STARTERS

Soft Pretzel Sticks (4) 12
Dutch mustard & beer cheese

Chicken Wings 15
Dozen wings, BBQ, mild or hot buffalo. Served with ranch or bleu cheese

Crispy Brussels Sprouts 12
Fried with bacon, balsamic drizzle

Crab Dip 12
Garlic bread & crackers

Edamame Pot Stickers 9
Orange ginger sauce

Mozzarella Sticks 12
Marinara sauce

Shrimp Cocktail 12
Five shrimp, cocktail sauce

Cheesesteak Egg Rolls 12
Sweet chili 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 Soup 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, pepper bacon bits, 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

Lemon Chicken 18
Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day

Turkey & Waffles 18
Pulled turkey served with mashed potatoes & a pearl sugar coated waffle topped with natural turkey gravy

BBQ Pork Mac & Cheese 16
House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce

Delmonico Steak 26
10oz Delmonico Steak with Montreal Seasoning, Grilled to Liking and Finished with Chive Compound Butter

SEAFOOD

Whiskey Salmon 22
Grilled salmon with an infused whiskey citrus glaze. Served with starch and vegetable of the day.

JT's Crab Cakes 25
Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day

Shrimp Carbonara 19
Sautéed shrimp, bacon, peas & parmesan in a cream sauce over Pasta. Served with toasted garlic bread

Swordfish 23
Garlic herb char crusted swordfish served with a Bloody Mary Bruschetta, starch and vegetable of the day

Fish & Chips 20
Lager battered haddock, house-made remoulade. Served with french fries & coleslaw

Seafood Sampler 26
Baked crab cake, shrimp, scallops & haddock. 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

Mushroom Ravioli 18
topped with marinara sauce and parmesan cheese. Served with toasted garlic bread

BASKETS

Served with french fries & coleslaw

Chicken Tenders 14
Choice of dipping sauce

Crispy Shrimp Basket 14
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

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

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

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

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

Smoked Brisket Melt 14
Smoked brisket with bacon, provolone, chipotle aioli and roasted peppers on toasted sourdough

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

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

Crab Cake Sandwich 15
House-made crab cake on brioche bun with lettuce, tomato and remoulade sauce.

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

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

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

PBI Club 12
Turkey, ham, american cheese, lettuce, tomato, smoked bacon & mayo on toasted wheat

Cranberry Turkey Sandwich 12
Sliced turkey on ciabatta with cranberry relish, stuffing & smoked cheddar cheese. Natural turkey gravy

DESSERT

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

Brulee Style Cheesecake 8
New York cheesecake with a caramelized top

Peach Cobbler 8
Peach filled house-made dough with a cinnamon sauce, and rustic cobbler topping

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

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

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

Creme Brulee 8
custard, caramelized sugar, Choice of Traditional or Pumpkin

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