



Apps

Fried Pierogies

potato and cheese pierogies topped with onion jam, chopped bacon and sour cream 13.75

Crispy Brussels Sprouts

flash-fried brussels sprouts tossed with honey mustard and chopped bacon 8.75

Spinach Artichoke Dip

bechemel, parmesan and mozzarella cheeses, spinach chips 13.75

Tavern Wings

8-piece jumbo chicken wings, choice of Buffalo, BBQ or Tso 15.75

Soup Of The Day

chef special 6.75

Steak & Cheese Eggrolls

thin-sliced steak, sauteed peppers & onions, served with house ranch 12.75

Calamari

deep fried salt and pepper calamari, tossed with sliced peppers 16.75

Chips & Guac

chips, house guacamole 10.75

Sweet Potato Fries

served with honey mustard 7.75

Tacos

Shaved Steak

house guacamole, pickled onion, garlic aioli 16.75

Pulled Pork

shredded romaine, pico de gallo, sour cream crema, shredded cheese 15.75

Taco of the day

ask your server! rotates weekly MP

Desserts

Apple Crumble

house apple crisp served a la mode with a caramel drizzle 8.75

Flourless Chocolate Torte

whipped cream, chocolate sauce 8.75

Seasonal Cheesecake

ask your server! 10.75

Marlborough Tavern

Burgers & Sandwiches

Classic Tavern Burger

8oz hand-formed patty, American cheese on a potato roll, served with lettuce, tomato, pickle and hand-cut fries 17.75

Turkey Burger

house guacamole, onion jam, garlic aioli, hand-cut fries 16.75

MT Roast Beef Sandwich

shaved chuck steak, provolone, Italian peppers, onion jam, arugula, horseradish mayo, 18.75

BBQ Bacon Cheddar Burger

8oz patty, bbq onions, cheddar cheese, and bacon on a sesame bun served with hand cut fries 19.75

Fried Chicken Sandwich

buttermilk brined chicken thigh, bibb lettuce, pickles, spicy mayo, sesame bun 15.75

Lobster Roll

4oz knuckle and claw, drawn Butter, on griddled brioche MP

Crispy Fish Sandwich

beer battered Fish Of The Day, lettuce, tomato, tartar sauce 16.75

Falafel Burger

LTO, pickled veggies, tatziki sauce, sesame seed bun 14.75

add ons: bacon +2, avocado +2 subs: sweet potato fries +1.5, garden salad +1.50, GF bun +2

Large Plates

Pan Roasted Atlantic Salmon

sundried tomato orzo, grilled asparagus, homemade tatziki, fresh herbs \$24.75

Fish & Chips

beer battered Fish Of The Day, coleslaw, housemade tarter sauce \$19.75

Skillet Mac & Cheese

baked mac & cheese, breadcrumbs and parmesan 14.75

Add-ons: jalapeno +2, bacon +2 buffalo or bbq chicken +6

Chef Specials

specials rotate weekly, just ask your server! MP

Greens

Kale & Berry Salad

baby greens, crumbled feta cheese, walnuts, raspberry vinaigrette 13.75

Chopped Salad

grilled chicken thigh, bacon, romaine lettuce, avocado, egg, tomato, creamy ranch or balsamic 16.75

Classic Caesar

romaine, croutons, radishes, house caesar dressing, parmesan 11.75

Garden Salad

mixed greens, cucumbers, tomatoes, house balsamic 9.75

Add a protein to any salad chicken +6, salmon +8

Flatbreads

CBR

grilled chicken, bacon, creamy ranch, pickled jalapeno, parm 14.75

House Smoked Salmon

blackened cream cheese, dill, fried capers, shaved red onion, arugula, herb aioli 15.75

Flatbread Of The Day

Ask Your Server! MP

Kids

served with carrots and french fries

Cheese Pizza 8.75

Cheeseburger 9.75

Grilled Cheese 8.75

Chicken Fingers 8.75

V: vegetarian GF: gluten free

For parties of 8 or more a 20% gratuity will automatically be added to your bill.

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

Tavern Cocktails & Wine

Signature Cocktails

Tavern Margarita

Tres Agaves Tequila, triple sec,
lime juice, agave 11

Strawberry Basil Margarita

Tres Agaves Tequila, Fruitful
Strawberry, triple sec, lime juice,
agave, fresh basil 12.75

Spicy Jalapeno Margarita

Tanteo Jalapeno Tequila,
Cointreau orange liqueur,
lime juice, agave, splash of pineapple,
fresh jalapenos, spicy rim 13

Black Salt Grapefruit Paloma

Tres Agaves Tequila, grapefruit
juice, lime juice, agave, black salt
rim 11

The Secretariat

Up n Down Rock and Bourbon,
lemon juice, muddled mint,
ginger ale 12

Cucumber Watermelon Martini

Hanson Organic Cucumber
Vodka, Fruitful Watermelon,
triple sec, lemon juice, fresh
cucumber 12

Blueberry Gin Sour

Aviation Gin, violet liqueur,
lemon juice, simple syrup, fresh
blueberries 12

Pineaperol Spritz

Aperol, Fruitful Pineapple,
Ruffino Prosecco, soda water,
splash of pineapple 11.75

Up n Down Old Fashioned

Our signature fig and birch
Old Fashioned made with
Up n Down Rock and Bourbon 12
*try it SMOKED with cherry wood 13

Spiced Old Fashioned

Up n Down Rock and Bourbon
made with ginger, nutmeg, clove,
licorice root and cherry wood 12

Nightrider Espresso Martini

Up n Down Rock and Bourbon, Mr.
Black Coffee Liqueur, Tuaca
Liqueur, fresh espresso, lemon 12

Tito's Moscow Mule

Tito's Vodka, lime juice, ginger beer 11

Just Peachy Mule

Up n Down Rock and Bourbon,
peach liqueur, brown sugar
simple syrup, lemon juice,
muddled mint 12

Blood Orange Cooler

Plantation Rum, Fruitful Blood
Orange, pineapple juice, orange
juice, lime juice, ginger ale 12

Red or White Sangria

Tavern's secret recipe! 10.75

Hemingway Daquiri

Plantation Rum, maraschino
cherry liqueur, grapefruit juice,
lime juice, simple syrup 11.50

Lemon Lavender Martini

Hanson Organic Lemon Vodka, lavender
simple syrup, lemon juice 11.50

Reds

Canyon Road Cabernet

California 8 | 29

Joel Gott Cabernet

California 12 | 49

Canyon Road Merlot

California 8 | 29

Canyon Road Pinot Noir

California 8 | 29

Nieto Senetiner Malbec

Argentina 10 | 36

Whites

Canyon Road Chardonnay

California 8 | 29

Chalk Hill Chardonnay

California 12 | 49

Canyon Road Pinot Grigio

California 8 | 29

13 Celsius Sauvignon Blanc

New Zealand 10 | 36

Canyon Road White Zinfandel

California 8 | 29

Charles & Charles Rosé

Washington 10 | 36

Jean-Luc Colombo Rosé

France 12 | 49

Ruffino Prosecco

Italy - Personal Split 11

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 re-established Marlborough Tavern.

