



LUNCH

STARTERS

Sticky Shrimp

\$15

Battered fried shrimp coated in sticky sauce, served over a bed of little leaf lettuce

Tavern Tenders

\$15

Eight beer battered tenders with 1 choice of sauce, served with carrot & celery sticks

M.T. Wings

\$15

Eight bone-in wings with 1 choice of sauce, ranch, served with carrot and celery sticks

Sauces: Dry Rub, Buffalo, BBQ, Thai Chili, Sweet Heat, Carolina Gold
Extra Sauce: +\$0.50 each

Bavarian Pretzel (V)

\$16

Local brewery grain pretzel served with beer cheese & maple mustard

Meatballs & Burrata

\$21

House-made meatballs (3), melted burrata, basil oil, & marinara, served with a toasted baguette

HANDHELDS

All handhelds come with pub-style chips.

Substitute small House or Caesar Salad: +\$4.00

GF buns available: +\$2.00

Lunch Burger

\$18

4 oz. Pineland Farms burger patty, cheddar cheese, & LTO

Add bacon: +\$3.00

Pastrami Reuben

\$20

Marble rye, pastrami, swiss, house-made Thousand Island dressing, & sauerkraut

Pulled Pork Sandwich

\$15

BBQ pulled pork, cheddar, pickles, & coleslaw

Lobster Roll

MKT. PRICE

Brioche bun, lettuce, chives, & lemon. Choice of hot or cold option.

Ham & Swiss Sandwich

\$15

Ham, swiss, bacon, LTO, and Tavern sauce on wheat bread

SOUPS

New England Clam Chowder - \$8/cup, \$12/bowl

Broccoli Cheddar Soup - \$6/cup, \$12/bowl

S A L A D S

House Salad (V, VG, GF) \$6/\$10

Little leaf lettuce, tomatoes, cucumbers, red onion, & carrots

Dressing Options: Maple viniagrette, balsamic viniagrette, Italian viniagrette, ranch, bleu cheese

Caesar Salad \$6/\$11

Romaine lettuce, garlic croutons, caesar dressing, & parmesan crisp

Spinach & Argugula Salad (V, GF) \$14

Spinach & arugula salad, with strawberries, celery, red onion, parmesan cheese. and goat cheese

F L A T B R E A D S

Spicy Pepperoni \$21

Red sauce, mozzarella, pepperoni, bacon, & banana peppers, drizzled with hot honey

Pesto Roman \$20

Pesto base, mozzarella, and tomato, drizzled with a balsamic reduction

Cheese (V) \$16

Red sauce and mozzarella



V: Vegetarian, VG: Vegan, GF: Gluten Free

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.