



## Wood Fired Pizzas

### Mr. McCallister

Your Very Own Cheese Pizza 11

### Margherita

Tomato/ Basil / Garlic/ Fresh Mozzarella 12

### Fig

Prosciutto/ Caramelized Onion/ Goat Cheese Balsamic Reduction 14

### Broccoli

Ricotta/ Parmesan/ Olives 12

### Sausage & Broccoli

Caramelized Onion / Ricotta Cheese 13

### Mashed Potato

Cheddar Cheese/ Crispy Bacon/ Pan Gravy/ Fizzled Onions 14

### Chicken Parm

Panko Crusted Chicken / Ricotta Cheese 14

### Buff Chicken

Crispy Chicken/ Buffalo Sauce/ Crumbled Bleu Cheese & Dressing 14

### Meat Lover

Bacon/ Sausage/ Pepperoni/ Prosciutto/ Meatball 15

### Sinatra

Grilled Steak/ Mushrooms/ Onions/ Red Peppers Sweet Vermouth Demi-Glace Marinara 14

### Veggie

Mushroom/ Onion/ Pepper / Olive 13

### Jack mac

**ROASTED CHICKEN TOSSED IN JACK DANIEL'S SAUCE CHEDDAR** Mac N Cheese/ Applewood Smoked Bacon 14

### Strawberry Fields

Honey Ricotta/ Grilled Chicken/ Basil / Strawberries Bacon 14

### Two Face

1/2 Hot Oil – 1/2 Clams Casino 14

### Spin Dip

Artichoke Hearts/ Roasted Red Pepper / Spinach Cream Sauce 13

## Soups & Salads

### ^French Onion

Broiled Gruyere 8

### ^Tomato Bisque

### ^Caesar

Crisp Romaine/ Parmesan/ Croutons 8

### ^Ensalade

Tomatoes/ Goat Cheese/ Candied Walnuts/ Balsamic 9

### ^Cobb

Hardboiled Egg/ Crumbled Bleu Cheese/ Bacon Tomato/ Avocado/ Iceberg/ Ranch Dressing 9

### ^Wedge

Iceberg/ Bacon Crisps/ Tomatoes/ Walnuts/ Bleu Cheese Dressing 8

### ^Veggie Chop Salad

Gorgonzola/ Balsamic Vinaigrette/ Tortilla Bowl 8

### ^Spinach Berry

Mashed Berries/ Onion/ Crumbled Bleu Cheese/ Strawberry Vinaigrette 8

### ^\*Mixed Grill

Part Caesar / House Ensalade / Grilled Shrimp Lobster & Steak 22

### Salad protein options:

Chicken 5 Shrimp 9 Salmon 10 Steak 12

## Small Plates

### Squid

Hand-Dusted & Golden Fried Calamari With Hot & Sweet Peppers / Marinara Dip Or Tossed in Bang Bang Honey Sriracha Citrus Sauce 12

### Deep-Fried Tomato Stack

Goat Cheese/ Balsamic Glaze 10

### Stella Bella

Portobello Mushroom Stuffed w/ Spinach/ Red Pepper / Artichoke / Gorgonzola Cream Sauce/ Ritz Cracker Topping 10

### ^Mussels

Italian Herbs/ White Wine/ Basil Tomato Broth Crostini Bread 12

### Lobster Sliders

Butter Drunk Lobster / Toasted Roll 16

### Crabby Patties

Crispy Fried/ Tangy Remoulade Sauce 16

### ^Scallops

Wrapped in Applewood Smoked Bacon 14

### Jumbo Stuffed Meatball

panko Crusted/ Fresh Mozzarella Stuffed/ Vodka Sauce 12

### ^Casino

Steamed Little Neck Clams/ Bell Peppers/ Crispy Bacon/ Casino Butter Sauce 12

### Wings

Parmesan Cheese & Truffle Oil OR Honey/Maple Bourbon & Bacon 12

### ^Sausage & Spinach

White Beans/ Garlic/ Olive Oil Over Crostini 10

### Pretzel Chicken Fries

Hand Carved Chicken Crusted With Pretzel Bits Honey & Dijon Mustard Dip 10

### Coconut Shrimp

Pan Fried/ Pomegranate Dipping Sauce 14

### Champagne Scallops

Champagne Bacon Butter / Red Pepper Puree 14

### Slippy Joe Balls

Fried Slippy Joe Mac n Cheese Bites 10

## Table Plates

### Dips on dips

Tavern Chili/ Hot Crab Dip/ Spinach Dip Served With Tortilla Chips & Bread 19

### Pasta

Penne For (4) Marinara –Or– Vodka 20

### Salad

For (4) Garden –Or– Caesar 20

*Thoroughly cooking foods of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these\* foods are consumed raw or undercooked. ^ Notes our Gluten Free Selections & Items Available to be prepared Gluten Free*

## Spaghetti & Such

### Chicken & Eggplant Lasagna

Layered Panko Crusted Chicken & Eggplant Ricotta Cheese/ Spinach/ Roasted Red Peppers/ Vodka Sauce **25**

^Tortellini Honey Teriyaki Shrimp/ Steak & Chicken Over Tortellini Alfredo **30**

### ^Pasta your way 18

-Choice Of Pasta And Sauce-  
Cavatelli/Gnocchi/Pappardelle-Marinara/  
Scampi/ Vodka/ Alfredo/Fra Diavolo/  
Primavera

Add-Chicken **6**-Shrimp **8**-Scallops **8** Clams **8**

## Try Out My Sea Legs

### ^FishNet

Mussels/ Clams/ COD/ Shrimp  
Available-Marinara/ White -Or- Fra Diavolo  
Over Linguine **33**

### Popeye

Egg Battered & Pan Seared /White Wine  
Butter Sauce / Spinach Risotto / Choice of  
Shrimp & Scallops OR Sole **29**

### ^The Black Pearl

Pan Seared Scallops/ Pappardelle/ Pesto  
Cream Sauce **30**

### ^\*Sammin Salmon

Braised/ Topped With Quadberry Red Wine  
Sauce/ Orange Wild Rice **25**

### ^Nemo

Shrimp/ Scallop & Lobster Casserole/ White  
Wine/ Ritz Cracker Finish **30**

HOME OF THE  
**JUMBO**  
STUFFED MEAT  
**BALLS**  
tavern1757.com

Stay up to date with current Tavern events  
Follow/ Like us on Social Media- Facebook/ Instagram  
Check-in & Share Your Tavern Experience!

## From the Farm

### ^\*Bessie

Simply Grilled Filet Mignon /Red Wine  
Bordelaise Sauce/Grilled Asparagus &  
Smashed Potatoes **34**

### ChuckieChicken

Prosciutto/ Spinach/ Sun Dried Tomato & Fresh  
Mozzarella/ Panko Crusted/ Parmesan Cream  
Sauce /Basil Pesto Garlic Oil Pasta **25**

### Napoleon

Pan Seared Chicken Breast /Layered with  
Zucchini / Roasted Red Peppers & Fresh  
Mozzarella / Tomato Basil Risotto, Sambuca  
White Wine Sauce **27**

### ^\*Wil Burger

8oz Choice Ground Beef Patty/ Horseradish  
Cream Sauce/ Fried Onions / One Slice of Raw  
Onion/Cheddar Cheese Lettuce & Tomato/  
Potato Wedges **14**

### MEL'S PISTACHIO CHICKEN

Crusted in Ground Pistachio /Honey Mustard  
Cream Sauce/ With Cranberry Risotto  
Balsamic Zucchini **27**

### ^BabyCakes

Trio of Truffle Risotto Cakes Topped with  
Petite Filet Mignon & Crab cakes/ Duo of  
Roasted Shallots & Rosemary Gravy & Lump Crab  
Butter / Flash Fried Spinach **36**

### ^\*French Onion NY Strip

Sliced Over Garlic Toast/ Topped With Classic  
French Onion Au Jus & Melted Gruyere/  
Roasted Potatoes **32**

### ^\*Black Sheep

Rack of Lamb Marinated in Rosemary & Garlic/  
Roasted Roma Tomato/ Shallots & Potato  
Wedges **34**

## Weekly Happenings

### Dinner For 2 Tuesday

Appetizer / Salad  
Entrée  
Bottle of Wine \$57

### Bottomless Pasta Bowl Wednesday

House Salad \$20

### Mixed Grill Thursday

Prime Rib  
13 Select Cuts/ Sauces &  
Rubs  
A La Carte Sides

### Sunday Brunch Buffet

Made To Order Omellets  
Waffles/ Standard Brunch  
Fare \$20  
784 Flavors of Mimosas

### Family Dinners To-Go

Tues-Wed-Thurs  
Chicken/ Pasta/ Salad &  
Bread \$35