED TUNA | 17 GF
Spring Mix Greens, Edamame, Cucumber, Carrots, Avocado, Ginger Sesame Dressing

KALE SALAD | 15 GF
Quinoa, Shitake Mushrooms, Carrots, Sesame Soy Dressing

SOUPS

BROCCOLI CHEDDAR | 8
Potato, Broccoli, Carrots, Onion,
Cheddar Cheese

LOBSTER BISQUE | 10

FRENCH ONION SOUP | 9
Spanish Onion, Thyme, Garlic, Beef
Stock, Provolone, Croutons



House Made Dressings Available: Thousand Island, Caesar, Balsamic, White Balsamic, Ranch, Chipotle Ranch, Lemon Aioli, Honey Mustard, Oil and Red Wine Vinegar, Blue Cheese

SANDWICHES

all served with house made chips, lettuce, tomato, red onion
add on french fries 3, sweet fries 3

FRIED CHICKEN SANDWICH | 15

Buttermilk Fried Chicken, Red Cabbage Coleslaw, Mikes Hot Honey, Pickles Served on Hawaiian Bread

BUTTER POACHED LOBSTER ROLL | 26

Melted Butter, New England Roll, Scallion

TEXAS BRISKET SANDWICH | 18

House-Made BBQ Sauce

CUBAN | 15

Pulled Pork, Ham, Muenster Cheese, Dijonnaise, Hot Pickles on a Cuban Roll

BLACK BEAN BURGER | 15

Avocado Crema, Red Peppers, Garlic, Onion, Cilantro, Panko, Potato Bread

TURKEY BURGER | 17

Seared Turkey Patty, Rosemary, Celery, Rice Flour, Tzatziki, Potato Bread

CLASSIC PRESSED BURGER | 16

Custom Blend Burger, Cheddar Cheese, Lettuce, Tomato, Onion on a Potato Roll

26 TAVERN PRESSED BURGER | 18

Custom Blend Burger, Blue Cheese, Applewood Smoked Bacon, Cola Caramelized Onions, 26 Tavern Sauce on a Potato Roll

ENTRÉES

PAN SEARED SALMON | 27 GF

Roasted Vegetable Quinoa Salad, Pea Puree, Roasted Lemon Sauce, Dehydrated Lemon

SKIRT STEAK | 32 GF

8oz Prime Skirt Steak, Roasted Marble Potato, Chimichurri Sauce

HOUSE SMOKED PORK RIBS | 27 GF

Cornbread, Coleslaw, House-Made BBQ Sauce, Corn on the Cob

FISH & CHIPS | 24

Beer-battered Cod, Tabasco Tartar Sauce, Coleslaw, Grilled Lemon, Steak Fries

STUFFED CHICKEN BREAST | 25 GF

Monterey Jack Polenta, Broccoli Rabe, Sundried Tomato, White Wine Garlic Sauce

SPINACH AND CAULIFLOWER GNOCCHI | 19

House Made Duo of Cauliflower and Spinach Gnocchi, Brown Butter, Peas, Spinach, Garlic

Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

TACOS

served with sweet corn salsa
and red cabbage coleslaw

BLACKENED SALMON | 15

Blackened Salmon, Red Cabbage, Grilled Corn, Cilantro, Jalepeño Lime Aioli

BUFFALO CHICKEN | 14

Bleu Cheese, Buffalo Sauce, Cheese Sauce

SMOKED PORK BELLY | 15

Plum Sauce, Cucumber, Red Onion, Cabbage, Carrot

PIZZAS

CHICKEN PARMESAN | 15

Marinara, Mozzarella, Parsley, Bread Crumb

VEGGIE PIZZA | 14

Walnut Pesto, Muenster Cheese, Zucchini, Red Onion, Roasted Cherry Tomato, Portobello Mushrooms, Garlic

SHRIMP SCAMPI PIZZA | 18

Chopped Shrimp, Garlic, Lemon, Butter, Mozzarella, Parmesan

KID’S MENU | 12

GRILLED CHEESE

American Cheese, Muenster, Texas Toast

PLAIN CHEESE PIZZA

Marinara, Mozzarella

CHICKEN FINGERS

Breaded Chicken Breast

HOT DOG

Hebrew National Hot Dog served on a Split Top Bun

KID’S PASTA

Penne Pasta served with a choice of: Cheese Sauce, Marinara or Butter

all include choice of side:
fries, chips or vegetables and
kid’s ice cream

SIDES | 9

french fries, sweet potato fries,
steak fries, candied walnut
brussel sprouts, seasonal
vegetables, truffled parmesan
tater tots, pickle chips

There is a gratuity of 20% added onto tables of 6 or more

GF = Gluten Free Consumption of raw or undercooked foods such as beef, eggs, fish, pork, or shellfish may result in an increased rise of foodborne illness