

OKTOBERFEST

Potato Pancakes (3) 6

Served with sour cream and applesauce

Black Forest Ham Sandwich 12

Grilled black forest ham, swiss cheese, tomato, sautéed spinach and hot bacon dressing on a grilled pretzel bun. Served with potato pancakes.

German Rabbit Salad 15

Fresh greens, roasted beets, candied walnuts, goat cheese, golden raisins and fresh apples topped with rabbit sausage. Gewurztraminer vinaigrette. Other protein options are available.

Best of the Wurst 19

Bratwurst, Knockwurst, and Cheddarwurst, braised in lager and onions, grilled and accompanied by house-smoked pork loin, braised red cabbage, apples and potato pancakes.

Pork Schnitzel 17

Lightly breaded and fried pork loin topped with a white wine lemon sauce & capers. Served with potato pancakes, braised red cabbage and apples.

Veal Schnitzel 22

Tender veal cutlet, lightly breaded and fried. Topped with a riesling lemon sauce.

Sauerbraten 17

Marinated beef with ginger snap gravy and house-made spaetzle

German Chocolate Cake 6

Triple layered chocolate cake with coconut pecan glaze

STARTERS

Drunken Clams 12

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

🌱 Edamame Pot Stickers 7

Served with sweet chili sauce

Chicken Wings 15

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

Stuffed Jalapenos 12

(4) Jalapenos stuffed with smoked pork and cheddar cheese, wrapped in bacon and served with a side of Carolina BBQ sauce

Tuna Wontons 8

Soy, citrus marinated tuna. Crusted in sesame seeds. House pickled cucumbers and onions on a wonton crisp and topped with wasabi aioli

Spinach Dip 10

Served warm with garlic bread and crackers

🌱🌱 Shrimp Cocktail 10

Five shrimp served with cocktail 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

🌱 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

🌱 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

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

Chicken Cuban 12

Grilled chicken, ham, smoked cheddar, pickles, house BBQ rub, southwest seasoning, cuban chipotle mayo on ciabatta

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

🌱🌱 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

🌱 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

T-Rail Strip 24

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

Shrimp Scampi 18

Sautéed shrimp over linguini in a white wine herb butter sauce with lemon, diced tomatoes and scallions.

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.

Beef Tenderloin Medallions 26

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

Filet Mignon 35

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.

Cornbread-Stuffed Chicken 19

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

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

V - Vegetarian GF - Gluten Free DF - Dairy Free