LUNCH

STARTERS

WILD SHRIMP COCKTAIL 4.25/EA
cocktail sauce, avocado, jicama GF

DEVILED EGGS 16.
smoked trout, pickled mustard seeds, dill, trout roe GF

CRISPY CAULIFLOWER 15.
wasabi aioli, asian sauce

CRISPY CALAMARI 16.
hot and sweet peppers, red wine glaze

TRIO OF DIPS 15.
hummus, feta, baba ganoush, pita

ORGANIC CHICKEN WINGS 16.
choice of buffalo, barbecue or dry rub GF

AHI TUNA TARTARE 22.
ginger soy, wasabi aioli, avocado, fried wontons

SOUPS + SALADS

CRAB BISQUE 15. | SOUP DU JOUR 9.

MARGARITA SALAD 15.
mixed greens, blue cheese, candied walnuts, fruit, tomato vinaigrette GF

CLASSIC CAESAR SALAD 15.
pecorino romano cheese, focaccia croutons

KALE SALAD 15.
sun-dried tomatoes, cashews, beemster cheese, spicy dressing GF

MIXED GREENS 13.
cucumber, radish, heirloom tomato, miso vinaigrette GF

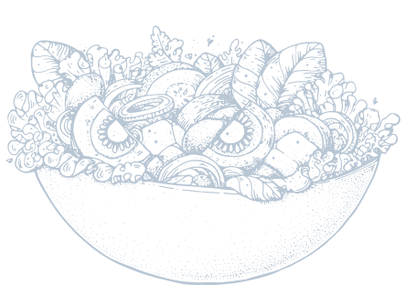
COBB SALAD 18.
romaine, egg, avocado, tomatoes, bacon, scallions, goat cheese, mustard vinaigrette GF

WEDGE 17.
iceberg lettuce, bacon, baby tomato, blue cheese, ranch dressing GF

ROASTED GRIGGSTOWN CHICKEN SALAD 20.
mixed greens, sauteed apples, blue cheese, walnuts, apple cider vinaigrette GF

BEET & GOAT CHEESE SALAD 16.
arugula, red & yellow beets, goat cheese, pickled onions, toasted almonds, red wine vinaigrette, honey

ADD: *Grilled Chicken Breast 8. Grilled Shrimp 14. **Grilled Atlantic Salmon 15. Griggstown Roasted Chicken 8. Crab Cake 17. **Grilled Flat Iron 15.*



SPECIALS

BLACKENED COD TACOS 21

BLACKENED CHICKEN 21
bacon, caramelized onions, cream sauce over rigatoni

PAN-SEARED TROUT 24
julienne vegetables, passion fruit butter sauce

SANDWICHES

****YARDLEY BURGER 19.**
roasted tomato, boursin cheese, hand cut fries

****TAVERN BURGER 19.**
choice of cheese and toppings, hand cut fries

THAI CHICKEN BURGER 17.
papaya slaw, sriracha mayo, spicy fries

PLAINVILLE TURKEY SANDWICH 16.
avocado, bacon, brie, fig and balsamic mayo, multigrain, chips

SHAVED RIBEYE CHEESESTEAK 19.
caramelized onions, american cheese, hand cut fries

PASTRAMI REUBEN 16.
swiss cheese, russian dressing, pickled cabbage, toasted rye, chips

PHILLY PORK SANDWICH 18.
sharp provolone, broccolini, garlic aioli, hand cut fries

CRAB CAKE SANDWICH 24.
coleslaw, remoulade, old bay french fries

CHICKEN WALDORF CROISSANT 16.
grapes, walnuts, apples, chips

CHICKEN CUTLET 18.
fresh mozzarella, vodka aioli, sauteed spinach, chips

B.E.L.T. 18.
bacon, egg, lettuce & tomato on brioche toast, chips

ENTREES

FISH + CHIPS 21.
beer battered cod, hand cut fries

LEMON CHICKEN 24.
capers, green olives, mashed potatoes, lemon butter sauce

QUICHE DU JOUR 16.
mixed greens, fresh fruit

MEATLOAF 24.
mashed potatoes, baby carrots, snap peas, gravy

VODKA RIGATONI 19.
spring peas, pecorino

GRILLED FLAT IRON STEAK 28.
mashed potatoes, asparagus, peppercorn demi GF

PAN-SEARED SALMON 28.
roasted beets, arugula, orange salsa GF

BUTTERNUT SQUASH RAVIOLI 24.
crispy prosciutto, sage butter, ricotta salata

plus tax, gratuity & cc processing fee

***Consuming raw or undercooked foods may increase the risk of foodborne illnesses. GF indicates gluten-free item*

UPD: 11/2/26