

APPETIZERS

🍷 = \$3 Off During Happy Hour

Soup du Jour - Daily Offering

Confit Chicken Wings 🍷

Celery, Smoked Tomato Ranch or House Blue Cheese Dipping Sauce
Buffalo | Old Bay | Honey Old Bay | White BBQ | Root Beer BBQ \$14

Maryland State Fair

Old Bay Funnel Cake, Crab Fondue, Corn Salsa, Chives \$19

Garlicky Herby Mozzarella Sticks 🍷

House Red Sauce \$12
Make it Nashville Hot with Smoked Tomato Ranch or House Bleu Cheese Dipping Sauce \$1

Oyster Rockefeller

Bacon Jam, Spinach, Banging Butter, Buttery Crumbs, Chili Oil \$21

4 B's Brussels 🍷

Fried Brussels, Blue Cheese Crumbles, Bacon, Balsamic \$12

Greek Fries

Greek Vinaigrette, Feta Cheese, Tzatziki Sauce, Roasted Red Peppers, Cucumber, Pickled Red Onion, Dill \$13

Seasonal Burrata

Spiced Apricot Jam, Arugula, House Pita, Sesame Brittle \$15

Smoked Fish Dip 🍷

Crackers, Capers, Lemon \$15

Braised Pork Belly

Good Mustard, Apple Fennel Salad \$17

SALADS

Cider Mill Salad

Apples, Red Onion, Blue Cheese, Candied Pepitas, Mixed Greens, Maple Cider Vinaigrette \$16

Cobbeque

Avocado, Bacon, Corn, Blue Cheese Crumble, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg, Mixed Greens, Carolina Gold Vinaigrette \$18

Kale Farro Salad

Roasted Butternut Squash, Pickled Golden Raisins, Red Onion, Beet Purée, Citrus Vinaigrette \$15

D's Beet Salad

Braised Beets, Goat Cheese, Blood Orange, Arugula, Citrus Vinaigrette \$15

Sesame Tuna Bowl

Wasabi Sesame Crusted Tuna, Broccoli, Cucumber, Fresno Pepper, Apricot, Cilantro, Carrots, Forbidden Rice, Ginger Lime Vinaigrette \$21

Add Ons: Pulled Chicken, Grilled Chicken or Buttermilk Fried Chicken \$6 | Chilled Lump Crab \$15 | Crab Cake \$17 | Seared Ahi Tuna \$12

010525

BRICK OVEN PIZZA

Pizzas coming from our Brick Oven may be served at a different pace than food from our main kitchen. Thank you for your understanding!

Featured Pizza

Ask your server for current selection details.

Figgy Piggy

Fig Jam, Prosciutto, Goat Cheese, Tavern Blend Cheese, Red Onions
Aged Balsamic, Baby Arugula \$18

Buffalo Going Wild

Ranch, Buffalo Chicken, Tavern Blend Cheese, Bleu Cheese, Green Onions,
Buffalo Sauce \$16

The Tiki

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro \$16

Truffle Shuffle

Alabama White BBQ, Roasted Wild Mushrooms, Tavern Blend Cheese,
Smoked Cheddar, Truffle Oil, Basil \$18

Main Street Margherita

Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato,
Parmesan, Basil, Garlic Oil \$12

Holy Smoke

Alabama White BBQ, Tavern Blend Cheese, Cheddar, Root Beer BBQ
Sauce, Pulled Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

The Sinatra

Garlic Oil, Red Wine Braised Sausage, Onions & Bell Peppers,
Tavern Blend Cheese, Ricotta \$17

The Carnivore

Ground Beef, Salami, Pepperoni, Tavern Cheese, Red Sauce, Ricotta \$19

PIZZA POWER LUNCH

Available Monday-Friday | 11am-3pm, Dine-In Only

NY Slice of Pizza & Garden Salad

Oversized Slice of Cheese Pizza,
Mixed Greens Salad, House Vinaigrette, Soda
Additional toppings available
for an upcharge
\$10

BUILD YOUR OWN

Not available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$9
Substitute Vegan Cheese \$1
Substitute Cauliflower Crust \$3 - Gluten Reduced

Sauces:

Red Sauce, Alabama White BBQ, Root Beer BBQ, Honey BBQ, Garlic Oil,
Fig Jam, Buffalo Sauce

\$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Bell Peppers, Red Onions, Pickled Jalapeño,
Corn, Basil, Tomatoes, Roasted Garlic Cloves, Spicy Honey, Hardwood Smoke,
Arugula, Aged Balsamic

\$2 Toppings:

Truffle Oil, Pepperoni, Roasted Mushrooms, Roasted Pineapple, Fresh Mozzarella,
Cheddar Cheese, Ricotta Cheese, Goat Cheese

\$3 Toppings:

Bacon, Pulled Chicken, Buffalo Chicken, Prosciutto, Ham, Red Wine Braised Sausage,
Ground Beef, Salami

ENTRÉES

Crab Cake Entrée

Haricot Vert, Duck Fat Fingerlings, Tartar Sauce
\$32 single | \$50 double

Roasted Garlic Butternut Squash Pasta

Shells, Pepita Crumble, Crispy Prosciutto \$19
Add: Chicken \$6

Short Rib Pot Pie

Puff Pastry, Root Vegetables \$27

SANDWICHES

Served with choice of one side: House Chips | Hand Cut Fries | Old Bay Fries
Bacon Fat Fries \$2 | Duck Fat Fingerlings \$2 | Side Salad \$4 | Haricot Vert \$4 |
Mac & Cheese \$6 | Cup O' Soup \$4

Crab Cake Sandwich

Crab Cake, Shreddy, Tartar Sauce, Farm Tomato, Challah Bun \$32

The Tavern Burger

Creekstone Farms, Havarti Cheese, Bacon Jam, Caramelized Beer Onions,
Challah Bun, Garlic Aioli \$20
Add: Sunny Side Up Egg \$2

Awesome Smash Burger

2 1/4lb. Creekstone Farms, American Cheese, Awesome Sauce,
Shaved White Onions, Shreddy, Pickles, Challah Bun \$19
Add: Sunny Side Up Egg \$2

Bird's the Word

Buttermilk Fried Chicken, Pepperoncini Slaw, House Pimento Cheese,
Pickles, Spicy Honey Drizzle, Challah Bun \$17
Make it a "Fire Bird" (Nashville Hot) \$1

Ham Panini

Apple, Cheddar Cheese, Good Mustard, Arugula, Grain Bread \$16

Al Pastor Tacos

Braised Pork Belly, White Onion, Cilantro, Ancho Roasted Pineapple \$16

Fork & Knife Eggplant Parm

Panko Breaded Eggplant, Brioche Baguette, Red Sauce, Mozzarella, Basil,
Roasted Red Peppers \$15

Fried Fish Sandwich

Beer Battered Cod, Tartar Sauce, Shreddy, House Pickles \$15

Short Rib Dip

Horseradish Aioli, Caramelized Beer Onions, Gruyere, Au Jus, Brioche Baguette \$19

DESSERTS

Devil's Chocolate Cake

Whipped Cream, Fresh Berries, Sea Salt \$10

Half Baked Blondie

Whipped Cream, Chocolate Drizzle, S'mores Ice Cream \$10

Carrot Cake

Cream Cheese Anglais, Candied Walnuts \$9

Always Ice Cream

Choice of Flavor: Vanilla | S'mores | Seasonal Offerings
1 scoop for \$4 | 2 scoops for \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.