



Marlborough Tavern

apps & shared plates

small plates

Chicken Nuggets

chili sauce, sesame, scallions 7.75

Roasted Brussels Sprouts

bacon, sage, balsamic 7.75

Butternut Squash Dip

vermont cheddar, pumpkinseeds, caramelized onions, sourdough 8.75

Spinach Artichoke Dip v

parmesan, béchamel, spinach chips 10.75

Shrimp Cocktail

horseradish sauce 12.75

Homemade Onion Rings

harissa aioli 7.75

New England Clam Chowder 6.75

Cup of Chili 6.75

Sweet Potato Chips

maple mayo 6.75

sides

Steamed Kale 4.75 VGF

Seasonal Vegetables 4.75 VGF

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 general tso, buffalo or BBQ sauce 11.75

Tater Tot Poutine
cheese curds, gravy 10.75
add egg 2.00

Crispy Polenta Cakes
marinara 10.75

Fried Pork Belly GF
mashed potatoes, pickled mustard seeds, apple 14.75

Crispy Calamari
banana peppers, harissa mayo, lemon 11.75

Tavern Mac 'n Cheese v
dutch farmstead, cheddar, breadcrumbs 10.75
add: bbq brisket 6.00,
buffalo chicken 5.00,
crispy pork belly 6.00

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 VGF
arugula, walnuts and sherry vinaigrette 8.75

Mixed Baby Lettuces VGF
shaved carrots, cucumbers, white balsamic vinaigrette 8.75

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

Chicken Chopped Salad VGF
bacon, napa cabbage, avocado, apple, cider-honey mustard vinaigrette 14.75

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

substitute gluten-free crust to flatbreads 3.00

mains & sandwiches

American Tavern Burger *
custom blend, handcut fries 14.75

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

BBQ Brisket Sandwich
pepper jack, roasted peppers, fried onions, fries 15.75

Turkey Burger
handcut fries 12.75

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

Meatloaf
mashed potatoes, gravy, brussels sprouts 16.75

Seafood Casserole
spaghetti squash, white wine cream sauce 19.75

Chicken Pot Pie
17.75

Stuffed Pork Loin
sauerkraut, apple bourbon stuffing 21.75

Grilled Tavern Steak *
12oz, baked potato, seasonal vegetable 23.75

Maple Glazed Salmon *
marble potatoes, fall vegetables, and bacon 23.75

Vegetable Lasagna
vegetable lasagna, eggplant, squash, tomato, parmesan, mozzarella 17.75

*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

Side Car

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

Big Apple Sour

apple whiskey, egg whites, jerry thomas bitters, lemon juice, cinnamon, simple 10.75

The Governess

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

The Pumpkin 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

Hot Toddy

whiskey, honey, lemon 10.75

Cider Margarita

10.75

Front Porch Sangria

apple honey whiskey, peach sangria, red or white 8.75

Cranberry Dark 'N Stormy

plantation dark rum, hartford flavor company cranberry lime juice, angostura bitters, amaro, ginger beer 10.75

*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.

