

FRONTIER Tavern

Starters

JUMBO SHRIMP 19
remoulade sauce / grilled crostini / lemon

PUB CHIPS 12
*van grouw cheese sauce
applewood-smoked bacon
scallions / spicy ranch*

CHARCUTERIE BOARD 27
*cured meats / regional cheeses / local honey
pickled vegetables / grilled crostini*

PEI MUSSELS 16
chorizo / cannellini beans / toasted baguette

ROASTED OLIVES 12
*roasted garlic / chilies / thyme
goat cheese / toasted baguette*

CHICKEN WINGS 19
buffalo or garlic parmesan

Salads & Soup

add salmon fillet 15, chicken breast 12 or shrimp 15

KALE CAESAR 14
romaine / parmesan / crumbled potato chips

PA APPLE SALAD 12
*watercress / daikon / candied pecans
bedford honey lemon vinaigrette*

TAVERN COBB 23
*rotisserie chicken / mixed greens / corn / tomato
applewood-smoked bacon / egg
black beans / cheddar*

GREEK GODDESS 14
*tabouli / chickpea / cucumber / tomato / olives
pickled onion / oregano lemon vinaigrette*

MIXED SALAD 6
honey-lemon vinaigrette

GARDEN VEGETABLE SOUP 12
fresh vegetables / herbs / beans

Handhelds

seasoned fries, sweet potato fries, fresh fruit or coleslaw

PULLED PORK QUESADILLA 19
*cheddar / jalapeño / red chili aioli
kimchi slaw*

CHICKEN PHILLY CHEESESTEAK 19
onions / pepper / smoked gouda

JUBILEE FARMS BEEF BURGER* 19
*two 4 oz patties / lettuce / tomato / onion
pickles / american*

SMASH BURGER* 19
*two 4 oz patties / caramelized onions
roasted poblano / cheddar*

THE BEYOND BURGER   **22**
*lettuce / tomato / onion
pickle / cheddar*

**CHESAPEAKE
CRAB CAKE SANDWICH 26**
lettuce / tomato / remoulade sauce

CORNED BRISKET OF BEEF REUBEN 19
*applewood-smoked bacon-braised sauerkraut
swiss / 1000 island dressing / rye bread*

Gluten-Friendly Bread available upon request.

 **Gluten-Friendly**  **Vegan**

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*

Entrées

AHI TUNA POKE BOWL* 27

*avocado / edamame / cucumber / crispy shallots
jalapeño / pickled ginger / jasmine rice / spicy tobiko
aioli / sesame sweet soy dressing*

SIRLOIN STEAK* 36

seasoned fries / chimichurri

CHICKEN PICCATA 26

*pounded / bread crumbs
piccata sauce / pasta*

BAKED MAC N CHEESE 28

BBQ beef brisket / radiatori pasta / breadcrumbs

FAROE ISLAND SALMON* 29

chef's garden ratatouille / wilted baby spinach

MUSHROOM BOLOGNESE 26

*wheat berries / quinoa / wild rice
parmesan / basil*

COQ AU VIN 31

*hearty chicken stew / baby root vegetables
fingerling potatoes / roasted garlic crostini*

Sides

7 each

SWEET POTATO FRIES

FRENCH FRIES

COLESLAW

FRESH FRUIT

Sweet Treats

12 each

CHOCOLATE MOLTEN LAVA CAKE

vanilla bean ice cream

VANILLA BEAN CHEESECAKE

madagascar vanilla beans / seasonal berry compote

BREAD PUDDING

bourbon sauce

ROOT BEER FLOAT

appalachian brewing co. root beer / queen city creamery vanilla ice cream

