



Apps

Soup Of The Day

6.75

Crispy Brussels Sprouts

sweet chili glaze, crispy onions, scallion 8.75

Spinach Artichoke Dip

bechemel, parmesan, mozzarella, spinach chips 13.75

Tavern Wings

(8) choice of buffalo, BBQ, Tso, garlic parmesan, or hot honey 15.75

Fried Pierogies

potato and cheese, caramelized onion, chopped bacon, sour cream 13.75

SW Chicken Eggrolls

(2) SW ranch 12.75

Soft Pretzel

spicy mustard, cheese sauce 10.75

Calamari

deep fried salt and pepper calamari, sliced peppers, marinara 16.75

Chips & Guac

tortilla chips, house guacamole 10.75

Sweet Potato Fries

carolina gold bbq 7.75

Loaded Waffle Fries

bacon, cheese sauce, jalapeno, sour cream, scallion 12.75

Fried Mozzarella

marinara 8.75

Flatbreads

Margherita

tomato, mozzarella, basil 14.75

Hot Italian Sausage

roasted squash, asiago, fried sage, hot honey 15.75

Loaded Baked Potato

caramelized onion, bacon, bechemel, scallion 15.75

Flatbread Of The Day

Ask Your Server! MP

Marlborough Tavern

Burgers

all burgers and sandwiches come with a choice of hand-cut fries, coleslaw, potato chips, or a mixed green salad.
sub sweet potato fries +1.99, sub GF bun +2.99

Turkey Burger

6oz patty, cranberry mayo, apple stuffing \$16.75

BBQ Burger

6.5 oz patty, pepperjack, crispy onions, carolina gold bbq 17.75

Classic Tavern Burger

6.5 oz patty \$16.75

Tavern Smash Double

two 4oz patties, american cheese \$18.75

Black Bean Burger

roasted pepper feta \$16.75

Burger

Add-ons

toppings +.99

cheddar	provolone	
swiss	carmalized onion	bacon +1.49
pepperjack	mushrooms	avocado +1.49
american	jalapenos	

Mains & Sandwiches

Meatloaf Melt

roasted pepper, provolone, marinara, sourdough 15.75

Fried Chicken Sandwich

Classic - bibb lettuce, pickles, spicy mayo 15.75

Nashville Hot - coleslaw, pickles, garlic aioli 16.25

Turkey Club

lettuce, tomato, bacon, mayo, sourdough 14.75

Taco of the day

ask your server! rotates weekly MP

Ground Beef Taco

shredded lettuce, cheese sauce, guacamole, tortilla strips 15.75

Crispy Fish Taco

house guacamole, pickled onion, garlic aioli 16.75

Blackened Atlantic Salmon

butternut squash, fingerling potatoes, herb butter 23.75

Fish & Chips

beer battered Fish Of The Day, coleslaw, tarter sauce 19.75

Chicken Pot Pie

carrots, celery, fingerling potatoes 19.75

Skillet Mac & Cheese

baked mac & cheese, breadcrumbs parmesan 14.75

Add

bacon 1.99, grilled chicken 5.99, bacon 1.99 jalapeno 1.49

Cajun Penne Alfredo

roasted peppers, cream sauce, spinach 15.75

add: grilled chicken or sausage +5.99

Pot Roast

mashed potatoes, root vegetables, red wine demi glaze 21.75

Greens

dressing options: balsamic, ceasar, ranch, SW ranch, 1000 island, blue cheese
Protein Add-ons: bacon +1.99, chicken +5.99, salmon +7.99

Taco Bowl Salad

shredded chicken, iceberg, cherry tomato, refried beans, shredded cheese, black olives, jalapenos, guac, SW ranch 17.75

House Salad

bibb lettuce, avocado, tomato, crispy onion, ranch 10.75

Classic Caesar

romaine, croutons, cucumber, parmesan 11.75

Autumn Salad

roasted squash, smoked blue cheese, red onion, candied pumpkin seeds, apple walnut vinaigrette 13.75

V: vegetarian GF: gluten free

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

for parties of 8 or more, a 20% gratuity will be automatically applied to your bill

Tavern Cocktails & Wine

Signature Cocktails

Burn Down The Garden

Hanson Habanero Vodka, lime juice, orange juice, blackberry puree, mint, jalapeno 11.99

Blood Orange Apple Ciderita

Tres Agaves, orange juice, blood orange puree, apple cider, cinnamon simple syrup 11.99

Spicy Jalapeno Margarita

Yuve Jalapeno Tequila, Cointreau, lime juice, agave, splash of pineapple, fresh jalapenos, spicy rim 12.99

Sip On The Sunset

Tres Agaves, orange juice, pineapple juice, grapefruit juice, blackberry puree 11.99

Bourbon Peach Sour

Jameson, Mad River apple brandy, peach jam, lemon, angostura bitters, egg white 11.99

Spiced Pear Martini

Belvedere Pear & Ginger vodka, amaretto, lemon, honey simple syrup 11.99

Let's Just Squash It

Evan Williams, butternut squash & sage shrub, orange, cherry 10.99

Tavern Spiced Rootbeer

Captain Morgan, vanilla simple syrup, Hosmer rootbeer, Rumchata cold foam 12.99

Apple-ol Spritz

Aperol, apple cider, prosecco, club soda 11.99

Up n Down Old Fashioned

Our signature fig and birch Old Fashioned made with Up n Down Rock and Bourbon 12.75
*try it SMOKED with cherry wood 13.25

Spiced Old Fashioned

Up n Down Rock and Bourbon made with ginger, nutmeg, clove, licorice root and cherry wood 12.75

Nightrider Espresso Martini

Up n Down Rock and Bourbon, Mr. Black Coffee Liqueur, Tuaca Liqueur, fresh espresso, lemon 11.99

Buell's Mule

Figenza Vodka, elderflower, lime juice, ginger beer 12.75

Concord Grape & Elderflower Fizz

New Amsterdam gin, concord grape juice, elderflower, lime juice, splash of club soda 11.99

Pumpkin Butter Dark & Stormy

Goslings dark rum, pumpkin butter, apple cider, ginger beer 12.99

Red or White Sangria

Tavern's secret recipe! 10.75

It's Fig Thyme

Figenza vodka, lime juice, thyme simple syrup, prosecco floater 11.99

Reds

Canvas Cabernet

California 8 | 29

Joel Gott Cabernet

California 12 | 49

Canyon Road Merlot

California 8 | 29

Canyon Road Pinot Noir

California 8 | 29

Canyon Road Malbec

California 9 | 32

1924 Whiskey Barrel Aged Red Blend

USA 10 | 38

Whites

Canvas Chardonnay

California 8 | 29

Chalk Hill Chardonnay

California 12 | 49

Canvas Pinot Grigio

California 8 | 29

Haymaker Sauvignon Blanc

New Zealand 10 | 36

Charles & Charles Rosé

Washington 10 | 36

Clean Slate Riesling

Germany 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.

