

# APPETIZERS

## Cup O’ Soup

Seasonal Offering

## Lamb Empanadas

Ground Lamb, Feta Cheese, Onion, Mediterranean Spices, Red Chimichurri, Micro Greens \$16

## Soy Garlic Fried Cauliflower

Hand Breaded Fried Cauliflower, Soy Garlic Sauce, Sweet Chili Aioli, Sesame Seeds \$12

## Maryland State Fair

Old Bay Funnel Cake, Crab Fondue, Charred Corn and Crab Relish, Chives \$18

## Confit Chicken Wings

Choice of Buffalo, Old Bay, Honey Chipotle, Peach Bourbon, Celery, Smoked Tomato Ranch \$13

## Maple Glazed Brussel Sprouts

Brussels, Maple Glaze, Butternut Squash Puree, Candied Pecans, Craisins \$13  
Add: Bacon \$2

## Shell Mac & Cheese

Conchiglie Pasta, Palmarya Cheddar, Smoked Gouda, Tavern Cheese Blend, Parmesan, Old Bay, Crunchy Panko \$12  
Add: Crab \$6 | Beer Can Chicken \$5 | Bacon \$2 | Jalapeno \$1

## Street Fries

Bacon, Sriracha Aioli, Corn Salsa, Pickled Jalapenos, Smoked Tomato Ranch, Chives \$13  
Add: Beer Can Chicken \$5; Crab \$6

# SALADS

Add Chipotle Grilled Chicken Breast or Beer Can Chicken \$5, Pickle-Brined Fried Chicken \$6, Chilled Old Bay Shrimp \$8

## Cobbecue Salad

Carolina Gold Vinaigrette, Romaine Lettuce, Avocado, Bacon, Corn, Smoked Bleu Cheese, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg \$18

## Chipotle Ensalada

Romaine Lettuce, Tortilla Strips, Red Onion, Avocado, Black Beans, Corn, Cherry Tomatoes, Spicy Chipotle Vinaigrette \$16

## Bagels & Lox

Mixed Greens, Pastrami Cured Salmon, Hard Boiled Egg, Red Onion, Cherry Tomato, Fried Capers, Dill Cream Cheese Dressing, Everything Bagel Crunchies \$19

## The Harvest

Mixed Greens, Honey Crisp Apples, Toasted Walnuts, Goat Cheese, Blueberry Vinaigrette Full \$14 / Half \$7

## Thai Crunch

Romaine Lettuce, Nappa Cabbage, Red Cabbage, Shredded Carrots, Red Bell Peppers, Wonton Chips, Green Onions, Cucumbers, Cilantro, Roasted Peanuts, Sweet & Spicy Chili Vinaigrette \$16

# BRICK OVEN PIZZAS

Pizzas coming from our Brick Oven may be served at a different pace than food from our main kitchen. Thank you for your understanding!

## Featured Pizza

Ask your server for current selection details.

## Big Philly

House Cheese Sauce, Shaved Ribeye, Green & Red Peppers, Caramelized Onions, Mushroom, Light 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, Bleu Cheese, Green Onions, Buffalo Sauce \$16

## The Tiki

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

## Truffle Shuffle

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

## Main Street Margherita

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

## Holy Smoke

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

## Sauces:

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

## \$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Red Peppers, Green 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 Artichoke Medley

## \$3 Toppings:

Bacon, Beer Can Chicken, Buffalo Chicken, Shaved Ribeye

# SANDWICHES

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

Bacon Fat Fries \$2 | Half Salad \$4 | Vegetable Du Jour \$4 | Cup O’ Soup \$4 | Mac & Cheese \$4 | Street Fries \$7

## Hot Pastrami Panini Sandwich

Smoked Pastrami, Russian Dressing, Swiss Cheese, Pepperoncini Slaw, Rye Bread \$17

## Grabcake Sandwich

Grabcake, Old Bay Aioli, Lettuce, Tomato, Challah Bread, Old Bay French Fries \$28

## Chicken Bacon Ranch Cheesesteak

Pulled Ranch Chicken, Red and Green Bell Peppers, Chopped Bacon, Tavern Blend Cheese, Caramelized Onion, Lettuce, Tomato, Ranch \$17

## The Tavern Burger

Creekstone Farms Aged Black Angus Patty, Smoked Gouda, Neuske Smoked Bacon, Apple Caramelized Onion Candy, Challah Bread  
Horseradish Aioli \$18  
Add: Sunny Side Up Egg \$2

## Awesome Smash Burger

2 1/4lb. Beef Patties, American Cheese, Awesome Sauce, Shaved White Onions, Shreddy \$18  
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, Challah Bread \$16  
Make it a “Fire Bird” (Nashville Hot) \$1

## Smoked Salmon Wrap

Lemon Caper Vinaigrette, Flour Tortilla, Cream Cheese Spread, Smoked Salmon, Red Onions, Grape Tomatoes, Mixed Greens \$19

## Southwestern Black Bean Burger

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

# DESSERTS

**Scoop of Vanilla 1 for \$4 | 2 for \$6**

## Reese’s Cheesecake

Reese's Puff Crust, Reese's Chunks Cheesecake, Whipped Cream, Drizzle of Chocolate & PB sauce \$9

## Cookie Monster Bready Pudding

Bread Pudding with House-Baked Chocolate Chip Cookies mixed in. Whipped Cream. \$10 / \$12 A la Mode.

## Warm Spice Cake

Warm Spice Cake Rich with Nutmeg and Cardamom served with Tarharka Bros Pistachio Ice Cream and Chai-tea Anglaise. \$9

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We use peanut oil for all of our fried menu items. Please be aware if you have nut allergies.*