



## STARTERS

### Chicken Wings 14

10 chicken wings served with celery and bleu cheese. Choice of buffalo, bbq or jerk sauce.

### Drunken Clams 12

1 pound of clams simmered in beer, garlic and butter. Served with garlic bread

### Spinach Dip 10

Served warm with garlic bread and crackers

### Honey BBQ Chicken Quesadilla 12

Smoked cheddar cheese, honey barbecue breaded chicken, bacon and ranch.

### Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried with a balsamic drizzle. Half-orders available upon request \$7.

### Cheesesteak Egg Rolls 8

Sweet chili sauce

### Stuffed Mushrooms 10

Chorizo sausage, spinach, sun dried tomatoes, and smoked cheddar cheese. topped with a cooper supreme sauce

### Buffalo Chicken Flatbread 12

Bleu cheese, diced celery and buffalo chicken

### 🍷 Edamame Pot Stickers 7

Served with sweet chili sauce

### 🍷 The Montour Pretzel 10

Dutch mustard & beer cheese sauce

### Smoked Jerk Chicken Legs 9

House-smoked with a homemade jerk sauce. Served with celery and bleu cheese. Barbecue and hot buffalo sauce available upon request.

### 🌱 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

## SOUP & SALADS

### Soup of the Day 5.50

### French Onion 5.75

### 🍷 Strawberry Salad 12

Mixed greens topped with strawberries, mandarin oranges, feta cheese and toasted almonds. Fruit vinaigrette.

### 🍷 Cashew Salad 9

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

### 🌱🍷 Faith Salad 10

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

### Classic Caesar Salad 9

Romaine lettuce, parmesan cheese, croutons.

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

### Chicken Florentine 12

Grilled chicken breast, spinach dip, mozzarella cheese, lettuce and tomato on a brioche roll

### 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.

### French Dip 10

Slow-roasted beef, provolone cheese, horseradish sauce

### Crab Cake Sandwich 15

House-made crab cake, lettuce, tomato, remoulade, brioche roll.

### 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

### Open-Faced Meatloaf 10

House-made meatloaf topped with smoked cheddar cheese and gravy

### 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.

### Smoked Brisket Melt 13

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

## FEATURES

### 🍷 Vegetarian Tuscan Ravioli 18

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

### Chocolate BBQ Pork Mac & Cheese 15

House-smoked pulled pork over macaroni and cheese drizzled with Hershey chocolate BBQ sauce. Served with a house salad.

### T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter. Served with a house salad.

### Chipotle Peach Pork Chop 18

Grilled 8oz center cut pork chop dusted with chipotle seasoning and finished with mustard peach bourbon sauce. Mashed potatoes and vegetable of the day.

### Shrimp Scampi 18

Sautéed shrimp over linguini in a white wine herb butter sauce with lemon and diced tomatoes. Garnished with scallions. Served with a house salad.

### Chicken & Waffles 15

Belgian waffle, mashed potatoes, rotisserie-roasted bone-in chicken legs, maple gravy

### Fish and Chips 16

Lager battered haddock, french fries, coleslaw and remoulade

### Crispy Shrimp Basket 12

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

## 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.

### Filet Mignon 30

6oz filet mignon topped with sherried mushrooms.

### Seafood Sampler 26

Baked crab cake, shrimp, scallops, and haddock with lemon-butter.

### Cornbread-Stuffed Chicken 19

Jalapeno-cheddar cornbread stuffed chicken topped with a cooper cheese supreme sauce.

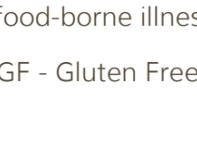
### JT's Crab Cakes 25

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

### 🌱🍷 Whiskey Salmon 19

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze.

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

V - Vegetarian GF - Gluten Free DF - Dairy Free