



STARTERS

Murphy's Irish Mussels 12

Irish stout, cream, garlic, tomato

Chicken Lemongrass Pot Stickers 8

Served with orange ginger sauce

Crispy Brussels Sprouts 12

Fried with bacon. Balsamic drizzle.

🍷 Soft Pretzel Sticks (4) 10

Dutch mustard & beer cheese

Crab Dip 12

Served with garlic bread and crackers

🍷 Shrimp Cocktail 10

Five shrimp served with cocktail sauce

SOUP & SALAD

Sherry Crab Bisque 8/10

French Onion 5.75

Winter Spice Salad 12

Greens, craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic vinaigrette.

🍷🍷 Faith Salad 10

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

Classic Caesar Salad 10

Romaine lettuce, parmesan cheese, croutons.

Add Grilled or Fried Chicken \$4 Pecan Chicken \$5
Salmon \$7 Steak \$6 Shrimp \$6

HANDHELDS

Kettle chips and a pickle. Substitute french fries +1.

Mel's Chicken Salad Croissant 9

Chicken, grapes, walnuts & celery, lettuce and tomato on a croissant bun

Tavern Cheesesteak 12

Onions, mushrooms, american cheese, italian roll

Crab Cake Sandwich 15

House-made crab cake on brioche bun with lettuce, tomato and side of remoulade sauce.

Smoked Pulled Pork Grinder 11

House smoked pulled pork, jack daniel's barbecue sauce and smoked cheddar cheese

Smoked Brisket Melt 13

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

Terrace Burger 12

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato and onion

VALENTINE'S DAY FEATURES

House salad, roasted yukon potatoes and grilled asparagus
Upgrade to a Faith or Caesar side salad +3

Filet Mignon 40

8oz filet mignon topped with sherried mushrooms.

Veal Saltimbocca 23

Veal cutlet tossed with prosciutto, fresh sage and swiss cheese. White wine pan sauce.

Surf & Turf 40

Crab stuffed lobster tail with lobster sauce and a 10oz New York Strip steak with sherried mushrooms

Cherry Lamb Chops 30

14oz grilled lamb chops with a cherry liqueur demi-glace

Seafood Sampler 26

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

Colossal Stuffed Shrimp 24

Colossal shrimp, tarragon crab stuffing, lobster sauce

Grilled Tuna Steak 24

Tuna steak grilled rare or medium rare. Served with a cucumber smash salad and red quinoa blend

Cranberry Chicken 19

House-made cranberry-cornbread stuffed chicken breast with apple cider gravy. Mashed potatoes and vegetable of the day.

🍷 Prime Rib Au Jus 22 / 26

10oz or 13oz slow roasted prime rib served with horseradish sauce upon request.

🍷 Whiskey Salmon 19

Grilled salmon filet with a Jameson Irish whiskey infused citrus glaze

JT's Crab Cakes 25

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

Bourbon Peach Pork Chop 18

Hickory char rub seasoned pork chop. Grilled. Topped with a grainy mustard and peach bourbon sauce.

Beef Bourguignon 20

Burgundy braised beef tenderloin tips with carrots, garlic, bacon, peas, pearl onions and mushrooms.

Mashed potatoes and a pastry

🍷 Vegetarian Tuscan Ravioli 18

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

DESSERT FEATURES

Black Raspberry Creme Brulee 8

Caramelized sugar

Chocolate Covered Strawberries 7

Chambord-infused whipped cream

COCKTAIL FEATURE

Chocolate Raspberry Martini 9

Chocolate vodka, creme de cacao, raspberry liqueur



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