STARTERS Drunken Clams 12

Served with garlic bread

Served with orange ginger sauce

Melissa's Dill Pickle Flatbread 12

Pork Poutine 13

Fries topped with smoked pulled pork, brown gravy, cheese curds and scallions.

G Shrimp Cocktail 10 Five shrimp served with cocktail sauce

Choice of buffalo, bbq or jerk sauce.

Crispy Brussels Sprouts 12

Sweet chili sauce

Seasoned with italian bacon and fried with a balsamic drizzle.

♥ Soft Pretzel Sticks (4)

Served with a side of marinara

French Onion 5.75

NEW Fall Harvest Salad 12

Roasted delicatta squash, black pepper bacon, cheddar cheese, walnuts and tomato on mixed greens. Orange ginger vinaigrette.

Cashew Salad 9 Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar & sesame ginger dressing

Turkey, ham, american cheese, lettuce, tomato, apple wood smoked bacon, mayonnaise, toasted wheat

Tavern Cheesesteak 12 Onions, mushrooms, american cheese, italian roll

Mel's Chicken Salad Croissant 9 Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant bun

Slow-roasted beef, provolone cheese, au jus and horseradish sauce

French Dip 10

brioche roll. Cranberry Turkey Sandwich 11 Sliced turkey, cranberry relish, stuffing and smoked

cheddar cheese served with a side of natural gravy

Buttermilk Chicken Sandwich

Breaded chicken, bacon, dijonnaise, smoked cheddar cheese, lettuce & tomato

Terrace Burger 12 Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

sauce and smoked cheddar cheese

FEATURES

sauce and garlic bread Chocolate BBQ Pork Mac & Cheese 15

Ham Loaf 15 Topped with a bourbon barbecue glaze. Served with mashed potatoes & vegetable of the day.

Cranberry Chicken 19 House-made cranberry-cornbread stuffed chicken breast with apple cider gravy. Mashed potatoes and vegetable of the day.

Crab-Stuffed Flounder 22

Chicken Wings 15 Dozen wings served with celery and bleu cheese.

SOUP & SALADS

cabbage, champagne vinaigrette Classic Caesar Salad 10 Romaine lettuce, parmesan cheese, croutons.

Salmon \$7.50 Steak \$6 Shrimp \$6 HANDHELDS

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5

Crab Cake Sandwich 15

Smoked Brisket Melt 13 Smoked brisket with bacon, provolone, chipotle aioli and roasted peppers.

Smoked Pulled Pork Grinder 11 House smoked pulled pork, jack daniel's barbecue

@♥ Beyond Burger 15 Plant-based patty on a gluten free bun with lettuce, tomato and onion.

Fish and Chips 16 Lager battered haddock, remoulade, french fries and

Served with a house salad

Turkey & Waffles 15 Belgian waffle, pulled turkey, mashed potatoes and natural turkey gravy

Chicken Adobo 15 Philippine-style marinated drum sticks served with rice, carrots, peas and a sweet soy garlic sauce.

▼ Vegetarian Tuscan Ravioli 18 Vegetarian ravioli with house-made tomato vodka

Served with house salad, starch and vegetable of the day Upgrade to a Faith or Caesar side salad \$3

House-Smoked Ribs 20/35 Half rack or full rack of house-smoked ribs with

peppercorn char-crust, topped with boursin cheese.

Crab-Stuffed Mushrooms Topped with a house-made sherry lobster sauce Cheesesteak Egg Rolls

Dutch mustard & beer cheese Mozzarella Sticks 8

@ Faith Salad 10 Mixed greens, feta, pecans, golden raisins, carrots, red

Kettle chips and a pickle. Substitute french fries \$1. PBI Club 10

House-made crab cake, lettuce, tomato, remoulade,

Reuben 10 Grilled rye bread, corned beef, sauerkraut, swiss cheese, thousand island dressing

coleslaw Crispy Shrimp Basket 13 Breaded shrimp served with a side of cocktail sauce, fries and coleslaw

House-smoked pulled pork over macaroni and cheese drizzled with Hershey chocolate BBQ sauce

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter MAIN

T-Rail Strip 24

lemon-butter. JT's Crab Cakes 25

chocolate porter barbecue sauce. Tarragon crab stuffing. Baked and finished with a sherry lobster sauce Pork Schnitzel 17 Filet Mignon 35

Soup of the Day 5.50

Creamy white garlic sauce, dill pickles, mozzarella and parmesan cheese

1 pound of clams simmered in beer, garlic and butter. Crab Dip 12 Served with garlic bread and crackers

Lightly breaded and fried pork loin topped with a white wine lemon sauce & capers. Beef Tenderloin Medallions 26 8oz beef tenderloin medallions. Roasted garlic and 8oz filet mignon topped with sherried mushrooms. Whiskey Salmon 19 Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze Seafood Sampler 26 Baked crab cake, shrimp, scallops, and haddock with

Two house-made crab cakes served with remoulade and cocktail sauce. Parties of 8 or more will be one check with 20% gratuity

Consuming raw or under cooked meat and eggs may increase your risk of food-borne illness