

APPETIZERS

Cup O' Soup Ask your server for our current offering

Bacon Fat Fries

Sweet Salt Seasoning, Molasses Ketchup \$8

Soy Garlic Fried Cauliflower

Hand Breaded Fried Cauliflower, Soy Garlic Sauce, Sweet Chili Aioli, Sesame Seeds \$13

Maryland State Fair

Old Bay Funnel Cake, Crab Fondue, Charred Corn and Crab Relish, Chives \$14

Confit Chicken Wings

Choice of Buffalo, Old Bay, Honey Jerk, Sweet Orange Chili, Smoked Tomato Ranch \$12

Hot Honey'd Brussel Sprouts

Oven Roasted Brussel Sprouts, Habanero Honey, Granny Smith Apples, Pomegranate Seeds, Goat Cheese Crumbles, Chives \$12

Add: Bacon \$2

Mac & Cheese

Conchiglie, Palmyra Smoked Cheddar, Smoked Gouda, Tavern Blend Cheese, Old Bay, Crunchy Stuff \$9

Add: Bacon \$2; Beer Can Chicken \$3; Crab \$6

Street Fries

Bacon, Sriracha Aioli, Corn Salsa, Pickled Jalapenos, Smoked Tomato Ranch, Chives \$12

Add: Beer Can Chicken \$3; Crab \$6

Sandwiches

Served with choice of one side: Hand Cut Fries | Old Bay Fries

Bacon Fat FF \$2 | Basic Salad \$3 | Mac & Cheese \$4 | Street Fries \$7

Crabcake Sandwich

Crabcake, Old Bay Aioli, Lettuce, Tomato, Spent Grain Brioche, Old Bay FF \$28

Chicken Slammer

Grilled Chicken, Chipotle Aioli, Smoked Palmyra Cheddar, Caramelized Onions, Challah \$15

The Tavern Burger

Creekstone Farms Aged Black Angus Patty, Gouda, Neuske Smoked Bacon, Apple Caramelized Onion Candy, Horseradish Aioli, Spent Grain Brioche \$17 **Add:** Sunny Side Up Egg \$2

All American Smash Burger

2 Griddled/Smashed 4 oz Angus Beef Patties, American Cheese, Red Onion, Lettuce, Tomato, Smokehouse Mayo \$16

Add: Sunny Side Up Egg \$2

Bird's the Word

Bread & Butter Pickle Brined Fried Chicken, Chipotle Slaw, House Pimento Cheese, Pickles, Spicy Honey Drizzle, Spent Grain Brioche \$16

Make it a **"Fire Bird"** (Nashville Hot) \$1

BBQ Brisket Mega Melt

BBQ Brisket, Smoked Palmyra Cheddar, Caramelized Onion, Green Tomato Pickles, Horseradish Russian Sauce, Sourdough \$16

Little Havana

Slow Roasted Pork Shoulder, House Cured Ham, Swiss Cheese, Pickles, Sweet and Spicy Mustard \$16

Smoked Salmon Wrap

House Made Cream Cheese Spread, Smoked Salmon, Red Onions, Grape Tomatoes, Mixed Greens, Lemon Capers Vinaigrette, Flour Tortilla \$15

Southwestern Black Bean Burger

Smoked Cheddar, Lettuce, Tomato, Chipotle Aioli, Guacamole, Charred Jalapeño \$16

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BRICK OVEN PIZZA

*Dine-in only for ½ price on Mondays

Ask your server about our current Featured Pizza!

Italian Cheesesteak ~ Red Sauce, Tavern Blend, Shaved Ribeye, Red and Green Peppers, Onions, Mushrooms, Fresh Mozzarella, Parsley \$17

Manor Supreme

Alabama White BBQ Sauce, Red Peppers, Red Onion, Kalamata Olive, Sausage, Jalapenos, Bacon, Tavern Blend Cheeses, Habanero Honey, Parsley \$17

Truffle Shuffle Pizza

Roasted Wild Mushrooms, Alabama White BBQ, Garlic, Oregano, Tavern Blend Cheese, Smoked Cheddar, Truffle Oil, Basil \$18

Main Street Margherita Pizza

Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato, Parmesan, Basil, Rosemary Garlic Olive Oil \$12

Boar to be Wild Pizza

Root Beer BBQ, Wild Boar, Roasted Pineapples, Tavern Blend Cheese, Goat Cheese, Basil, Habanero Honey \$16

Holy Smoke Pizza

Alabama White BBQ, Tavern Blend Cheese, Smoked Cheddar, Root Beer BBQ Sauce, Beer Can Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$15

The Restoration

Garlic Oil Base, Spinach, Seasoned Artichoke, Onions, Confit Garlic Cloves, Red Peppers, Aged Parmesan, Ricotta Cheese, Lite Tavern Blend Cheese \$15

Build Your Own Pizza *not available for ½ price on Mondays

Tavern Blend Cheese and Choice of Sauce \$9

Substitute Vegan Cheese \$1

Sauces:

Red Sauce, Alabama White BBQ, Root Beer BBQ, Roasted Rosemary Garlic Oil

\$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Red Peppers, Red Onions, Pickled Jalapeño, Corn, Basil, Spinach, Tomatoes, Roasted Garlic Cloves, Apple Caramelized Onions, Habanero Honey, Hardwood Smoke

\$2 Toppings:

Pepperoni, Roasted Mushrooms, Roasted Pineapple, Fresh Mozzarella, Smoked Cheddar, Goat Cheese, Ricotta, Ground Italian Sausage, Ham, Kalamata Olives, Seasoned Artichokes

\$3 Toppings:

Bacon, Beer Can Chicken, Wild Boar, Prosciutto

Salads

Add Grilled Chicken Breast \$6;

Bread & Butter Pickle-Brined Fried Chicken \$8;

Cobbecue Salad

Vinaigrette, Pulled Beer Can Chicken, Chopped Lettuce, Avocado, Bacon, Corn, Smoked Blue Cheese, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg \$16
Without Chicken \$13

Southwest Salad

Chipotle Grilled Chicken, Romaine, Pico De Gallo, Avocado, Grilled Corn, Black Bean, Avocado Ranch Dressing, Corn Tortilla \$16

Bagels & Lox

Mixed Greens, Pastrami Cured Salmon, Hard Boiled Egg, Red Onion, Cherry Tomato, Fried Capers, Dill Cream Cheese Dressing, Everything Bagel Crunchies \$13

The Basic

Smoked Tomato Ranch, Mixed Greens, Grape Tomato, Cucumber, Carrot, Red Onion, Croutons
Full \$10 / Half \$6

DESSERTS

New York Style Cheesecake

Strawberry Sauce, Whipped Cream \$9

Lemon Curd Tart

Cream Cheese Anglaise, Whipped Cream, Candied Walnuts \$9

White Chocolate Tiramisu

Espresso-Soaked Ladyfinger Cake, Tiramisu Cream \$9