



STARTERS

Sticky Shrimp | 15

Battered Fried Shrimp, Sticky Tavern Sauce

Dill Pickle Dip | 12

Fried Onion, House Crisps (V)

Bavarian Pretzel | 16

Local Brewery Spent Grain Pretzel Beer Cheese &
Whole Grain Mustard (V)

— TAVERN FAVORITES —

Tavern Tenders | 15

Beer Battered Fresh Tenders
Choice of Sauce

M.T. Wings | 15

Eight Wings Choice of Sauce
Dry Rub | Buffalo | Teriyaki | Sweet Chili |
Korean BBQ | Tangy Gold BBQ |
Pterodactyl | Sweet Heat
Extra Sauce .50 ea.

Loaded Crisps | 13

House Lamb Ragu, Beer
Cheese Scallion Aioli,
Fresh Scallion

SOUPS AND SALADS

N.E. Clam Chowder

Cup 8 | Bowl 12

Broccoli Cheddar

Cup 8 | Bowl 12 (GF, V)

House Salad | 10

Little Leaf Greens, Craisins, Tomato,
Cucumber, Red Onion, Carrot (V, VG)

Citrus Blueberry Salad | 14

Little Leaf Greens, Mandarin
Segments, Blueberries, Red
Onion, Goat Cheese, Craisins,
Almonds, Citrus Vin. (GF)

Spinach Salad | 14

Spinach & Arugula, Strawberry,
Celery, Red Onion, Shaved
Manchego, Sunflower Seeds, White
Balsamic Vin. (GF)

Caesar Salad | 11

Romaine, Garlic Croutons,
Parmesan Crisp, House Dressing,
Add Anchovies 2

Salad Add-Ons

Grilled Chicken 9 Shrimp 11 Salmon 12 Steak Tips 12

ROMAN PIZZAS

Cheese | 18

Red Sauce, Mozzarella (V)
Add Pepperoni 2

Spicy Pepperoni | 21

Red Sauce, Mozzarella,
Bacon, Pepperoni, Pepper Rings,
Hot Honey

Portobello & Onion | 15

Herbed Ricotta Cheese, Sauteed
Mushrooms, Sweet Onion, Feta (V)

Mediterranean | 21

Herbed Ricotta, Spinach, Prosciutto,
Roasted Red Pepper, Feta, Balsamic Glaze

Pesto | 20

Pesto, Mozzarella, Tomato, Balsamic Reduction (V)
Add Chicken 4

DF: Dairy Free GF: Gluten Free V: Vegetarian VG: Vegan

Please limit split checks to 4/party.....Split Plate fee \$620% gratuity added to parties of 7 or more





ENTRÉE

Pretzel Crusted Chicken Milanese | 24

Garlic & Herb Marinated, Spring Greens, Tomato,
Red Pepper, Feta Cheese, Citrus Vin.

Grilled Steak Tips* | 34

Grilled Marinated Teriyaki Tips, Mashed Potato,
Roasted Broccoli, Grilled Pineapple Salsa

Braised Short Rib | 34

Mashed Potato, Seasonal Vegetables, Short
Rib Gravy, Leeks (GF)

Pappardelle Primavera | 19

Spring Vegetables, Lemon Pepper Cream Sauce (V)
Add Shrimp 11 | Add Chicken 9

Pulled Chicken Rice Bowl | 22

Pulled Chicken, Jasmine Rice, Street Corn, Onions,
Peppers, House Pico, Black Beans, Shaved
Manchego, Avocado Crema

Fish and Chips | 25

Fried Casco Bay Haddock, French Fries, Coleslaw

Cowboy Ribeye* | 45

Rubbed and Grilled 16oz Ribeye, Blue
Cheese Compound Butter, Mashed Potato,
Roasted Broccoli (GF)

Portobello Mushroom Risotto | 22

Seared Marinated Mushroom Cap, Roasted Red
Pepper Risotto, Herbed Sliced Plum Tomato &
Broth, Arugula, Parmesan Cheese (VG, DF, V)

Seared Almond Salmon* | 28

Almond Crusted, Jasmine Rice, Asparagus,
Peach Balsamic Glaze (GF)

Grilled Pork Tenderloin* | 31

Maple Mustard, Braised Red Cabbage,
Roasted Red Potato (GF)

HAND HELD

All served with french fries & house pickles | Sub crisps or a side salad 4
Panini served as shown - no substitutions

Millbrook Burger* | 18

6oz. Local Pineland Farms Ground Steak,
Lettuce, Tomato, Onion, Cheddar
Add Bacon 3

Cuban Panini | 16

Sliced Ham, Seasoned Pulled Pork, House
Pickles, Swiss Cheese, Mustard

Carolina Pulled Chicken Sandwich | 15

A Little Sweet Paired With A Little Heat
Housemade Hot Honey Slaw,
Pickles

Shrimp Tacos | 16

Blackened Shrimp, Arugula, Pickled Peppers,
House Pico, Avocado Crema, Flour Tortilla

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* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Please limit split checks to 4/party | Split Plate fee \$6 | 20% gratuity added to parties of 7 or more

