

Small Plates

AVOCADO TOAST Tomato, corn, cheese 8

TAVERN TOTS Potato tots, cheddar cheese sauce, bacon, scallions and pickled peppers 10

HAM & BISCUITS (2) Buttermilk biscuits, local smokehouse ham, apricot butter 8

3 SAUCE SHRIMP COCKTAIL Horseradish-chile sauce, remoulade and mango lime 14

LOBSTER ROLL 5 EACH (4 FOR 16)
Maine lobster, celery, herb mayo, lettuce,
red onion, buttered and toasted mini hot dog bun

DRUM STICK Fried buttermilk brined chicken legs with our signature shake seasoning, house pickles 8

Soups And Salads

Add a protein to any salad
Chicken 5 Blackened Shrimp 7 Seared Salmon 7

THE PERFECT SALAD Romaine lettuce, arugula, shaved smoked cheddar, slab bacon, red grape tomatoes, black olives, red wine vinaigrette and a 6-minute local farm fresh egg 12

AB GRAIN SALAD Baby mixed greens, wild rice, whole grain wheat, apple vinaigrette, toasted walnuts, dried cherries, goat cheese crumbles 12

CHOPPED SALAD Romaine, red cabbage, corn, soybeans, avocado, peppers, red onion, buttermilk ranch dressing 10

MIXED GREENS Tomato, cucumber, red onion, red wine vinaigrette 8

SEAFOOD BISQUE

BURNT ENDS AND BLACK EYE PEA CHILI 8
SOUP AND SALAD LUNCH SPECIAL 16

Signatures

RIB EYE STEAK Grilled with smoked sea salt, bleu cheese truffle fries, beefsteak tomato and red onion salad 28

SEARED SALMON Smoked paprika, lemon, olive oil, green beans, carrots and wild rice blend 24

VEGGIE BAKE Baked sliced eggplant, roasted red pepper, olive oil roasted tomato, baby spinach and pine nuts with ricotta cream and parmesan 17

Sides

Farmers Market Succotash, Heirloom Tomato & Avocado
Wild Rice Blend, Parmesan Truffle Fries
Mac n' Cheese, Red Skinned Mashed Potatoes
Garlicky Spinach, Buttermilk Biscuits (2)
Side Salad baby greens red cabbage, cucumber, tomato,
red wine vinaigrette

Share Plates

CHARCUTERIE PLATE 14
Local cheeses, cured meats, pickled vegetables, crostini

VEGGIE FLATBREAD 10
Tomato, zucchini, peppers, yellow squash, goat cheese, balsamic glaze

BACON FLATBREAD 16

Thick cut slab bacon, caramelized onion, whipped ricotta cream

HAM CROQUETTES 8

Chipotle mayo, chopped salad of cheese, radish, soy beans, roasted red peppers

ROTISSERIE WINGS 14
Lemon-garlic and rosemary

BAKED STUFFED CLAMS 10
Cherry stone clams, onions, celery, peppers, bread

CHIPS AND DIPS 12

Fried artichoke hearts and potato chips, spinach-artichoke dip

Handhelds

All served with fries or mixed greens

ASH BROOK BURGER 15

Steakhouse blend, sharp cheddar cheese, LTO, pickle, remoulade on a Kaiser roll ADD BACON 2

CHILI DOGS (2) 13
All beef franks, beef chile, cheddar cheese and onions

GRILLED CHEESE 12

Smoked cheddar, apples, shaved pork loin on herb butter grilled sourdough bread

MEATLOAF PATTY MELT 12

Caramelized onion jam, sharp cheddar, grilled sourdough bread

CHICKEN SALAD CROISSANT 14

Diced chicken, celery, green onions, lemon, mayo on a croissant

TUNA SALAD 12

White tuna, lettuce and tomato on marble rye bread

BEEF BRISKET 15

Carolina barbeque sauce, crispy fried onions, pickles on a Kaiser roll

Sloppy Joe 12

Ham, turkey, Swiss cheese, Thousand Island dressing, cole slaw, marble rye

Rotisserie & Family Style

Individual portions or family style with your choice of 2 sides

CHICKEN 15/40

Tavern Sauce- roasted seasoned chicken gravy

BEEF BRISKET 17/44 Cracked pepper crust and mustard bbq

PORK ROAST 14/36

Herb butter roasted pork loin, Cipollini onions and mushrooms

LAMB SHOULDER 18/44
Braised with garlic, lemon and herbs

MEATLOAF 13/30

Skillet cooked, crispy edged with mushroom gravy