

STARTERS

Drunken Clams 12

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

NEW Fried Pickles 8

Breaded and fried pickles. Served with chipotle mayo.

V Edamame Pot Stickers 7

Served with sweet chili sauce

Spinach Dip 10

Served warm with garlic bread and crackers

Gf Shrimp Cocktail 10

Five shrimp served with cocktail sauce

Chicken Wings 15

Dozen wings served with celery and bleu cheese.

Choice of buffalo, bbq or jerk sauce.

Margherita Flatbread 10

Tomato, mozzarella, fresh basil and balsamic drizzle

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

V Soft Pretzel Sticks (4) 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.

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 dressing

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

Chicago Dog 9

Quarter pound all beef hot dog on a grinder roll with yellow mustard, relish, chopped onions, diced tomatoes, pepperoncini's and a dash of celery salt.

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

Crab Cake Sandwich 15

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

NEW Lamb & Beef Gyro 12

Ground lamb and beef on pita bread with lettuce, tomato, onion and tzatziki sauce

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

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 13

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

Seafood Ramen 25

8oz red snapper, mussels and shrimp with asian noodles in a Thai-inspired miso broth. Garnished with kimchi, seaweed, corn, green onions and fresh lime.

Malibu Mahi 22

Blackened and grilled 8oz. 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 breast 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

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

V - Vegetarian GF - Gluten Free DF - Dairy Free