

STARTERS

- 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 Mussels 12

Simmered in beer & garlic butter, served with garlic bread
- Fried Green Tomatoes 9

Fried green tomatoes over a bed of lettuce. Served with hot bacon dressing
- Jalapeno Poppers 9

Jalapenos stuffed with pulled pork, smoked cheddar cheese & wrapped in bacon

SOUP & SALAD

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

- French Onion 5.75

Cashew Salad 11

Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar, sesame ginger dressing
- Soup of the Day 5.50

German Ham Salad 15

Fresh greens, roasted beets, candied walnuts, goat cheese, golden raisins & fresh apples with black forest ham. Champagne vinaigrette.
- GF

Faith Salad 12

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette
- Caesar Salad 11

Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing

ENTRÉES

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

- Pesto Chicken 18

Chicken breast, sun-dried tomatoes, spinach & mozzarella pearls in a basil pesto sauce over bow-tie pasta
- T-Rail Strip 24

10oz NY Strip steak, demi glace, roasted mushrooms, spinach, potato gnocchi, garlic-butter
- Meatloaf 15

House-made meatloaf, smoked cheddar cheese & gravy. Mashed potatoes & vegetable of the day
- BBQ Pork Mac & Cheese 15

House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce
- Cherry Lamb Chops 35

14oz grilled lamb chops with a cherry liqueur demi-glace. House salad, starch & vegetable of the day
- House-Smoked Ribs 20/35

Half rack or full rack of house-smoked ribs with chocolate BBQ sauce. Starch & vegetable of the day

SEAFOOD

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

- 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

- BBQ Bacon Bleu Cheese Burger 14

Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato
- Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato & onion
- Chicken Cheesesteak Wrap 12

Shredded chicken, onion, peppers, lettuce, tomato & smoked gouda cheese in a whole wheat wrap
- 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 10

Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat
- Nashville Hot Chicken Sandwich 12

Breaded and fried southern-style chicken breast with hot sauce & pickle slice on a brioche bun
- Smoked Brisket Melt 13

House-smoked brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers
- Reuben 10

Corned beef, swiss cheese, sauerkraut & thousand-island on rye toast
- The Beefy Bunch 12

Slow-roasted sliced beef on an Italian roll with caramelized onions, cooper sharp cheese, & our house-made "secret sassy sauce"

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
- Hershey's Chocolate Cake 7

Chocolate layer cake with rich chocolate buttercream, whipped cream
- 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
- Chocolate Truffle Bomb 8

Rich chocolate cake in a chocolate ganache shell with coffee glaze
- Ice Cream 4

Chocolate or Vanilla
- Creme Brulee 7

Vanilla custard, caramelized sugar
- Sorbet 4

Lemon
- Peach Cobbler 8

Cinnamon sauce, house-made dough, rustic cobbler topping. Served with vanilla bean ice cream
- German Chocolate Cake 7

House-made triple layered chocolate cake with a coconut pecan 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