

# STARTERS

## SOFT PRETZEL

Brushed with herbed butter, sprinkled with sea salt and served with queso and spicy mustard. 8

## BEER BATTERED MOZZARELLA

Hand-battered and served with house-made marinara sauce. 10

## BUFFALO WINGS

One pound of award-winning wings tossed in mild, hot or jalapeno barbeque sauce. Served with celery and blue cheese or ranch. 14

## ROASTED GARLIC ARTICHOKE DIP

Served with pita bread triangles. 9

## MALT VINEGAR TAVERN CHIPS

House-made kettle chips served with a blue cheese horseradish dipping sauce. 10

## BONELESS BUFFALO STRIPS

Tossed in mild, hot, or jalapeno barbecue sauce. Served with celery and blue cheese or ranch. 13

## MST NACHOS

Corn tortilla chips topped with queso, black beans, sautéed red onions, red bell peppers, jalapenos, shredded Cheddar, sour cream and spicy pico de gallo. 10  
• ADD CHICKEN 4 | ADD STEAK 5 •

## SOUP OF THE DAY

Ask your server about today's fresh selection.

# SANDWICHES

Served with pub fries or sweet potato fries.  
Substitute fresh fruit, a side house or Caesar salad 1.

## MEATLOAF SLIDERS

Applewood smoked bacon, melted provolone and our sweet bbq sauce on mini sourdough rolls. 13

## FRIED GREEN TOMATO BLT

With provolone & herb mayo on toasted wheat berry bread. 13

## CHICKEN CLUB

Grilled chicken, applewood smoked bacon, lettuce, tomato, provolone, and herb mayo on toasted wheat berry. 13  
• ADD AVOCADO \$2 •

## AHI TUNA SALAD SANDWICH

Grilled Ahi tuna steak, chopped and tossed in a lemon haba ero mayo. Served with arugula on sourdough bread. 13

## GROWN UP GRILLED CHEESE

American, Provolone and Cheddar on grilled wheat berry bread. 8  
• ADD TOMATO 1 • ADD HAM 2 •

# SALADS

House Vinaigrette • Fat-Free Raspberry Vinaigrette • Ranch • Blue Cheese • Honey Mustard • Oil & Vinegar • Caesar  
Add grilled chicken breast 5 • Add sirloin 6 • Add grilled salmon 8

## HOUSE SALAD

Field greens topped with carrots, cherry tomatoes, red onions and croutons. 9

## TAVERN CAESAR

Classic Caesar salad topped with parmesan cheese and croutons. 10

## RASPBERRY WALNUT SALAD

Field greens tossed in a raspberry vinaigrette topped with goat cheese, candied walnuts and sun-dried cranberries. 10

## COBB SALAD

Fresh field greens topped with ham, roasted chicken, bacon, egg, avocado, tomatoes and cheddar. 15

## BACON BALSAMIC SPINACH SALAD

Fresh spinach tossed in balsamic dressing topped with bacon, red onion, boiled egg, blue cheese and cherry tomato. 12

# SIDES

Pub Fries 4 • Roasted Gold Potatoes 4 • Sweet Potato Fries 4 • Garlic Mashed Potatoes 4

Seasonal Vegetables 4 • Corn Medley 4 • Cheese Grits 4 • Fresh Fruit 5

House Salad 5 • Caesar Salad 5 • Parmesan Risotto 5 • Mac & Cheese 5

# ENTRÉES

## HERB CRUSTED MAHI-MAHI

Topped with a citrus beurre blanc and served over creamy parmesan risotto and sautéed seasonal vegetables. 24

## TAVERN MEATLOAF

Our signature meatloaf served over garlic mashed potatoes with mushroom demi-glace and corn medley. 16

## SHRIMP & GRITS

Blackened shrimp served atop our cheese grits with a side of seasonal vegetables. 17

## CHICKEN TENDER PLATTER

Hand-battered and served with your choice of pub fries or sweet potato fries. 14

## CLASSIC FISH & CHIPS

Two pieces of flaky white haddock hand-dipped in beer batter, fried, and served with pub fries. 14  
• ADD ANOTHER PIECE OF FISH FOR 4 •

## MAIN STREET MAC & CHEESE

Creamy bechamel cheese sauce with radiatore pasta topped with melted provolone and toasted panko. 14  
• ADD BACON 4 | ADD CHICKEN 5 | ADD SHRIMP 6 •

## BLACKENED SALMON

Served with cheese grits and seasonal vegetables and topped with a lemon beurre blanc sauce. 19

# STEAKS & CHOPS

**Add grilled shrimp 6 • Add sautéed mushrooms 3 • Add blue cheese crumbles 2**

## SIRLOIN\*

An 8oz USDA Choice Sirloin brushed with tavern steak butter.  
Served with garlic mashed potatoes and seasonal vegetables. 19

## HANGER\*

A 10oz USDA Choice Hanger steak grilled, sliced and brushed with house made chimichuri.  
Served with garlic mashed potatoes and seasonal vegetables. 21

## RIB EYE\*

A 12oz USDA Choice rib eye brushed with tavern steak butter and served  
with garlic mashed potatoes and seasonal vegetables. 28

## PORK RIBEYE STEAK

An 8oz pork ribeye served with Fuji Apple chutney, roasted Yukon Gold potatoes and seasonal vegetables. 23

# BURGERS

**Half-pound USDA Choice burgers cooked to your specifications and served with pub fries or sweet potato fries.**

**Substitute fresh fruit, a side house or Caesar salad 1 • Add fried egg 1 • Add avocado 2**

## THE CLASSIC\*

The classic half-pounder, topped with your choice of cheese on a toasted bun with lettuce, tomato, red onions and pickles. 13

## THE JALAPENO CREAM CHEESE\*

Topped with grilled jalapenos and melted cream cheese - a staff favorite. 13

## THE BIG FRANK\*

Topped with white Cheddar cheese, applewood smoked bacon, tomato and fried egg. 15

## THE BACON & BLUE\*

Loaded with applewood smoked bacon, blue cheese and sautéed red onions. 14

## BBQ BACON ONION\*

Topped with crispy onion straws, applewood smoked bacon, cheddar, and our house made BBQ sauce. 15

# DESSERTS

**CHOCOLATE TORTE 7 • BREAD PUDDING 9 •  
APPLE PIE Á LA MODE 9 • CHEF’S CHEESECAKE 9**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
A 20% gratuity will be added for parties of 8 or more.**