

STARTERS

- Soft Pretzel Sticks (4) 12

Dutch mustard & beer cheese
- Crab Dip 12

Garlic bread & crackers
- Edamame Pot Stickers 9

Orange ginger sauce
- Shrimp Cocktail 10

Five shrimp, cocktail sauce
- Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle
- Mozzarella Sticks 8

Marinara sauce
- Cheesesteak Egg Rolls 10

Sweet chili sauce
- Chicken Wings 15

Dozen wings, BBQ, mild or hot buffalo.
Served with ranch or bleu cheese

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 5.50
- 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
- Winter Spice Salad 13

Craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic 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
- Flank Steak Forester 22

Black diamond marinated steak accompanied by a garlic and mushroom ragout
- Pork Tenderloin Au Poivre 18

Pan seared medallions with a brandy peppercorn cream sauce. Starch & vegetable of the day

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
- Shrimp Carbonara 19

Sautéed shrimp, bacon, peas & parmesan in a cream sauce over Pasta. Served with toasted garlic bread
- Seafood Sampler 26


Baked crab cake, shrimp, scallops & haddock. Starch & vegetable of the day
- JT's Crab Cakes 25

Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day
- Crab Stuffed Flounder 22

Crab stuffed flounder with starch and vegetable of the day

VEGETARIAN

- Eggplant Parmesan 18

Breaded eggplant over pasta. Fresh mozzarella & marinara sauce. Served with garlic bread & house salad
-  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

BASKETS

Served with french fries & coleslaw

- Chicken Tenders 14

Choice of dipping sauce
- Fried Oyster Basket 15

Cocktail sauce
- Coconut Shrimp Basket 14

Cocktail sauce

HANDHELDS

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

- BBQ Bacon Bleu Cheese Burger 15

Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato
- Terrace Burger 14

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
- Tavern Cheesesteak 12

Sautéed onions, mushrooms & American cheese on a toasted italian steak roll
- Smoked Pulled Pork Grinder 12

House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese
- Crab Cake Sandwich 15

House-made crab cake on a bun with lettuce, tomato & side of remoulade sauce
- Reuben 12

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

Tuna salad, tomato & provolone cheese on grilled rye
- 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
- Mel's Chicken Salad Croissant 12

Sweet & tangy combination of chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato
- French Dip 13

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

Beyond Burger 15

Plant-based patty on a gluten free bun with lettuce, tomato & onion. Kettle chips or upgrade to french fries +1

DESSERT

- Eggnog Creme Brulee 8

Eggnog custard, caramelized sugar
- 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
- Gingerbread Cake 8
- Chocolate Truffle Bomb 8

Rich chocolate cake in a chocolate ganache shell with coffee glaze
- Hershey's Chocolate Cake 7

Triple-layered. House made
- Chocolate Peppermint Cheesecake 8

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



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