

# STARTERS

## Crab Dip 12

Served with garlic bread and crackers

## 🍷 Edamame Pot Stickers 7

Served with orange ginger sauce

## 🌱🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

## Chicken Wings 15

Dozen wings. BBQ or Buffalo. Celery and bleu cheese.

## Murphy's Irish Mussels 12

Irish stout, cream, garlic, tomato

## Cheesesteak Egg Rolls 8

Sweet chili sauce

## Crispy Brussels Sprouts 12

Fried with bacon. Balsamic drizzle.

## 🍷 Soft Pretzel Sticks (4) 10

Dutch mustard & beer cheese

## Mozzarella Sticks 8

Served with a side of marinara

# SOUP & SALADS

## Soup of the Day 5.50

## French Onion 5.75

## Winter Spice Salad 12

Greens, craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic vinaigrette.

## 🌱🍷 Faith Salad 10

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage, champagne vinaigrette

## Classic Caesar Salad 10

Romaine lettuce, parmesan cheese, croutons.

## 🍷 Cashew Salad 9

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

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5  
Salmon \$7.50 Steak \$6 Shrimp \$6

# HANDHELDS

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

## PBI Club 10

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

## Chicken Cheesesteak Wrap 12

Shredded chicken, onion, peppers, lettuce, tomato and smoked gouda cheese in a whole wheat wrap.

## French Dip 10

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

## Crab Cake Sandwich 15

House-made crab cake on brioche bun with lettuce, tomato and side of remoulade sauce.

## Cranberry Turkey Sandwich 11

Sliced turkey, cranberry relish, stuffing and smoked cheddar cheese served with a side of natural gravy

## Smoked Brisket Melt 13

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

## Reuben 10

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

## Smoked Pulled Pork Grinder 11

House smoked pulled pork, jack daniel's barbecue sauce and smoked cheddar cheese

## Terrace Burger 12

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

## 🌱🍷 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 coleslaw

## Crispy Shrimp Basket 13

Breaded shrimp served with a side of cocktail sauce, fries and coleslaw

# FEATURES

Served with a house salad

## Turkey & Waffles 15

Sweet Belgian waffle, pulled turkey, mashed potatoes and natural turkey gravy

## 🍷 Vegetarian Tuscan Ravioli 18

Vegetarian ravioli with house-made tomato vodka sauce and garlic bread

## Chocolate BBQ Pork Mac & Cheese 15

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

## Ham Loaf 15

Topped with a bourbon barbecue glaze. 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.

## T-Rail Strip 24

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

# MAIN

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 chocolate porter barbecue sauce.

## Crab-Stuffed Flounder 22

Tarragon crab stuffing. Sherry lobster sauce.

## Beef Tenderloin Medallions 26

8oz beef tenderloin medallions. Roasted garlic and peppercorn char-crust, topped with boursin cheese.

## Filet Mignon 40

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 lemon-butter.

## JT's Crab Cakes 25

Two house-made crab cakes served with remoulade and cocktail sauce.

## Bourbon Peach Pork Chop 18

Hickory char rub seasoned pork chop. Grilled. Topped with a grainy mustard and peach bourbon sauce.

## Beef Bourguignon 20

Burgundy braised beef stew with carrots, garlic, peas, pearl onions and mushrooms served with mashed potatoes and pastry

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