

FRONTIER Tavern

Starters

SHRIMP REMOULADE 19

PUB CHIPS 10

cheddar & smoked gouda cheese sauce
applewood-smoked bacon / scallions / spicy ranch

PEI MUSSELS 12

chorizo / cannellini beans / toasted baguette

JUMBO MEATBALL 9

beef, veal & pork / fra diavolo sauce / parmesan

CHARCUTERIE BOARD 27

cured meats / regional cheeses / local honey
pickled vegetables / grilled crostini

BAKED BURRATA 12

tomatoes / extra virgin olive oil / sea salt
balsamic / toasted baguette

CHICKEN WINGS 19

buffalo sauce or garlic parmesan dry rub

Salads & Soup

add salmon fillet 15, chicken breast 12 or shrimp 15

KALE CAESAR 14

romaine / parmesan / crumbled potato chips

DRIED BERRIES & BLUE CHEESE  17

mixed greens / clover creek pirate cove blue cheese
dried berries / pistachios / berry dressing

CITRUS & GOAT CHEESE SALAD 17

seasonal greens / citrus slices / goat cheese
bedford honey lemon vinaigrette
candied pecans

MIXED SALAD 12

cucumber / tomato / crouton
choice of dressing

TAVERN COBB 23

rotisserie chicken / mixed greens / corn
tomato / applewood-smoked bacon / egg
black beans / cheddar

TAVERN MUSHROOM SOUP 14

Handhelds

seasoned fries, sweet potato fries, fresh fruit or coleslaw

PULLED PORK SANDWICH 23

barbecue sauce / kaiser roll

NASHVILLE HOT 19

buttermilk-marinated chicken thigh
slaw / hot sauce / pickles

TAVERN BURGER* 19

ground brisket, short rib & chuck
lettuce / tomato / onions / pickles
steakhouse onion cheese

THE IMPOSSIBLE BURGER   22

lettuce / tomato / onion / pickle
vegan cheddar

CHESAPEAKE

CRAB CAKE SANDWICH 26

lettuce / tomato / buttermilk 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 COUSCOUS* 29
*Craisins / seasonal vegetables
pumpkin seeds / feta*

FAROE ISLAND SALMON* 29
thyme sherry-glazed root vegetables / wilted spinach

SIRLOIN STEAK* 36
seasoned fries / chimichurri

SPICED CHICKEN STEW 31
*chicken thigh / peppers / onions / tomatoes
za'atar sauce / mashed potatoes*

CHICKEN SCHNITZEL 26
pounded / breadcrumbs / piccata sauce / pasta

BAKED MAC N CHEESE 28
BBQ beef brisket / radiatori pasta / breadcrumbs

POTATO GNOCCHI 26
Parmigiano-Reggiano cream

MUSHROOM BOLOGNESE 26
*wheat berries / quinoa / wild rice
vegan parmesan / basil*

Sides

7 each

SWEET POTATO FRIES
FRENCH FRIES
COLESLAW

FRESH FRUIT
SIDE SALAD

Sweet Treats

12 each

CHOCOLATE LAVA CAKE
vanilla bean ice cream

CHOCOLATE PEANUT BUTTER PIE
peanut brittle

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

