



## small plates

- Buffalo Chicken Nuggets**  
homemade pickles, blue cheese 7.75
- Avocado Toast \***  
tuna tartare, cilantro, scallions 12.75
- Charred Brussels Sprouts**  
bacon, sage, balsamic gastrique 7.75
- Shrimp Salad Rolls**  
mini brioche, Sriracha aioli, homemade chips 11.75
- French Onion Dip <sup>V</sup>**  
horseradish, sour cream, homemade potato chips 8.75
- Spinach Artichoke Dip <sup>V</sup>**  
parmesan, béchamel, pita chips 10.75
- Selection of Three Local Cheeses <sup>V</sup>**  
served with crackers and seasonal accompaniments 14.75
- for kids**
- Grilled Cheese** 6.75 <sup>V</sup>
- Cheeseburger** 7.25 \*
- Chicken Nuggets** 6.75
- Hot Dog** 6.75
- all served with fries, carrots, and one soft drink
- sides**
- Coleslaw <sup>V GF</sup>**  
red cabbage, mayo slaw 4.75
- Red Bliss Potato Salad <sup>V GF</sup>**  
red onion, celery, mayonnaise 4.75
- Steamed Kale** 4.75 <sup>V GF</sup>
- Handcut Fries** 4.75 <sup>V</sup>
- Baked Potato <sup>GF</sup>**  
tavern butter 4.75  
add-ons 0.75 each or 2.00 all:  
cheese, sour cream, bacon

# Marlborough Tavern

## apps & shared plates

- Tavern Wings**  
8 piece chicken wings, choice of buffalo or BBQ sauce 11.75
- CBR Flatbread**  
grilled chicken, bacon, ranch, pickled jalapeño, parmesan 12.75
- Hummus Plate <sup>V</sup>**  
fried eggplant, pickled vegetables, tahini, grilled pita 12.75
- Kale Pesto Flatbread <sup>V</sup>**  
shaved zucchini, artichoke hearts, parmesan, mozzarella 11.75
- Tater Tot Nachos <sup>V</sup>**  
melted cheese, tomato salsa, hot sauce, cilantro 12.75
- Sausage, Tomato & Pepperoncini Flatbread**  
roasted tomato, parmesan 12.75
- Asian BBQ Ribs <sup>GF</sup>**  
hoisin glaze, cucumber salad, sesame seeds 14.75
- Kale Salad <sup>GF \*</sup>**  
spiced pecans, Cato Corner blue cheese, and cranberry vinaigrette 10.75
- Teriyaki Salmon Cakes**  
red cabbage slaw, tartar sauce, lemon 13.75
- Beet & Goat Cheese Salad <sup>V GF</sup>**  
arugula, walnuts and sherry vinaigrette 8.75
- Grilled Shish Kebab**  
seasonal vegetables and protein, served with warm pita and salsa verde 15.75
- Mixed Baby Lettuces <sup>V GF</sup>**  
shaved local carrots, torn herbs, and ginger miso dressing 8.75
- Seared Tuna Tataki \***  
lo mein noodle salad, sesame, ponzu sauce 17.75
- Caesar Salad \***  
baby romaine hearts, parmesan, radishes 8.75 add anchovies 1.25
- Crispy Calamari**  
pepperoncini, harissa aioli, lemon 10.75
- Chicken Chopped Salad <sup>GF</sup>**  
bacon, lettuce, tomato, avocado, hard boiled egg, ranch 14.75
- Mac 'n Cheese <sup>V</sup>**  
Dutch farmstead, Vermont cheddar, herbed breadcrumbs 10.75
- add to salads: chicken 5.00, steak or salmon 7.00, salmon cakes 9.00
- substitute gluten-free crust to flatbreads 3.00

## main courses

- Catch Of The Day <sup>GF</sup>**  
locally sourced fresh seafood, never frozen MP
- Fish & Chips \***  
New England IPA batter, coleslaw, handcut fries, tartar sauce 19.75
- Grilled Atlantic Salmon <sup>GF \*</sup>**  
roasted zucchini, lemon caper sauce, potato salad 24.75
- Herb Roasted Half Chicken <sup>GF</sup>**  
fingerling potatoes, slow roasted carrots, lemon 23.75
- Weekend Butcher's Cut <sup>GF \*</sup>**  
available Fridays and Saturdays  
specialty steak or meat served with baked potato and market vegetables  
Market Price
- BBQ Brisket Sandwich**  
coleslaw, cheddar, crispy fried onions, light mayonnaise, handcut fries 15.75
- Grilled Tavern Steak \***  
handcut fries, tavern butter 26.75
- Grilled Homemade Sausage Roll**  
caramelized onions, sweet & pickled pepper relish, mustard, tater tots 14.75
- American Tavern Burger \***  
grass-fed Connecticut beef, Lucky Goat blend, handcut fries 14.75  
add bacon 1.00  
add cheddar cheese, sautéed onions, sautéed mushrooms 0.50

V: vegetarian GF: gluten-free

\*Consuming raw poultry, meat, or fish may increase your risk of foodborne illness, especially with certain medical conditions

# Tavern Cocktails & Wine

## classic cocktails

### Perfect Manhattan

rye whiskey, sweet and dry vermouth, angostura bitters, served stirred and up or on the rocks 9.25

### Negroni

gin, Campari, sweet vermouth, stirred and garnished with an orange twist 9.25

### Penicilin

blended scotch, peated scotch, lemon juice, ginger honey water 9.25

### Bee's Knees

gin, honey water, lemon juice, splash of orange juice, served shaken and up 9.25

### Sazerac

Sazerac rye, absinthe, peychauds bitters, lemon twist 9.25

### Hemingway Daiquiri

white rum, Maraschino liqueur, lime juice, grapefruit juice, served shaken and up 9.25

### Paloma

Tres Agaves tequila, lime juice, grapefruit juice, agave nectar, splash of soda 9.25

## reds

### Canvas Cabernet

California

Glass	Bottle
8	29

### Canvas Merlot

California

8	29
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### Three Thieves Red Blend

California

8	29
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### Seaglass Pinor Noir

California

9	35
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### Torres 5G Garnachas

Spain

10	40
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### Joel Gott "815" Cabernet

California

12	47
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Ask about our Featured Monthly Bottles

## whites

### Canvas Chardonnay

California

Glass	Bottle
8	29

### Kung Fu Girl Riesling

Washington

8	32
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### Bacaro Pinot Grigio

Delle Venezie

8	32
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### Charles & Charles Rosé

Washington

9	36
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### 13 Celsius Sauvignon Blanc

Marlborough

9	36
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### Picket Fence Chardonnay

Russian River Valley

12	47
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Ask about our Featured Monthly Bottles

## sparkling

### Jaume Serra Cristalino Cava Brut

### Ruffino Sparkling Rosé

Ask about our Featured Monthly Bottles

187s
11
11.75

## signature cocktails

### Beekeeper's Tea

Wintonbury gin\*, Wild Moon cucumber, lemon juice, hibiscus honey, egg white, peach bitters 9.75

### The Governess

44 North Nectarine Sunnyslope Nectarine vodka, pear sake, triple sec, lime juice, cranberry 12.75

### The Musket

Litchfield vanilla bourbon, Tuaca, coffee liqueur, espresso, white chocolate birch liqueur whipped cream 12.50

### The Colonel's Ol' Fashioned

fig infused bourbon, Wild Moon birch barrel aged old fashioned\* 10.75

### Buell's Mule

fig vodka, St. Germain Elderflower liqueur, ginger beer, lime juice 10.75

### Yuzu Cowboy

Mezcal, Yuzu sake, orange liqueur, lime juice, orange juice 12.75

### Secretariat

Buffalo Trace bourbon, honey water, mint, lemon juice, ginger ale topper 8.75

### Sol de Fresca

tequila, strawberry liqueur, lime juice, pineapple, lemon lime soda 9.25

### Front Porch Sangria

apple honey whiskey, peach sangria, red or white 8.75

\*Connecticut Spirits

## about us

The main house of the Tavern was built by Colonel Elisha Buell as a home for his family in 1760. Soon after, the Buell Tavern became a popular stagecoach stop along the Governors Highway, which ran from New London to Hartford. When the Revolutionary War ended, the men of Marlborough gathered in the Tap Room to stack their muskets and heft a tankard of ale, celebrating their victory over the British. Today, the working population of Marlborough gathers in the Tap Room to celebrate happy hour at the end of a long day at the office. The Buell Family continued to run the Tavern for over 100 years until they sold it in 1868. During these years, the Tavern hosted some high profile guests such as Presidents Andrew Jackson and James Monroe, as well as Mary Hall, the first female lawyer in Connecticut. Tavern goers today are likely not quite as impressive, but if you are, we might just name one of our signature cocktails in your honor. The legends and tales of the Tavern are plentiful, and these walls hold stories dating back nearly 300 years. Some claim they've heard ghosts' footsteps leading up the stairs; others swear they can hear the Colonel's voice when they sit beside the fireplace. Whether you're investigating the rumors of way back when, or making new memories with friends and family, we want to welcome you to the reestablished Marlborough Tavern.

