

STARTERS

Soft Pretzel Sticks (4) 12 Dutch mustard & beer cheese	Crab Dip 12 Garlic bread & crackers	Drunken Clams 12 Simmered in beer & garlic butter
Shrimp Cocktail 10 Five shrimp, cocktail sauce	Crispy Brussels Sprouts 12 Fried with bacon, balsamic drizzle	Edamame Pot Stickers 9 Orange ginger sauce
Cheesesteak Egg Rolls 8 Sweet chili sauce	Chicken Wings 15 Dozen wings, BBQ, mild or hot buffalo. Served with ranch or bleu cheese	Mozzarella Sticks 8 Marinara sauce

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	GF Vegan Coconut Curry 17 Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad	Vegetarian Tuscan Ravioli 18 Peppers, onions & mushroom ravioli. House-made tomato vodka sauce & garlic bread.
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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

Creme Brulee 7
Classic vanilla custard with a caramelized sugar topping

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

Cheesecake 8
New York style cheesecake with whipped cream

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

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

Homemade Peach Cobbler 8
Vanilla ice cream

Apple Dumpling 8
Vanilla ice cream

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

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