



Marlborough Tavern

apps & shared plates

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

French Onion Dip
horseradish, sour cream, homemade potato chips 8.75

Spinach Artichoke Dip^V
parmesan, béchamel, pita chips 10.75

Selection of Three Local Cheeses^V
served with crackers and seasonal accompaniments 14.75

Onion Rings
homemade onion rings 7.75

Hummus Plate^V
fried eggplant, pickled vegetables, tahini, grilled pita 9.75

sides

Coleslaw^{V GF}
red cabbage, mayo slaw 4.75

Red Bliss Potato Salad^{V GF}
red onion, celery, mayonnaise 4.75

Steamed Kale 4.75^{V GF}

Handcut Fries 4.75^V

Baked Potato^{GF}
tavern butter 4.75

add-ons 0.75 each or 2.00 all:
cheese, sour cream, bacon

for kids

Grilled Cheese 6.75^V

Cheeseburger 7.25*

Chicken Nuggets 6.75

Hot Dog 6.75

all served with fries, carrots,
and one soft drink

V: vegetarian GF: gluten-free

Tavern Wings
8 piece chicken wings, choice of
buffalo or BBQ sauce 11.75

Tater Tot Nachos^V
melted cheese, tomato salsa,
hot sauce, cilantro 12.75

Asian BBQ Ribs^{GF}
hoisin glaze, cucumber salad,
sesame seeds 14.75

Salmon Cakes
red cabbage slaw, tartar
sauce, lemon 13.75

Grilled Shish Kebab
seasonal vegetables and protein,
served with warm pita and
salsa verde 15.75

Crispy Calamari
pepperoncini, harissa aioli,
lemon 10.75

Mac 'n Cheese^V
Dutch farmstead,
Vermont cheddar, herbed
breadcrumbs 10.75

CBR Flatbread
grilled chicken, bacon, ranch,
pickled jalapeño, parmesan 12.75

Kale Pesto Flatbread^V
shaved zucchini, artichoke hearts,
parmesan, mozzarella 11.75

Sausage, Tomato & Pepperoncini Flatbread
roasted tomato, parmesan 12.75

Kale Salad^{GF*}
spiced pecans, Cato Corner blue
cheese, and cranberry
vinaigrette 10.75

Beet & Goat Cheese Salad^{V GF}
arugula, walnuts and
sherry vinaigrette 8.75

Mixed Baby Lettuces^{V GF}
shaved local carrots, torn herbs,
and ginger miso dressing 8.75

Caesar Salad^{*}
baby romaine hearts, parmesan,
radishes 8.75 add anchovies 1.25

Chicken Chopped Salad^{GF}
bacon, lettuce, tomato, avocado,
hard boiled egg, ranch 14.75

add to salads: chicken 5.00, steak
or salmon 7.00, salmon cakes 9.00

substitute gluten-free crust to
flatbreads 3.00

mains & sandwiches

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

BBQ Brisket Sandwich
coleslaw, cheddar, crispy fried
onions, light mayonnaise,
handcut fries 15.75

Turkey Burger
handcut fries 12.75

add bacon 1.00
add cheddar cheese, sautéed
onions, sautéed mushrooms 0.50

Blackened Chicken Sandwich
lettuce, tomato, horseradish mayo,
homemade potato chips 13.75

New England Lobster Roll
drawn butter, lemon, fries - MP

BBQ Half Chicken^{GF}
baked potato, green beans 19.75

Grilled Homemade Sausage Roll
caramelized onions, sweet &
pickled pepper relish, mustard,
tater tots 14.75

Grilled NY Strip*
handcut fries, tavern butter 34.75

Grilled Atlantic Salmon*
roasted zucchini, lemon caper
sauce, potato salad 22.75

Fish & Chips
New England IPA batter, coleslaw,
handcut fries, tartar sauce 19.75

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

Tavern Cocktails & Wine

classic cocktails

Moscow Mule

Tito's Handmade vodka, ginger beer, lime juice \$11

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

Penicillin

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

8 29

Canvas Merlot

California

8 29

Three Thieves Red Blend

California

8 29

Seaglass Pinor Noir

California

9 35

Torres 5G Garnachas

Spain

10 40

Joel Gott "815" Cabernet

California

12 47

Ask about our Featured Monthly Bottles

whites

Canvas Chardonnay

California

8 29

Kung Fu Girl Riesling

Washington

8 32

Bacaro Pinot Grigio

Delle Venezie

8 32

13 Celsius Sauvignon Blanc

Marlborough

10 36

Charles & Charles Rosé

Washington

10 36

Gérard Bertrand Gris Blanc Rosé

11 42

Picket Fence Chardonnay

Russian River Valley

12 47

Ask about our Featured Monthly Bottles

sparkling

187s

Jaume Serra Cristalino Cava Brut

11

Ruffino Sparkling Rosé

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

Tavern Tiki

Plantation 3 Stars white rum, Plantation Stiggins' Fancy Pineapple rum, Ginkobai Hannya Tou sweet and spicy sake, velvet falernum, orange juice, pineapple, angostura bitters 11.75

*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.

