



Marlborough Tavern

apps & shared plates

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

small plates

General Tso Chicken Nuggets

chili sauce, sesame, scallions 7.75

Roasted Brussels Sprouts

bacon, sage, balsamic 7.75

Homemade Onion Rings ^V

harissa aioli 7.75

Cup of Chili

cheddar cheese 6.75

French Onion Soup

toasted crouton,
swiss cheese 7.00

Crispy Egg Rolls

braised pork, cabbage,
soy dipping sauce 7.75

Cajun Fried Shrimp

with ranch drizzle 7.75

sides

Steamed Kale 4.75 ^V

Seasonal Vegetables 4.75 ^V

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 *

Cheese Pizza 7.75 ^V

Hot Dog 6.75

all served with fries, carrots,
and one soft drink

Butternut Squash Dip ^V
vermont cheddar, pumpkin
seeds, caramelized onions, pita
chips 8.75

Spinach Artichoke Dip ^V

parmesan, béchamel,
spinach chips 10.75

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

substitute gluten-free crust
to flatbreads 3.00

salads

Beet & Goat Cheese Salad ^V

arugula, walnuts and
sherry vinaigrette 8.75

Mixed Baby Lettuces ^V

shaved carrots, cucumbers,
white balsamic vinaigrette 8.75

Caesar Salad *

kale or 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,
fried shrimp 7.00

mains & sandwiches

Maple Glazed Salmon * ^{GF}

mashed potatoes and
seasonal vegetables 23.75

Meatloaf

mashed potatoes, gravy,
brussels sprouts 16.75

American Tavern Burger *

custom blend, handcut fries 14.75

Chicken Pot Pie

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

Turkey Burger

handcut fries 12.75

add to burgers: bacon 1.00,
add cheddar cheese, sautéed onions,
sautéed mushrooms 0.50

Grilled Tavern Steak * ^{GF}

12oz, baked potato,
seasonal vegetable 23.75

Brisket Sandwich

smoked cheddar, homemade bbq
sauce, bread & butter pickles, hand cut
fries, sesame seed bun 15.75

Mushroom Risotto ^V
sherry, mascarpone, chives 19.75

Fish N' Chips

beer battered catch of the day
with coleslaw, tarter sauce
and hand cut fries 18.75

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

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

Margarita

tequila, lime juice, triple sec, agave nectar 9.25

reds

Canvas Cabernet

California

8 29

Canvas Merlot

California

8 29

Three Thieves Red Blend

California

8 29

Nieto Senetiner Malbec

Mendoza

9 35

Seaglass Pinor Noir

California

9 35

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

Folie à Deux Chardonnay

Russian River Valley

12 47

Ask about our Featured Monthly Bottles

signature cocktails

Big Apple Sour

(Fall New York Sour)

apple whiskey, merlot, jerry thomas bitters, fresh sour, 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

Mocha Musket

(Winter Warmer)

Litchfield Vanilla Bourbon, creme de cacao, orange bitters, fresh coffee, white chocolate and birch liqueur whipped cream 12.75

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

Mezcal Pomegranate Paloma

(Shirley Temples Envy)

Mezcal, fresh grapefruit juice, lime juice, pomegranate, soda water 11.25

Front Porch Sangria

(Red or White)

apple whiskey, honey-water, peach liqueur, fresh juice, ginger ale 9.25

Tavern Rum n' Cola

(An American Tavern's Cuba Libre)

Plantation Dark Rum, lime juice, angostura amaro, cola 10.25

*Connecticut Spirits

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.

