

## SOUP



Cup | 7 · Crock | 9 · Ask About Quarts To-Go

### MANHATTAN STYLE CRAB CHOWDER <sup>(GF)</sup>

Vibrant tomato-based chowder with generous portions of lump crab and hearty vegetables.

### FIRESIDE CHILI

Tomato-based chili with beef, beans, and a blend of chili spices. Finished with melty cheddar and onions.

### THE ORIGINAL TOMATO BISQUE

Our famous gratinéed tomato bisque. Savory and creamy with tomatoes, onions, and mushrooms. Finished with croutons and smothered in cheese.

### SOUP OF THE DAY | MP

Ask your server about our revolving soup offering.

## STARTERS

### CREAMY CRAB DIP | 17 <sup>(GF OPTION)</sup>

Crab meat and herbs folded into silky cheese and served with toasted garlic bread.

### GARLIC WHITE WINE MUSSELS | 21 <sup>(GF OPTION)</sup>

Steamed mussels bathed in white wine butter sauce with garlic, tomatoes, peppers, and onions. Served with toasted garlic bread.

### FRIED BRUSSELS | 13 <sup>(GF OPTION)</sup>

Fried Brussels sprouts topped with pork belly and sweet teriyaki.

### TAVERN FRIES | 11

Seasoned fries piled high with bacon, cheddar, and scallions. Served with a side of ranch.

### WINGS

Half Dozen | MP · Dozen | MP

Mild, Hot, BBQ, Teriyaki, Old Bay, Cajun, or Garlic Parmesan. Served with celery and choice of ranch or bleu cheese.

### CHICKEN TENDER PLATTER | 15

Battered and crunchy chicken tenders served with fries and honey BBQ sauce.

### FISH TACOS | 16

Fresh, flaky filets coated in a crispy crust and topped with Asian slaw, Korean aioli, and pickled vegetables. Served on two flour tortillas.

## HANDHELDS

Add side salad | 3 · Add fries | 3 · Substitute gluten-free roll | 3

### FIRESIDE BURGER\* | 17 <sup>(GF OPTION)</sup>

8 oz. Angus burger topped with smoked cheddar, bacon, lettuce, tomato, onion and tangy Fireside BBQ sauce. Served on a brioche bun with chips, coleslaw, and pickle.

### SURF & TURF BURGER | 24 <sup>(GF OPTION)</sup>

Handmade lump crab cake on an 8 oz. Angus burger with lettuce, tomato, onion, and Old Bay remoulade. Served on a brioche bun with chips, coleslaw, and pickle.

### CRAB CAKE SANDWICH | 20 <sup>(GF OPTION)</sup>

Handmade lump crab cake with lettuce, tomato, onion, and Old Bay remoulade. Served on a brioche bun with chips, coleslaw, and pickle.

### BLACKENED PRIME RIB SANDWICH | 21 <sup>(GF OPTION)</sup>

8 oz. cut of prime rib with blackened season, grilled and served with lettuce, tomato, onion, and horseradish mayo. Served on a brioche bun with chips, coleslaw, and pickle.

### MAPLE DIJON CHICKEN SANDWICH | 16

Grilled chicken breast smothered in provolone with maple dijon aioli, bacon, lettuce, and tomato. Served on a brioche bun with chips, coleslaw, and pickle.

### PORK BELLY GRILLED CHEESE | 17 <sup>(GF OPTION)</sup>

Thick-sliced pork belly with smoked cheddar and house BBQ sauce on thick-cut buttery brioche. Served with side of fries, coleslaw, and pickle.

### IMPOSSIBLE WRAP | 18 <sup>(V) (GF OPTION)</sup>

Grilled impossible burger in a jumbo flour tortilla with sautéed peppers, onions, and pineapple chipotle salsa verde. Served with tortilla chips and salsa.

## SALADS

### SEASONAL SALAD | MP

Mixed greens tossed with rotating seasonal ingredients.

### CAESAR SALAD | 11 <sup>(GF OPTION)</sup>

Romaine hearts topped with croutons, shaved parmesan, and caesar dressing.

### THE TAVERN WEDGE | 12 <sup>(GF)</sup>

Wedge iceberg topped with creamy dressing, bacon, tomatoes, and blue cheese crumbles.

### SOUTHWEST SALAD\* | 18 <sup>(GF)</sup>

Marinated and grilled flank steak on a bed of mixed greens, tomatoes, cucumber, cheddar, and roasted corn. Topped with chipotle ranch.

### SMOKED SALMON BLT | 19

In-house cold smoked salmon on a bed of mixed greens with tomatoes, bacon, egg, red onion, and lemon dill ranch.

### PROTEIN

Grilled Chicken | 6 <sup>(GF)</sup> · Grilled Salmon | 9 <sup>(GF)</sup> · Cold Smoked Salmon | 9  
Grilled Shrimp | 8 <sup>(GF)</sup> · Grilled Steak | 9 <sup>(GF)</sup> · Lump Crab Cake | 11 <sup>(GF)</sup>  
Impossible Burger Patty | 8 <sup>(GF) (V)</sup>

### DRESSING <sup>(GF)</sup>

Poppy Seed · Bleu Cheese · Ranch  
Balsamic Vinaigrette · Caesar  
French · Italian · Thousand Island

## MAINS

All entrees served with roll · Substitute gluten-free roll | 3

Add side salad | 3 · Add side caesar | 4

### CHEF'S CUT STEAK\* | MP <sup>(GF)</sup>

Ask your server about our chef's cut of the day.

### BRAISED SHORT RIBS\* | 32 <sup>(GF)</sup>

Tender short ribs braised with tomato mushroom demi-glace and served over whipped potatoes.

### SHEPHERD'S PIE\* | 26 <sup>(GF)</sup>

Seared beef braised with carrots, celery, corn, and mushrooms in our red wine beef stock. Topped with whipped potatoes and melted cheddar.

### HOMESTYLE MEATLOAF | 22

Our blend of beef, veal, and pork combined with onion, jalapeños, and pepperjack cheese, then topped with a bright tomato jam. Served with whipped potatoes and daily vegetable.

### CHICKEN PARMESAN | 25

Hand-breaded chicken breast on a bed of fettuccine topped with robust red sauce, melted mozzarella, and shaved parmesan. Served with garlic bread.

### VEGETABLE LO MEIN | 19 <sup>(VG)</sup>

Thick Lo Mein noodles tossed in house-made stir fry sauce with shitake mushrooms, broccoli, red peppers, carrots, and onions.

### LUMP CRAB CAKES <sup>(GF)</sup>

Single | 23 · Twin | 34

Handmade lump crab cakes served with whipped potatoes and daily vegetable.

### APRICOT SALMON | 26 <sup>(GF)</sup>

Cajun-seasoned salmon filet glazed with an apricot reduction. Served with sticky jasmine rice and daily vegetable.

### FISH & CHIPS | 23

Battered and fried haddock with crisp coleslaw and fries. Served with choice of cocktail or tartar sauce.

### STUFFED SHRIMP | 30 <sup>(GF)</sup>

Lump crab topped with five jumbo shrimp and creamy scampi sauce. Served with whipped potatoes and daily vegetable.

### TOMATO BASIL SHRIMP | 26 <sup>(GF OPTION)</sup>

Fettuccine and jumbo shrimp tossed with tomato and red onion in creamy house-made tomato basil sauce. Finished with shaved parmesan and a side of garlic bread.