

STARTERS

Soft Pretzel Sticks (4) 11
Dutch mustard & beer cheese

Crispy Brussels Sprouts 12
Fried with bacon, balsamic drizzle

Crab Dip 12
Garlic bread & crackers

GF Shrimp Cocktail 10
Five shrimp, cocktail sauce

Edamame Pot Stickers 8
Orange ginger sauce

Mozzarella Sticks 8
Marinara sauce

Cheesesteak Egg Rolls 8
Sweet chili sauce

Chicken Wings 15
Dozen wings, BBQ, mild or hot. Served with celery & bleu cheese

Drunken Clams 12
Simmered in beer & garlic butter

SOUP & SALAD

Salad Protein Options: Grilled, Fried or Pecan Chicken +5, Salmon +8, Steak +7, Shrimp +6

French Onion 5.75

Soup of the Day 5.50

Cashew Salad 12
Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar, sesame ginger dressing

Caesar Salad 12
Romaine lettuce, parmesan cheese, croutons, creamy caesar dressing

Faith Salad 12
Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette

ENTRÉES

Served with a house salad. Upgrade to a side faith or caesar salad +3

Meatloaf 15
House-made meatloaf, smoked cheddar cheese & gravy. Mashed potatoes & vegetable of the day

BBQ Pork Mac & Cheese 15
House-smoked pulled pork over macaroni & cheese drizzled with chocolate BBQ sauce

Flank Steak Forester 20
Black diamond marinated steak accompanied by a garlic and mushroom ragout

Lemon Chicken 18
Egg-battered & topped with a lemon pan sauce. Starch & vegetable of the day

SEAFOOD

Served with a house salad. Upgrade to a side faith or caesar salad +3

Whiskey Salmon 21
Grilled salmon filet topped with a whiskey infused citrus glaze. Starch & vegetable of the day

Fish & Chips 18
Lager battered haddock, house-made remoulade. Served with french fries & coleslaw

JT's Crab Cakes 25
Two house-made crab cakes served with remoulade sauce. Starch & vegetable of the day

Crab-Stuffed Flounder 22
Tarragon crab stuffing. Sherry lobster sauce. Starch & vegetable of the day

Shrimp Carbonara 19
Sautéed shrimp, bacon, peas & parmesan in a cream sauce over linguini. Served with toasted garlic bread

Seafood Sampler 26
Baked crab cake, shrimp, scallops & haddock. Starch & vegetable of the day

VEGETARIAN

Vegetarian Tuscan Ravioli 18
Peppers, onions & mushroom ravioli. Topped with a house-made tomato vodka sauce & garlic bread

GF Vegan Coconut Curry 17
Carrots, squash, green beans, cauliflower, chickpeas & cherry tomatoes with yellow curry over jasmine rice. House salad

Eggplant Parmesan 17
Breaded eggplant over pasta, fresh mozzarella & marinara sauce. Served with garlic bread & a house salad

(Add grilled chicken +5, shrimp +6, salmon +8)

BASKETS

Served with french fries & coleslaw

Fried Oyster Basket 15
Cocktail sauce

Chicken Tenders 14
Choice of dipping sauce

Crispy Shrimp Basket 15
Cocktail sauce

HANDHELDS

Served with kettle chips & a pickle. Substitute french fries +1

Chicken Cheesesteak Wrap 12
Shredded chicken, onion, peppers, lettuce, tomato & smoked gouda cheese in a whole wheat wrap

Terrace Burger 14
Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato & onion

BBQ Bacon Bleu Cheese Burger 15
Char-grilled 8oz burger dusted in BBQ seasoning, bacon, bleu cheese, lettuce, onion & tomato

Mel's Chicken Salad Croissant 11
Chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato

Crab Cake Sandwich 15
House-made crab cake on brioche bun with lettuce, tomato & side of remoulade sauce

Tavern Cheesesteak 12
Sautéed onions, mushrooms & American cheese on a toasted italian roll

Smoked Pulled Pork Grinder 11
House smoked pulled pork, Jack Daniel's barbecue sauce & smoked cheddar cheese

PBI Club 11
Turkey, ham, American cheese, lettuce, tomato, apple wood smoked bacon & mayonnaise on toasted wheat

Smoked Brisket Melt 13
House Brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

French Dip 13
Slow-roasted beef on a hoagie roll with provolone cheese. Served with a side of au jus & horseradish sauce

Reuben 12
Corned beef, swiss cheese, sauerkraut & thousand-island on rye

Tuna Melt 11
Tuna salad, tomato & provolone cheese on grilled rye

GF Beyond Burger 15
Plant-based patty on a gluten free bun with lettuce, tomato & onion. Kettle chips or upgrade to french fries +1

DESSERT

Coconut Cream Pie 7
Coconut custard filled flaky pie crust, toasted coconut, whipped cream

PBI Rice Pudding 5
Slow cooked house-made rice pudding, whipped cream & cinnamon

Chocolate Truffle Bomb 8
Rich chocolate cake in a chocolate ganache shell with coffee glaze

Cheesecake 8
New York style cheesecake with a vanilla bean brulee glaze

Peanut Butter Pie 8
Reese's peanut butter mousse, chocolate ganache, brownie base

Creme Brulee 7
Vanilla custard, caramelized sugar

Parties of 8 or more - 22% Gratuity
Parties of 10 or more - One Check



Consuming raw or under cooked meat and eggs
may increase your risk of food-borne illness