



# STARTERS

---

## Pimento Toast 16

Garlic Loaf, Pimento Cheese  
 Crispy Pancetta, Pickled Onion, House Pickles

## Mussels Marinière 16

White Wine, Chorizo, Tomato, Garlic, Shallot,  
 Arugula, Butter, Crostini

## The Bethel Sliders 15

Choice of Short Rib or Honey Habanero Pulled Pork,  
 Brioche Slider Roll, Buttermilk Crispy Onion, Gouda,  
 Tavern Sauce

## Beef Bulgogi Lettuce Wraps 18

Bib Lettuce, Korean Spiced Beef, Kimchi, Wasabi,  
 Pickled Ginger or Kimchi, Sriracha Aioli, Scallion (DF)

## Coconut Sticky Shrimp 15

Coconut & Panko Fried Shrimp, Sticky Tavern Sauce

### — TAVERN FAVORITES —

#### Tavern Tenders 15

Beer Battered Fresh Tenders  
 Buffalo, Teriyaki, Sweet Chili,  
 Dry Rub, BBQ, Tangy Gold BBQ  
 Extra Sauce .50 ea.

#### Loaded Tots 13

Beer Cheese, Grilled Corn, Onions,  
 Peppers, Scallions & Jalapenos (V)  
 Add Short Ribs 10  
 Add Honey Habanero Pulled Pork 8

#### M.T. Wings 15

Eight Wings Choice of Sauce  
 Extra Sauce .50 ea

# SOUPS AND SALADS

---

## Soup Du Jour

Chef's Choice  
 Cup 8 Bowl 11

## Caesar Salad 11

Romaine, Croutons, Parmesan  
 Crisp, Anchovy

## House Salad 10

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

## N.E. Clam Chowder

Cup 8 Bowl 12

## Roasted Beet Salad 13

Little Leaf Farms Lettuce, Roasted  
 Beets, Crumbled Goat Cheese,  
 Pepitas, Cucumber, Red Onion,  
 Carrots, Cider Vinaigrette (V,GF)

## Apple & Endive Wedge 12

Endive, Granny Smith Apple, Sun Dried  
 Tomato, Crumbled Blue Cheese, Burnt  
 Ends, Pistachio Vinaigrette (GF)

## French Onion Soup 12

Crouton, Gruyere Cheese (V)

### Salad Adds

Grilled Chicken 9 Shrimp 11 Turkey Tips 10 Salmon 12 Steak Tips 17

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

+ Guests on our Meal Plan will incur a \$10 surcharge for this menu item

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





## GRILLED FLATBREAD

---

### **Cheese 13**

Red Sauce, Mozzarella (V)  
 Add Pepperoni 2

### **Pesto 15**

Pesto, Mozzarella, Tomato,  
 Balsamic Reduction (V)

### **Meaty 16**

Red Sauce, Mozzarella,  
 Burnt Ends, Pepperoni, Sausage

### **Apple & Brie 15**

Poached Apple, Brie Cheese, Corto Extra Virgin Oil  
 Sage, Arugula, Raspberry Honey Drizzle (V)

## ENTREE

---

### **6 oz Tenderloin Filet\*+ 41**

Grilled Rosemary Potatoes, Backyard Farms  
 Asparagus Peppercorn Brandy Sauce (GF)  
 Add Blackened Scallops 49

### **Millbrook Burger\* 21**

8oz. Local Pineland Farms Ground Steak Patty,  
 Arugula, Tomato, Onion, Burnt Ends, Gouda,  
 French Fries

### **Braised Short Rib 29**

Mashed Potato, Sauteed Root Vegetables

### **Fish and Chips 25**

Fried Icelandic Haddock, French Fries, Coleslaw

### **Turkey Tips 22**

House Marinaded Turkey, Mashed Potato,  
 Sauteed Carrot & Garlic, Buttermilk Onion Rings (GF)

### **Grilled Steak Tips\* 29**

Grilled Marinaded Teriyaki Tips, Mashed  
 Potato, Broccolini, Pineapple Chutney (GF)

### **Seared Scallops 29**

Fresh Maine Sea Scallops, Sweet Corn Polenta Cake, Swiss  
 Chard, With A Lemon White Wine Butter Sauce (GF)

### **Duck Pot Pie 27**

Shredded Confit Duck, Root Vegetables,  
 Puff Pastry

### **Seared Salmon\* 27**

Seasoned Salmon, Sage & Brown Butter  
 Mashed Sweet Potatoes, Green Beans with  
 Candied Walnuts (GF)

### **Vegetable Tortellini 18**

Cheese Tortellini, Sauteed Root Vegetables,  
 Garlic, Shallot, Vodka Sauce (V)  
 Add Sweet Italian Sausage 22

### **Creamy Macaroni & Cheese 15**

House Made Cheese Sauce, Cavatappi (V)  
 Add Burnt Ends 8, Short Rib 10, Buffalo Tenders 8,  
 Honey Habanero Pork 8

### **French Onion Grilled Chicken Sandwich 15**

Grilled Chicken, French Onion Sauce, Gruyere Cheese,  
 Lettuce, Tomato, French fries

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

\* 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.

+ Guests on our Meal Plan will incur a \$10 surcharge for this menu item

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

