

Tavern 245 Menu

Appetizers

Tuna Tataki

Seared pepper crusted tuna served with cucumber-seaweed salad and ponzu sauce for dipping.

\$10

Lump Crab Cake

Pan-seared lump crab cake served on a bed of mixed greens and drizzled with lemon remoulade

\$11

Fried Chicken Skins

The best part of fried chicken drizzled with chili infused honey

\$5

Flat Bread Pizza of the Day

\$6

P.E.I. Mussels

PEI mussels steamed in tarragon and thyme white wine sauce

\$10

Portabella Fingers

Roasted mushrooms dredged in seasoned flour and flash fried. Served with horseradish aioli

\$6

New Orleans Style BBQ Shrimp

Fresh shell-on Gulf shrimp sautéed with Creole seasonings, butter and beer. Served with crusty bread for dipping.

\$10

Feta Truffle Fries

Double cooked fresh cut fries served with feta truffle aioli

\$5

Hummus Duo

Both cilantro chipotle and roasted garlic hummus served with crispy pita chips

\$8

Loaded Nachos

Traditional nachos topped with black bean compote, white cheddar, and grilled chicken.

Finished with homemade pico de gallo, guacamole, and cilantro sour cream

\$9

Chicken Wings

Choice of chili-lime, lemon Dijon, or buffalo blue cheese

6/\$5 12/\$9 15/\$11

Edamame

Chilled steamed soybeans tossed with sea salt

\$6

Mezze Combo

Homemade tapenade, marinated artichokes, assorted cheese, choice of hummus. Served with fresh made crispy pita chips

\$12

Homemade Chicken Tenders

Choice of BBQ, Ranch, Honey Dijon or Buffalo

\$7

Salad and Soup

Beer Cheese

\$4/cup \$7/bowl

Soup of the Day

\$4/cup \$7/bowl

House

Mixed greens, carrots, cucumbers, shaved red onion, tomato, croutons and balsamic vinaigrette.

Starter \$4 Entree \$8

Add chicken \$3, shrimp \$4, smoked salmon \$4

Arugula and Berries

Arugula, goat cheese, seasonal berries, toasted almonds, served with balsamic vinaigrette.

\$9

Add chicken \$3, shrimp \$4, smoked salmon \$4

Asian Chicken

Mixed greens, carrots, mandarin oranges, Napa cabbage, peppers, grilled chicken, garnished with crispy wontons and tossed with sesame teriyaki vinaigrette

\$10

Southwest Chicken

Shredded romaine, black bean compote, bell pepper, onion, tomatoes, grilled chicken, shredded cheddar and crispy tortilla strips, served with cilantro lime dressing.

\$10

Caribbean

Mixed greens, mandarin oranges, mango, pineapple and jerk chicken. Topped with toasted almonds and a mango mint dressing.

\$10

Mediterranean Spinach

Spinach, feta, olives, roasted red peppers and sundried tomatoes with lemon herb vinaigrette.

\$9

Add chicken \$3, shrimp \$4, smoked salmon \$4

Classic Caesar

Romaine, house made croutons, parmesan, Caesar dressing.

Starter \$4 Entree \$8

Add chicken \$3, shrimp \$4, smoked salmon \$4

Buffalo Shrimp Wedge

Iceberg, bacon, blue cheese crumbles, shaved red onion with hand breaded shrimp tossed in buffalo sauce.

\$12

Sandwiches

Pulled Pork

House smoked pork shoulder, house slaw dressed with smoked paprika vinaigrette.

\$9

Fried Green Tomato

Cornmeal crusted green tomatoes, goat cheese, red pepper coulis on grilled pumpernickel.

\$

Steak Sandwich

6 oz. filet, sautéed onions and peppers, provolone cheese, horseradish aioli. Served on a hoagie bun.

\$13

Tarragon Chicken Salad

Roasted chicken, celery, onions, walnuts, white grapes, tarragon mayo on whole wheat bread.

\$8

Ultimate Ham and Cheese

House smoked shredded ham smothered in a three cheese sauce on a pretzel roll.

\$9

Open-face Turkey

Roasted turkey, stuffing loaf, cranberry compote, homemade turkey gravy with mashed potatoes.

\$10

Schnitzel

Breaded pork cutlet, caramelized onions, lettuce, tomato, aioli on a hoagie roll.

\$10

Reuben

House brined corn beef, sauerkraut, Swiss cheese, Russian dressing on marble rye.

\$10

Lump crab cake

Pan seared crab cake, lettuce, tomato, citrus aioli.

\$13

Smoked Salmon BLT

House smoked salmon, bacon, lettuce, tomato, lemon mayo.

\$11

Blackened Tuna

Blackened Tuna, Napa cabbage, cilantro lime aioli.

\$12

Braised Beef

Beef braised in a special blend of spices, crispy fried onions, gruyere, cherry mustard.

\$9

Marinated Portabella

Grilled portabella, arugula, buffalo mozzarella, roasted red peppers, sundried tomatoes.

\$8

Chicken Cordon Bleu

Grilled chicken, house smoked shredded ham, three cheese sauce. Served on a pretzel roll.

\$11

All American

Grilled chicken, crispy fried onions, bacon, American cheese, Ranch

\$9

Grilled Cheese

American, Gruyere, Provolone and Tomato.

\$7

Avocado Turkey Wrap

Avocado, roasted turkey, bacon, chipotle mayo

\$8

Turkey Bacon Swiss

Roasted Turkey, Bacon, Swiss, honey dijon. Served on a pretzel roll.

\$9

245 Combo

Choice of half Avocado Turkey Wrap or Tarragon Chicken Salad. Served with choice of house, Caesar, or bowl of soup

\$8

Burgers

Classic Cheese

Your choice of American, Blue Cheese, Feta, Gruyere, Pepper Jack or Provolone.

\$9

Badger

Caramelized onion, American cheese, whipped butter.

\$10

Bacon Popper

Bacon, cream cheese, fresh jalapenos.

\$10

Holy Cow

Braised beef, gruyere cheese, horseradish aioli.

\$10

Wake-up

Fried egg, pepper jack cheese, spicy mayo.

\$10

Gooey Bluey

Bacon, crispy fried onion, crumbled blue cheese, white cheddar, blue cheese dressing.

\$10

Mediterranean

Fried spinach, roasted red peppers, feta cheese, tapenade, lemon mayo

\$10

Caprese

Basil, fresh mozzarella, tomato butter, balsamic reduction

\$10

South of the Border

Guacamole, jalapenos, salsa, cilantro sour cream, cheddar cheese, crispy tortilla strips.

\$10

All burgers and sandwiches come with choice of homemade potato chips, mashed potatoes or
homemade fries.

Substitute a house salad, caesar salad, vegetable of the day, or seasonal fruit cup \$2

