



# STARTERS

## 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

## **NEW** Crab & Shrimp Summer Roll 12

Shrimp, crab marinated cucumbers, carrots, bell peppers and spring mix delicately wrapped in rice paper. Served a peanut sauce and a Nuoc Cham "Vietnamese dipping sauce"

## Cheesesteak Egg Rolls 8

Sweet chili sauce

## Crispy Brussels Sprouts 12

Seasoned with italian bacon and fried with a balsamic drizzle.

## Mozzarella Sticks 8

Served with a side of marinara

## Stuffed Mushrooms 10

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

## Pulled Pork BBQ Flatbread 13

BBQ pulled pork, fried pickles, caramelized onions, pepper jack cheese and roasted red pepper sauce

## Buffalo Chicken Flatbread 12

Bleu cheese, diced celery and buffalo chicken

## **V** Edamame Pot Stickers 7

Served with sweet chili sauce

## **V** 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.

## **Gf** Shrimp Cocktail 10

Five shrimp served with cocktail sauce

# SOUP & SALADS

## Soup of the Day 5.50

## French Onion 5.75

## **NEW** Grilled Peach Salad 12

Grand marnier grilled peaches, bleu cheese, tomatoes, bacon, candied walnuts, greens, balsamic vinaigrette

## **V** Cashew Salad 9

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

## **Gf V** 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, au jus and horseradish sauce

## **NEW** Smoked Beef Bourbon Deluxe 12

House-cured beef bacon, smoked cheddar, potato pancake, fried pickles and an over-easy egg with a bourbon brown sugar glaze on a toasted croissant.

## Crab Cake Sandwich 15

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

## 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

## 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

## **NEW** Pastrami Burger 14

8 oz. burger topped with house-made pastrami, swiss cheese, mixed greens and 1000 island dressing.

## **Gf V** Beyond Burger 15

Plant-based patty on a gluten free bun with lettuce, tomato and onion.

## 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

# FEATURES

Served with a house salad

## **V** Vegetarian Tuscan Ravioli 18

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

## **NEW** Malibu Mahi 21

Blackened and grilled 8oz mahi-mahi filet topped with malibu coconut rum pineapple salsa. Jasmine rice and vegetable of the day. Garnished with toasted coconut.

## Chocolate BBQ Pork Mac & Cheese 15

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

## T-Rail Strip 24

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

## 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.

## Chicken & Waffles 15

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

# 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.

## **Gf** 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

V - Vegetarian GF - Gluten Free DF - Dairy Free

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