

STARTERS

Soft Pretzel Sticks (4) 12 Dutch mustard & beer cheese	Crab Dip 12 Garlic bread & crackers	Shrimp Cocktail 12 Five shrimp, cocktail sauce
Chicken Wings 15 Dozen wings, BBQ, mild or hot buffalo. Served with ranch or bleu cheese	Edamame Pot Stickers 9 Orange ginger sauce	Cheesesteak Egg Rolls 12 Sweet chili sauce
Crispy Brussels Sprouts 12 Fried with bacon, balsamic drizzle	Mozzarella Sticks 12 Marinara sauce	Drunken Clams 14 Simmered in beer & garlic butter

SOUP & SALAD

Salad Protein Options: Grilled, Fried or Pecan Chicken +5, Salmon +8, Steak +8, Shrimp +6		
French Onion 5.75	Soup of the Day 4.50c/ 5.50b	
Faith Salad 12 Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette	Caesar Salad 12 Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing	
Cashew Salad 12 Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar, sesame ginger dressing	Fall Harvest Salad 13 Mixed greens, walnuts, cheddar cheese, tomatoes, roasted delicatta squash. Apple cider vinaigrette	

ENTRÉES

Served with a house salad. Upgrade to a side faith or caesar salad +3		
Meatloaf 15 House-made meatloaf, smoked cheddar cheese & gravy. Mashed potatoes & vegetable of the day	BBQ Pork Mac & Cheese 16 House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce	
Lemon Chicken 18 Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day	Delmonico Steak 26 10oz Delmonico Steak with Montreal Seasoning, Grilled to Liking and Finished with Chive Compound Butter	
Porterhouse Porkchop 24 12 oz Porterhouse Porkchop, Hickory Rubbed and Grilled, Topped with Bacon Onion Jam		

SEAFOOD

Whiskey Salmon 22 Grilled salmon filet topped with a whiskey infused citrus glaze. Starch & Vegetable of the day	Fish & Chips 20 Lager battered haddock, house-made remoulade. Served with french fries & coleslaw	
JT's Crab Cakes 25 Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day	Seafood Sampler 26 Baked crab cake, shrimp, scallops & haddock. Starch & vegetable of the day	
Shrimp Carbonara 19 Sautéed shrimp, bacon, peas & parmesan in a cream sauce over Pasta. Served with toasted garlic bread	Crab Stuffed Flounder 22 Crab stuffed flounder with starch and vegetable of the day	
Swordfish 23 Garlic herb char crusted swordfish served with a Bloody Mary Bruschetta, starch and vegetable of the day		

VEGETARIAN

Eggplant Parmesan 18 Breaded eggplant over pasta. Fresh mozzarella & marinara sauce. Served with garlic bread & house salad	^{GF} Vegan Coconut Curry 17 Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad	Mushroom Ravioli 18 Ravioli stuffed with mushrooms and mushroom ragu. topped with alfredo sauce with side of garlic toast and house salad
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BASKETS

Served with french fries & coleslaw

Chicken Tenders 14
Choice of dipping sauce

Crispy Shrimp Basket 15
Cocktail sauce

Fried Oyster Basket 15
Cocktail sauce

HANDHELDS

Served with chips & a pickle. Substitute french fries +1

Tavern Cheesesteak 12
Sautéed onions, mushrooms & American cheese on a toasted italian steak roll

Terrace Burger 14
Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato & onion

Reuben 12
Corned beef, swiss cheese, sauerkraut & thousand-island on rye

Crab Cake Sandwich 15
House-made crab cake on a bun with lettuce, tomato & side of remoulade sauce

Smoked Pulled Pork Grinder 12
House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese

Tuna Melt 12
Tuna salad, tomato & provolone cheese on grilled rye

BBQ Bacon Bleu Cheese Burger 15
Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato

Mel's Chicken Salad Croissant 12
Sweet & tangy combination of chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato

Chicken Cheesesteak Wrap 12
Shredded chicken, onion, peppers, lettuce, tomato & smoked gouda cheese in a whole wheat wrap

^{GF} Beyond Burger 15
Plant-based patty on a gluten free bun with lettuce, tomato & onion. Kettle chips or upgrade to french fries +1

Smoked Brisket Melt 14
House Brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

PBI Club 12
Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat

French Dip 13
Slow-roasted beef on a hoagie roll with provolone cheese. Served with a side of au jus & horseradish sauce

DESSERT

Peanut Butter Pie 8
Reese's peanut butter mousse, chocolate ganache, brownie base

Coconut Cream Pie 7
Coconut custard filled flaky pie crust, toasted coconut, whipped cream

Rice Pudding 7
Slow cooked house-made rice pudding, whipped cream & cinnamon

Brulee Style Cheesecake 8
New York cheesecake with a caramelized top

Chocolate Truffle Bomb 8
Rich chocolate cake in a chocolate ganache shell with coffee glaze

Hershey's Chocolate Cake 7
Triple-layered. House made

Creame Brulee 8
custard, caramelized sugar

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

Parties of 8 or more - 22% Gratuity
Parties of 10 or more - One Check

