

# STARTERS

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Soft Pretzel Sticks (4) 11  
Dutch mustard & beer cheese

Crispy Brussels Sprouts 12  
Fried with bacon, balsamic drizzle

Crab Dip 12  
Garlic bread & crackers

GF Shrimp Cocktail 10  
Five shrimp, cocktail sauce

Edamame Pot Stickers 8  
Orange ginger sauce

Mozzarella Sticks 8  
Marinara sauce

Cheesesteak Egg Rolls 8  
Sweet chili sauce

Chicken Wings 15  
Dozen wings, BBQ, mild or hot. Served with celery & bleu cheese

Drunken Clams 12  
Simmered in beer & garlic butter

# SOUP & SALAD

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Salad Protein Options: Grilled, Fried or Pecan Chicken +5, Salmon +8, Steak +7, Shrimp +6

French Onion 5.75

Soup of the Day 5.50

Cashew Salad 11  
Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar, sesame ginger dressing

Caesar Salad 11  
Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing

Faith Salad 12  
Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette

Fall Harvest Salad 12  
Roasted delicata squash, black pepper bacon, cheddar cheese, walnuts and tomato on mixed greens. Apple cider vinaigrette.

# ENTRÉES

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Served with a house salad. Upgrade to a side faith or caesar salad +3

Meatloaf 15  
House-made meatloaf, smoked cheddar cheese & gravy. Mashed potatoes & vegetable of the day

T-Rail Strip 24  
10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter

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

BBQ Pork Mac & Cheese 15  
House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce

Turkey & Waffles 15  
Sweet Belgian waffle, roasted & sliced turkey, mashed potatoes, natural turkey gravy

House-Smoked Ribs 25/38  
Half rack or full rack of house-smoked ribs with chocolate BBQ sauce. Starch & vegetable of the day

# SEAFOOD

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Served with a house salad. Upgrade to a side faith or caesar salad +3

Whiskey Salmon 21  
Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze. Starch & vegetable of the day

Fish & Chips 18  
Lager battered haddock, house-made remoulade, french fries & coleslaw

JT's Crab Cakes 25  
Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day

Crab-Stuffed Flounder 22  
Tarragon crab stuffing. Sherry lobster sauce. Starch & vegetable of the day

Seafood Sampler 26  
Baked crab cake, shrimp, scallops, & haddock. Starch & vegetable of the day

# VEGETARIAN

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Vegetarian Tuscan Ravioli 18  
Topped with a house-made tomato vodka sauce. House salad & toasted garlic bread

GF Vegan Coconut Curry 17  
Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad

GF Beyond Burger 15  
Plant-based patty on a gluten free bun with lettuce, tomato & onion. Kettle chips or upgrade to french fries +1

Add grilled chicken +5, shrimp +6, salmon +8

# BASKETS

Served with french fries & coleslaw

**Fried Oyster Basket 15**  
Cocktail sauce

**Chicken Tenders 14**  
Choice of dipping sauce

**Crispy Shrimp Basket 15**  
Cocktail sauce

# HANDHELDS

Served with kettle chips & a pickle. Substitute french fries +1

**Chicken Cheesesteak Wrap 12**  
Shredded chicken, onion, peppers, lettuce, tomato & smoked gouda cheese in a whole wheat wrap

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

**BBQ Bacon Bleu Cheese Burger 14**  
Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato

**Mel's Chicken Salad Croissant 11**  
Chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato

**Crab Cake Sandwich 15**  
House-made crab cake on brioche bun with lettuce, tomato & side of remoulade sauce

**Tavern Cheesesteak 12**  
Sautéed onions, mushrooms & American cheese on a toasted italian roll

**Smoked Pulled Pork Grinder 11**  
House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese

**PBI Club 11**  
Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat

**Smoked Brisket Melt 13**  
House-smoked brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

**French Dip 12**  
Slow-roasted beef on a hoagie roll with provolone cheese. Served with a side of au jus & horseradish sauce

**Reuben 11**  
Corned beef, swiss cheese, sauerkraut & thousand-island on rye toast

# DESSERT

**Coconut Cream Pie 7**  
Coconut custard filled flaky pie crust, toasted coconut, whipped cream

**PBI Rice Pudding 5**  
Slow cooked house-made rice pudding, whipped cream & cinnamon

**Chocolate Truffle Bomb 8**  
Rich chocolate cake in a chocolate ganache shell with coffee glaze

**Cheesecake 8**  
New York style cheesecake with a vanilla bean brulee glaze

**Peanut Butter Extreme 8**  
Reese's peanut butter mousse, chocolate ganache, brownie base

**Hershey's Chocolate Cake 7**  
Chocolate layer cake with rich chocolate buttercream, whipped cream

**Ice Cream 4**  
Chocolate or Vanilla

**Creme Brulee 7**  
Vanilla custard, caramelized sugar

**Sorbet 4**  
Lemon

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