

SALADS

- TAVERN SALAD** grilled chicken, field green lettuce, avocado, red onion, seasonal fruit, mushroom, tomato, feta cheese with house-made ginger & orange dressing.....\$8.99
 without chicken.....\$7.99
- CAESAR SALAD** romaine lettuce, grilled chicken, parmesan cheese, croutons, red onion & caesar dressing.....\$8.99
 without chicken.....\$7.99

SANDWICHES

[all sandwiches come with a choice of a side]

- TAVERN BURGER** black angus beef on a pretzel roll with Ropp Farms cheddar cheese, sautéed onions and whole grain mustard.....\$9.99
- BBQ BACON BURGER** black angus beef, BBQ sauce, Ropp Farms cheddar cheese and bacon.....\$10.99
- FARMHOUSE BURGER** black angus beef topped with Ropp Farms cheddar cheese, farm fresh egg, bacon and fried onion stack..\$10.99
- BUFFALO CHICKEN SANDWICH** breaded chicken with house-made buffalo wing hot sauce, Ropp Farms cheese, lettuce and tomato and ranch dressing.....\$9.99
- IRISH BURGER** black angus beef burger with sliced corned beef, cabbage, swiss cheese and special sauce.....\$10.99
- TURKEY CLUB** smoked turkey, bacon, lettuce, tomato, garlic aioli, served on texas toast.....\$8.99
- FIRE ROASTED VEGETABLE WRAP** with chipotle aioli, provolone cheese and avocado.....\$10.99
- PULLED PORK SANDWICH** topped with coleslaw on a brioche bun.....\$9.99
- RIBEYE STEAK SANDWICH** with sautéed onions and bell peppers and swiss cheese on a ciabatta roll.....\$12.99

ENTREES

[all entrees include a side salad and your choice of side]

- ROASTED COD** with hollandaise sauce and sautéed seasonal vegetables.....\$10.99
- TRUFFLED MAC AND CHEESE** classic mac made with oyster, shitake and crimini mushrooms, sautéed chicken and house-made cheese sauce.....\$8.99
- FISH N' CHIPS** beer battered cod with hand cut fries.....\$12.99
- GRILLED CAPRESE CHICKEN** topped with melted mozzarella cheese, tomato and basil.....\$12.99
- PUB FISH TACOS** grilled tilapia, guacamole, red cabbage slaw with adobe pepper aioli and mango salsa.....\$10.99
- FLATBREAD PIZZA** choice of topping: pepperoni, sausage, veggie or bacon.....\$8.99
- MARINATED GRILLED CHICKEN** with fennel, carrot and garlic slaw and lemon.....\$12.99

L Lighter Fare

V Vegetarian

G Gluten Free

Menu designed specifically for Spring 2015 by Executive Chef Jackie Longbons-Baughman



OPEN DAILY AT 4 P.M.

STARTERS

- COCONUT SHRIMP**
 with Sweet & Sour Sauce
 \$7.99
- CHICKEN WINGS**
 BBQ, buffalo, chili thai,
 garlic parmesan
 \$7.99
- CHIPOTLE CHICKEN**
QUESADILLA
 \$7.99
- STRAWBERRY AVOCADO**
SALSA AND CHIPS
 \$2.99
- PUB NACHOS**
 Beef or Chicken
 \$8.99
- LOADED TOTS**
 Gouda and cheddar cheese,
 bacon, green onions
 \$8.99

SIDES

- HAND CUT FRIES
- SWEET POTATO FRIES
- WAFFLE FRIES
- ONION RINGS
- SEASONAL VEGETABLES

\$3.49

DESSERTS

- SKILLET COOKIE SUNDAE**
 warm chocolate chip cookie, vanilla ice cream, hot fudge
 \$4.99
- STRAWBERRY SHORTCAKE**
 mint, basil and whipped cream and balsamic drizzle
 \$3.99

Notice: the consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

For parties of 6 or more an 18% gratuity will be applied



@PARKEREGENCY



BEER SELECTIONS

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DRAUGHT BEER

Rogue Dead Guy – Newport, OR - \$5

In the style of German Maibock, using their proprietary Pacman ale yeast. Deep honey in color with a malty aroma and a rich hearty flavor.

Stone IPA – Escondido, CA - \$5

Medium malt character with generous “dry hopping” giving this beer its abundant hop aroma and crisp hop flavor.

Capital Island Wheat – Middleton, WI - \$5

An American style wheat Ale brewed with wheat grown on Wisconsin’s Washington Island, off the tip of famous Door County. One of the rare brews that a wide variety of beer drinkers enjoy.

Two Brothers Domain Dupage – Warrenville, IL - \$5

A well balanced amber ale that shows flavors of caramel, toasty and fruity characters. The finish has a gentle floral and spicy hop balance that cleanses the palate.

Left Hand Milk Stout – Longmont, CO - \$5

Dark and delicious, America’s great milk stout will change your perception about what a stout can be. Utterly delightful.

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The Tavern is dedicated to offering a variety of craft beers as well as seasonal varieties. Please ask your server for a full selection.

BOTTLED BEER

DOMESTIC

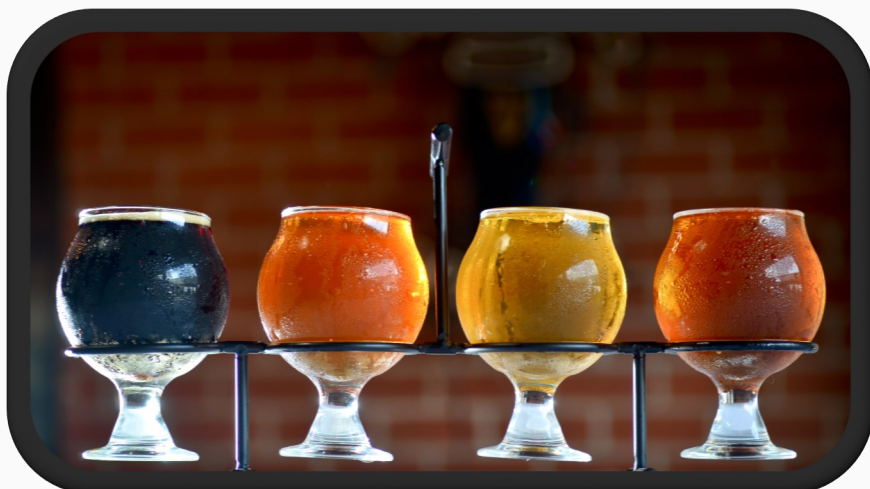
Bud Light.....	\$3
Budweiser.....	\$3
Bud Select.....	\$3
Bud Select 55.....	\$3
Bud Light Lime.....	\$3
Michelob Ultra.....	\$3
Miller Lite.....	\$3
MGD.....	\$3
Coors Light.....	\$3
O’Doul’s NA.....	\$3

IMPORTS, SPECIALTY AND CRAFT

Corona.....	\$4
Heineken.....	\$4
Woodchuck Cider.....	\$4.50
Shock Top.....	\$4.50
Goose Island 312.....	\$4.50
Shiner Bock.....	\$4.50
Fat Tire.....	\$4.50
Lagunitas IPA.....	\$4.50

Not sure which draughts to try?

You can get four samples for only \$4 with our Beer Flights.



Sleep Here. Eat Here. Meet Here.
It All Happens Here.