

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 * (N/A Sat & Sun until 3pm)

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

Parmesan Crusted Brussel Sprouts

Fried Brussel Sprouts tossed in Parmesan, and Panko Breadcrumbs. Side of House Made Pesto Rosso \$13 **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 | Vegetable Du Jour \$4 | Mac & Cheese \$4 | Street Fries \$7**

Crabcake Sandwich

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

Chicken Slammer (N/A Sat & Sun until 3pm)

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

Summer BBQ Smash Burger (N/A Sat & Sun until 3pm)

Two 4oz Beef Patties with Smoked Cheddar, Smokehouse Mayo, Bacon, Summer Slaw, Molasses BBQ, Onion Ring Garnish \$17
Add: Sunny Side Up Egg \$2

Bird's the Word (N/A Sat & Sun until 3pm)

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

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 Caper 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

Ask your server about our current Featured Pizza!

Big Philly

Cheese Wiz, Shaved Ribeye, Green & Red Peppers, Caramelized Onions, Mushroom, Lite Tavern Blend Cheese \$17

The Art Of Spinach

Spinach Dip, Ricotta, Artichoke Medley, Tavern Blend Cheese, Parsley, Shaved Parm \$15

Buffalo Going Wild

Ranch, Buffalo Chicken, Tavern Blend Cheese, Blue Cheese, Green Onion, Buffalo Sauce \$16

The Tiki

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro &16

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

Holy Smoke Pizza

Alabama White BBQ, Tavern Blend Cheese, Smoked Cheddar, Root Beer BBQ Sauce, Beer Can Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

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

Tavern Blend Cheese and Choice of Sauce \$9

Substitute Vegan Cheese \$1

Substitute Cauliflower Crust \$3 ~Gluten Reduced NOT Gluten Free, Contains Eggs & Dairy

Sauces:

Red Sauce, Alabama White BBQ, Root Beer BBQ, Honey 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, Ham, Seasoned Artichokes

\$3 Toppings:

Bacon, Beer Can Chicken

Salads

Add Grilled Chicken Breast \$6; Pickle-Brined Fried Chicken \$8

Cobbecue Salad

Carolina Gold 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, 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

Burrata, Berries, & Balsamic

Mixed Greens, Burrata Cheese, Fresh Berries, Fig Balsamic Dressing, Crostini, \$15

DESSERTS

Lemon Curd Tart

Fresh Blueberries, Blueberry Gastrique, Whipped Cream \$9

Mango Cheesecake w/Raspberry Swirl

Whipped Cream, White Chocolate Bark, Raspberry Crispies \$9

Coconut Turtle Bars

Shortbread Crust, Caramel, Pecans, Chocolate, Shaved Coconut. Vanilla Ice Cream, Chocolate Drizzle, Whipped Cream \$9