



BREAKFAST

BLUEBERRY & CREAM CHEESE STUFFED FRENCH TOAST

CREAM CHEESE FROSTING, WHIPPED CREAM,
MACERATED BLUEBERRIES...16
TRADITIONAL FRENCH TOAST...14

SHORT RIB HASH*

BREAKFAST POTATOES, HOUSE SHORT RIB, 2 SUNNY EGGS, HOLLANDAISE ...18

HONEY~BUTTER CORNBREAD & GRAVY*

GRILLED HONEY BUTTER CORNBREAD & 2 SUNNY EGGS
TOPPED WITH SAUSAGE GRAVY, BREAKFAST POTATOES ...18

QUICHE OF THE DAY

HOUSEMADE QUICHE, FRESH FRUIT, BREAKFAST POTATOES...15

PARFAIT BOWL

GREEK YOGURT, GRANOLA, FRESH FRUIT...12

EGGS YOUR WAY*

2 EGGS, CHOICE OF MEAT, TOAST, BREAKFAST POTATOES, FRESH FRUIT...16

SMOKED SALMON

SALMON, SLICED TOMATO, RED ONION, CAPERS,
GARLIC & HERB CREAM CHEESE, PLAIN BAGEL ...18

BREAKFAST MELT

2 FRIED EGGS, CHOICE OF MEAT, CHEDDAR CHEESE, SPINACH, TOMATO, ONION,
AIOLI, ITALIAN WHITE BREAD, FRESH FRUIT, BREAKFAST POTATOES...14
TRADITIONAL BREAKFAST SANDWICH - EGG, CHEESE, MEAT ... 10

SIDES &
DRINKS

TOAST - 2	NEW ENGLAND COFFEE - 3.5
BREAKFAST MEAT - 3	DECAF - 3.5
SHORT RIB HASH - 5	HERBAL TEA SELECTION - 3.5
BREAKFAST POTATOES - 3	HOT CHOCKOLATE - 3.5
FRESH FRUIT - 6	ORANGE JUICE - SM. 4 - LG. 5
	CRANBERRY JUICE - 4
	GRAPEFRUIT JUICE - 4
	APPLE JUICE - 4

BREAKFAST
COCKTAILS

- TAVERN BLOODY MARY - 12
- MIMOSA - PROSECCO, OJ - 11
- BELINI - TITOS, PEACH, PROSECCO - 12
- THAT’S MY JAM - RASPBERRY JAM, TITOS,
PINEAPPLE JUICE, PROSECCO - 15

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STARTERS

Loaded Crisps 14

House Lamb Ragu, Beer Cheese
Scallion Aioli, Fresh Scallion

Sticky Shrimp 15

Battered Fried Shrimp, Sticky Tavern Sauce

Tavern Tenders 15

Beer Battered Fresh Tenders

- Wings Sauce -
Dry Rub, Buffalo, Sweet Chili, BBQ, Tangy Gold BBQ, Korean BBQ, Sweet Heat, Pterodactyl
Extra Sauce .50 ea.

Fried Dill Pickle Dip 12

Fried Pickles & House Crisps (V)

Bavarian Pretzel 16

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

M.T. Wings 15

Eight Wings Choice of Sauce

SOUPS AND SALADS

N.E. Clam Chowder

Cup 8 Bowl 12 (GF)

Broccoli Cheddar

Cup 8 Bowl 12 (V,GF)

Caesar Salad 11

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

Spinach Salad 14

Spinach & Arugula, Strawberry,
Celery, Red Onion, Shaved
Manchego, Sunflower Seeds,
White Balsamic Vinaigrette (V)

House Salad 10

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

Bibb, Beet & Goat Salad 14

Bibb Lettuce, Roasted Beets,
Red Onion, Goat Cheese,
Pistachios, Citrus Vinaigrette (V)

Salad Adds

Grilled Chicken 9 Salmon 12 Steak Tips 12

ROMAN PIZZA

Great for Sharing - Dough Made Regionally ~ The Bread Shed ~ Keene, NH

Cheese 18

Red Sauce, Mozzarella (V)
Add Pepperoni 2

Spicy Pepperoni 21

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

Pesto 20

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

HAND HELD

All served with house crisps & house pickles - sub fries or house salad (+4)

Ham & Swiss 15

Sliced Ham, Bacon,
Swiss Cheese, lettuce Tomato, Onion
Tavern Sauce, Wheatberry Bread

Lunch Burger* 13

4oz. Local Pineland Farms Patty
Lettuce, Tomato, Onion, Cheddar
Double 18 Add Bacon 3

Haddock Sandwich 15

Brioche Bun, Cole Slaw
lettuce, Tomato, Lemon

Carolina Pulled Chicken Sandwich 15

A little Sweet & A Little Heat
House-Made Hot Honey Slaw, Pickles

Lobster Roll *mkt*

Brioche Bun, Lettuce , Chive, Lemon
Hot - Warm Butter & Lobster Meat
Cold - Mix of Lemon, Parsley, Mayo, S&P

Herby Turkey 15

Turkey Breast, Garlic & Herb Spread, Lettuce,
Tomato, Cucumber, Carrot, Onion, Banana Pepper
Tzatziki, Naan Bread

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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



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

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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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