



Apps

Crispy Brussels Sprouts

corn salsa, cotija, spicy mayo 9.75 V

Spinach Artichoke Dip

bechemel, parmesan, mozzarella, spinach chips 13.75 V

Tavern Wings

(8) choice of buffalo, BBQ, Tso, garlic parmesan, hot honey, or buffalo parmesan 17.75

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
salsa +3 fresh pico +3

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

Salads

dressing options: balsamic, Caesar, ranch, SW ranch, blue cheese
Protein Add-ons: bacon +1.99, chicken +7.99, salmon +9.99

Taco Bowl Salad

grilled chicken or ground beef, iceberg, cherry tomato, refried beans, shredded cheese, corn salsa, jalapenos, guac, SW ranch 18.75

Classic Caesar

romaine, croutons, cucumber, parmesan 11.75 V

Watermelon Salad

watermelon, cucumber, tomato, mixed greens, corn salsa, cotija cheese, watermelon vinagrette 16.75

House Salad

mixed greens, cucumber, tomato, creamy 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, guacamole, ranch dressing \$16.99

BBQ Burger

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

Italian Beef Sandwich

provolone, red cabbage slaw, cherry peppers, grinder roll 15.75

Veggie Burger

red cabbage slaw, garlic aioli 16.99 V

Crispy Fish Sandwich

lettuce, tomato, old bay tartar sauce 16.75

Classic Tavern Burger

6.5 oz patty \$16.99

Tavern Smash Double

two 4oz patties, american cheese, smash sauce \$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

Garlic Parmesan - garlic parm, lettuce, tomato, garlic aioli 16.25

Burger Add-ons	cheese +.99	add-ons +1.99
	cheddar swiss pepperjack american provolone	bacon guacamole caramelized onions

Main Plates

Rigatoni Pesto Alfredo

cherry tomato, fresh basil 16.99 V

add: grilled chicken or sausage +7.99

Breaded Chicken Cutlet

mixed green salad, croutons, cherry peppers, citrus vinaigrette, chicken demi 24.75

Taco of the day

ask your server! rotates weekly MP

Ground Beef Tacos

shredded lettuce, cheese sauce, guacamole, tortilla strips 15.75

Crispy Fish Tacos

red cabbage slaw, salsa verde, cotija cheese, sw ranch 16.75

Herb Crusted Atlantic Salmon

ratatouille, celery root puree 23.75

Fish & Chips

beer battered Fish Of The Day, coleslaw, tarter sauce 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

12oz grilled Angus strip, asparagus, crispy potato, salsa verde 32.75

Flatbreads

Sausage & Peppers

marinara, shaved onion, mozzarella, parm 15.75

Margherita

blistered cherry tomato, mozzarella, fresh basil 14.75

Corn & Cotija

corn salsa, cotija cheese, southwest mayo, pickled onion, cilantro 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

Burn Down The Garden

Hanson Habanero Vodka,
fresh mint, jalapenos, lime juice,
orange juice, blackberry,
& ginger beer
12.75

Copper Cup

Tito’s Handmade Vodka Mule
with strawberry, blackberry, lime
juice, & ginger beer
12.25

When Life Gives You Watermelons

Watermelon Lemondrop Martini
with Hanson Lemon Vodka,
watermelon, lemon juice,
& a sugar rim
13.25

Our Spicy Margarita

Yave Jalapeno Tequila, Cointreau, lime
juice, pineapple juice, fresh jalapeño,
with a spicy rim
12.75

Root of the Problem

Strawberry Rhubarb Margarita
with Cazadores Reposado Tequila,
ginger, fennel, hibiscus tea,
Cointreau, & lime juice
12.75

Paloma Verde

Tres Agaves Tequila Paloma, with
fresh cilantro, grapefruit juice,
& lime juice
12.25

Fancy Pants

Whitley Neill Blood Orange Gin
Martini, with raspberry, fresh basil,
& lime juice
13.25

To Peach Their Own

New Amsterdam Gin Spritzer with
Black Sheep peach jam, peach
schnapps, lemon juice,
& prosecco
12.75

Yes, Your Majesty

Citadelle Jardin D’ete Yuzu Gin
Martini with blue butterfly pea tea,
& lavender simple syrup
13.75
**Comes with a shot of lemon juice
for a surprise!!

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

Startender

Mojito with Bacardi Coconut Rum,
fresh mint, limes, Blue Curacao,
topped with lemon-lime soda
12.25

Bottom of the Pit

Cherry Limeade with Bacardi Rum,
lime juice, cherry syrup, topped with
soda & a Luxardo cherry
12.75

Liquid Candy

Rum Rummer with Bacardi White
Rum, Goslings Dark Rum,
Creme de Banane, blackberry,
pineapple, lime, & grenadine
12.75

Red or White Sangria

Tavern's secret recipe!
12.75

Bittersweet Symphony

Aperol Spritz with elderflower,
prosecco, & club soda
12.75

Bistro Bound

Amaretto Sour with Evan Williams
bourbon, D’Amore Amaretto,
passionfruit, lemon juice,
egg white, & cherry juice
12.25

Patio Pounder

Hard Iced Tea with
Up n Down Rock & Bourbon,
lemonade, peach schnapps,
& fresh fruit
12.25

Tavern Spiced Rootbeer

Adult Rootbeer Float
with Captain Morgan Spiced Rum,
vanilla simple syrup, Hosmer
Rootbeer, Rumchata cold foam
13.25



Reds

5oz / 8oz / btl

Angeline Pinot Noir	9 / 14 / 38
Nieto Senetiner Malbec	8 / 13 / 34
Portillo Merlot	9 / 14 / 38
7 Moons Red Blend	8 / 13 / 36
Angeline Cabernet Sauvignon	9 / 14 / 38
Firestone Cabernet Sauvignon Paso Robles	10 / 16 / 42

Whites

5oz / 8oz / btl

Angeline Sauvignon Blanc	9 / 14 / 38
Haymaker Sauvignon Blanc	8 / 13 / 36
Barone Fini Valdadige Pinot Grigio	9 / 14 / 38
Angeline Chardonnay	8 / 13 / 36
Angeline Rose	9 / 14 / 38
Pacific Rim Riesling	8 / 13 / 36
Ruffino Prosecco	- / - / 12

Mocktails

\$8.75

Block Out the Sun

cranberry, orange, vanilla, cinnamon

Window Seat

lemon, honey, mint, ginger ale

Running Rampant

pomegranate, basil, lime, sprite

Kick it Off

jalapeno, pineapple, orange,
grapefruit