



Marlborough Tavern

apps & shared plates

small plates

General Tso Chicken Nuggets
chili sauce, sesame, scallions 7.75

Roasted Brussels Sprouts
bacon, sage, balsamic 7.75

Butternut Squash Dip
vermont cheddar, pumpkin seeds,
caramelized onions, pita chips 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

Cup of Chili
cheddar cheese 6.75

French Onion Soup
toasted crouton, swiss cheese 7.00

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

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 Egg Rolls
braised pork, cabbage,
soy dipping sauce 7.75

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
bacon 2.00

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 GF
bacon, lettuce, avocado, tomato,
hard boiled egg, ranch 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

Corned Beef Reuben
sauerkraut, russian dressing,
fries 13.75

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

Stuffed Sole
crabmeat, breadcrumbs,
creamed spinach 24.75

Chicken Pot Pie
carrots, celery, onion, mushroom,
topped with a buttermilk
parmesan pie crust 17.75

Smoked Ham
honey glaze, roasted carrots,
mashed potatoes 18.75

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

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

Mushroom Risotto
sherry, mascarpone, chives 19.75

Pot Roast
slow braised beef shoulder,
carrots, celery,
mashed potatoes 19.75

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

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

cognac, orange liquor, lemon juice, sugar rim, lemon twist 9.25

Sazerac

Sazerac Rye Whiskey, simple syrup, angostura bitters, absinthe rinse, peychaud's 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

signature cocktails

Big Apple Sour

(Fall New York Sour)

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

The Governess

(Our Cosmopolitan)

44 North Sunnyslope Nectarine Vodka, Moonstone Pear Sake, triple sec, lime juice, cranberry juice, orange twist 12.75

The Pumpkin Musket *

(Pumpkin Spiced Espresso Manhattan)

Litchfield Vanilla Bourbon, Tuaca, espresso, spiced pumpkin puree, Wild Moon Birch White Chocolate Liqueur, whipped cream 12.50

The Colonel's Ol' Fashioned

(Barrel Aged Cocktail) *

fig infused bourbon, Wild Moon Birch Liqueur, orange bitters, angostura bitters, cherry, orange twist 10.75

Buell's Mule

(Our House Mule)

Figenza Vodka, St. Germain Elderflower Liqueur, ginger beer, lime juice 10.75

Yuzu Cowboy

(Smoky Stone Margarita)

Mezcal, Yuzu Sake, agave nectar, lime juice, orange juice, orange twist 12.75

Hot Port Toddy

(Our House Hot Toddy)

rye whiskey, ruby port, velvet falernum, honey-water, lemon juice, peach bitters 11.75

Cider Mill Margarita (New Fall Classic)

tequila, lemon juice, agave nectar, triple sec, fresh apple cider 10.75

Front Porch Sangria (Red or White)

apple whiskey, honey-water, peach liquor, fresh juice, ginger ale 8.75

New England Stormy *

(A Fall New England Twist)

Plantation Dark Rum, Wild Moon Cranberry Liqueur, angostura amaro, lime juice, ginger beer 10.75

*Connecticut Spirits

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

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

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.

