



Apps

Crispy Brussels Sprouts

sweet chili glaze, crispy onions,
scallion 8.75 V

Spinach Artichoke Dip

bechemel, parmesan, mozzarella,
spinach chips 13.75 V

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

Giant Soft Pretzel

spicy mustard, cheese sauce 10.99 V

Calamari

deep fried salt and pepper calamari, sliced
peppers, marinara 16.99

Chips & Guac

tortilla chips, house guacamole 10.75 V

Sweet Potato Fries

carolina gold bbq 7.75 V

Truffle Parm Fries

9.75 V

Fried Mozzarella

marinara 9.75 V

Tavern Sampler

4 buffalo wings, fried mozzarella, truffle
parm fries, chicken tenders (marinara, bbq,
and blue cheese for dipping) 23.99
no substitutions

Soup & Salad

*dressing options: balsamic, Caesar, ranch, SW ranch,
blue cheese*

*Protein Add-ons: bacon +1.99, chicken +7.99,
salmon +9.99*

Soup Of The Day

6.75

Taco Bowl Salad

shredded chicken or ground beef,
iceberg, cherry tomato, refried beans,
shredded cheese, black olives,
jalapenos, guac, SW ranch 18.75

Classic Caesar

romaine, croutons, cucumber,
parmesan 11.75 V

Autumn Salad

roasted squash, smoked blue cheese,
red onion, candied pumpkin seeds,
apple walnut vinaigrette 14.75 V

House Salad

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

Marlborough Tavern

Handhelds

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, truffle parm fries +2.99, sub GF bun +2.99

Turkey Burger

6oz patty, cranberry mayo,
apple stuffing \$16.99

BBQ Burger

6.5 oz patty, pepperjack, crispy onions,
carolina gold bbq 17.99

Meatloaf Melt

roasted pepper, provolone, marinara,
sourdough 15.75

Black Bean Burger

roasted pepper feta \$16.99 V

Classic Tavern Burger

6.5 oz patty \$16.99

Tavern Smash Double

two 4oz patties, american cheese \$18.99

Turkey Club

lettuce, tomato, bacon, mayo, sourdough
14.75

Fried Chicken Sandwich

Classic - bibb lettuce, pickles, spicy
mayo 15.75

Nashville Hot - coleslaw, pickles,
garlic aioli 16.25

<i>Burger</i> <i>Add-ons</i>	<i>cheese +.99</i>	<i>add-ons +1.99</i>
	<i>cheddar swiss pepperjack american provolone</i>	<i>bacon avocado mushrooms caramelized onions</i>

Main Plates

Cajun Penne Alfredo

roasted peppers, cream sauce,
spinach 16.99 V

add: grilled chicken or sausage +7.99

Pot Roast

mashed potatoes, root vegetables,
red wine demi glaze 22.25

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 15.25 V

Add

grilled chicken 5.99, bacon 1.99 jalapeno 1.49

Butchers Steak Frites

12oz angus strip, truffle parm fries,
herb butter 32.75

Flatbreads

Margherita

tomato, mozzarella, basil 14.75

Loaded Baked Potato

caramelized onion, bacon, bechemel,
scallion 15.75

Hot Italian Sausage

roasted squash, asiago, fried sage, hot
honey 15.75

Flatbread Of The Day

Ask Your Server! MP

for parties of 8 or more, a 20% gratuity will
be automatically applied to your bill
please inform your server of any allergies or
dietary restrictions prior to ordering

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

Signature Cocktails

Reds

Burn Down The Garden Hanson Habanero Vodka, lime juice, orange juice, blackberry puree, fresh jalapeno 12.75	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 13.75
Blood Orange Apple Ciderita Tres Agaves Tequila, orange juice, blood orange puree, apple cider, cinnamon simple syrup 12.75	Spiced Old Fashioned Up n Down Rock and Bourbon made with ginger, nutmeg, clove, licorice root and cherry wood 13.75
Spicy Jalapeno Margarita Yave Jalapeno Tequila, Cointreau, lime juice, agave, pineapple, fresh jalapenos, spicy rim 12.75	Nightrider Espresso Martini Up n Down Rock and Bourbon, coffee liqueur, Tuaca Liqueur, fresh espresso, lemon 13.75
Sip On The Sunset Tres Agaves Tequila, orange juice, pineapple juice, grapefruit juice, blackberry puree 12.25	Buell's Mule Figenza Vodka, elderflower, lime juice, ginger beer 12.75
Bourbon Peach Sour Jameson Irish Whiskey, apple brandy, peach jam, lemon, angostura bitters, egg white 12.25	Concord Grape & Elderflower Fizz New Amsterdam Gin, concord grape juice, elderflower, lime juice, splash of club soda 12.75
Spiced Pear Martini Belvedere Pear & Ginger vodka, amaretto, lemon, honey simple syrup 13.75	Pumped Up Dark & Stormy Goslings Dark Rum, pumpkin butter, apple cider, ginger beer 12.75
Let's Just Squash It Evan Williams Bourbon, butternut squash & sage shrub, orange, cherry 12.25	Red or White Sangria Tavern's secret recipe! 12.75
Tavern Spiced Rootbeer Captain Morgan Spiced Rum, vanilla simple syrup, Hosmer rootbeer, Rumchata cold foam 13.25	Go Figure Figenza Vodka, lime juice, thyme simple syrup 13.75
Apple-ol Spritz Aperol, apple cider, prosecco, club soda 12.75	Tito's Apple Cider Mule Tito's Handmade Vodka, apple cider, lime juice, Goslings ginger beer 12.75

	5oz	8oz	btl
Angeline Pinot Noir	9	14	38
Canvas Cabernet	8	13	36
Joel Gott Cabernet	12	18	49
Canyon Road Merlot	8	13	36
Canyon Road Pinot Noir	8	13	36
Canyon Road Malbec	8	13	36
1924 Whiskey Barrel Aged Red Blend	12	18	49

Whites

	5oz	8oz	btl
Canvas Chardonnay	8	13	36
Chalk Hill Chardonnay	12	18	49
Canvas Pinot Grigio	8	13	36
Haymaker Sauvignon Blanc	9	15	39
Charles & Charles Rosé	9	14	38
Clean Slate Riesling	10	16	42
Ruffino Prosecco			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.

