



## STARTERS

### DEVEILED EGGS gf

chives, smoked paprika | 11

### TAVERN WINGS

choice of bbq, buffalo, or garlic parm,  
ranch dressing, celery sticks | 19

### THE POST WEDGE gf

romaine heart, bacon, peas, tomatoes,  
crumbled blue cheese, blue cheese dressing  
9 | 18

### CAESAR SALAD

crushed croutons,  
parmigiano reggiano 8 | 16

### ROASTED CAULIFLOWER v, gf

curried yogurt, rum raisins | 14

### CRISPY BURRATA vg

arugula, extra virgin olive oil,  
balsamic glaze, focaccia | 18

### MARYLAND STYLE CRAB CAKES

sauce louis, chili oil, tomato citrus jam | 21

### HOUSE SALAD v

cucumbers, tomatoes, croutons,  
onion, mustard vinaigrette 7 | 14

### HOUSE CHILI

ground beef, kidney beans, bacon  
lardons, sweet corn, topped with  
onions & cheese 7 | 14

### MIDDLE EASTERN COCONUT CURRY SOUP v, gf

jasmine rice, chickpeas, pumpkin seeds 6 | 12

### CRAB LOUIS SALAD

shaved kale, red cabbage, bell peppers,  
crab cake, almonds, louis dressing 11 | 19

### ROASTED MUSHROOM MARSALA DIP

roasted local mushrooms, marsala cream  
sauce, goat cheese whipped with sundried  
tomato, grilled focaccia & ciabatta | 19

### BUTTERNUT SQUASH SOUP vg

kabocha and butternut squash, sour cream,  
pepitas 7 | 13

## MAINS

### BRAISED LEG OF LAMB "SHEPHERD'S PIE"

local butter whipped potato,  
sweet corn, peas, carrots,  
haystack onions | 29

### IPA FISH & CHIPS

poppy seed coleslaw, house fries,  
pickle aioli | 23

### 16oz DELMONICO RIBEYE

steak fries, asparagus,  
mushroom cream | 55

### ROASTED HALF CHICKEN

roasted potatoes, broccolini spears,  
chicken jus | 34

### CHARRED AHI TUNA

wasabi whipped potato, asian slaw,  
classic teriyaki | 32

### MEDITERRANEAN BOWL v, gf

basmati rice, chana masala chickpeas, avocado,  
toasted pepitas, lemon tahini dressing | 19

- choice of blackened protein -

tofu 6 | chicken 6 | salmon 10 | steak 13 | tuna 15

### TAVERN SMASH BURGER

bacon, cheddar, american cheese,  
onion, chef's sauce, potato bun | 23

### OPEN-FACED CHICKEN PAILLARD CLUB

applewood smoked bacon, swiss, cheddar,  
lettuce, tomato, mayonnaise, focaccia | 21

### NEW ENGLAND STYLE LOBSTER ROLL

wicked dressing, martens bun | 34

## NIGHTLY TAVERN FEATURES

### MONDAY

#### HOUSE CAVATELLI BOLOGNESE

marinara, ricotta, pecorino romano,  
garlic, thyme, focaccia | 25

### TUESDAY

#### BEER & BURGER NIGHT

featured chef-inspired handheld  
paired with a beer special

### WEDNESDAY

#### BRAISED SHORT RIBS

whipped potato, maple bacon sprouts,  
haystack onions | 34

### THURSDAY

#### ROOTED IN ADA

our chefs highlight local, seasonal  
produce for a crafted vegetarian feature

### FRIDAY

#### OFF THE HOOK

a fresh, chef-crafted seafood dish,  
simple, seasonal, full of flavor

## SIDES

HOUSE FRIES | ROASTED ASPARAGUS | GREEN BEANS | WHIPPED POTATOES | BROCCOLINI SPEARS | 6 EACH

## DESSERT

### TRIPLE LAYER CARROT CAKE

cream cheese frosting, toasted  
praline, caramel | 12

### WARM SALTED CARAMEL COOKIE SKILLET

dark chocolate chunks, cast iron baked, flaked sea salt,  
vanilla gelato, caramel drizzle | 13

### ICE CREAM & SORBETS gf

seasonal selections | 3

v: vegan · vg: vegetarian · gf: gluten-free

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.