



STARTERS

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| DEVILED EGGS gf chives, smoked paprika 10 | CRISPY BURRATA arugula, extra virgin olive oil, balsamic glaze, focaccia 18 | MIDDLE EASTERN COCONUT CURRY SOUP v, gf jasmine rice, chickpeas, pumpkin seeds 11 |
| TAVERN WINGS choice of bbq, buffalo, or garlic parm, ranch dressing, celery sticks 18 | MARYLAND STYLE CRAB CAKES spicy sauce louie, tomato citrus jam 21 | CRAB LOUIS SALAD shaved kale, red cabbage, bell peppers, crab cake, almonds, louis dressing 19 |
| THE POST WEDGE gf romaine heart, thyme bacon, peas, tomatoes, crumbled blue cheese, blue cheese dressing 16 | SIMPLE SALAD v, gf cucumbers, tomatoes, bermuda onion, white honey balsamic 14 | ROASTED MUSHROOM MARSALA DIP roasted local mushrooms, marsala cream sauce, whipped goat cheese with sundried tomato, grilled focaccia 17 |
| CAESAR SALAD crushed croutons, parmesan reggiano 16 | HOUSE CHILI ground beef, kidney beans, bacon lardons, sweet corn 13 | BUTTERNUT SQUASH SOUP kabocha and butternut squash, crème fraîche, pepitas 13 |
| ROASTED CAULIFLOWER v, gf curried yogurt, rum raisins 12 | | |

MAINS

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| BRAISED LEG OF LAMB "SHEPHERD'S PIE" local butter whipped potato, sweet corn, peas, carrots 29 | LEMON PEPPER HALF CHICKEN roasted potatoes, broccolini spears, chicken jus 34 | TAVERN SMASH BURGER bacon, cheddar, american cheese, onion, chef's sauce, potato bun 22 |
| IPA FISH & CHIPS poppy seed coleslaw, house fries, pickle aioli 23 | CHARRED AHI TUNA wasabi whipped potato, asian slaw, classic teriyaki 32 | OPEN-FACED CHICKEN PAILLARD CLUB applewood smoked bacon, swiss, cheddar, lettuce, tomato, mayonnaise, focaccia 19 |
| 16oz DELMONICO RIBEYE steak fries, asparagus, mushroom cream 55 | MEDITERRANEAN BOWL v, gf basmati rice, chana masala chickpeas, avocado, toasted pepitas, lemon tahini dressing 16 - choice of blackened protein - tofu 6 chicken 6 salmon 10 steak 13 tuna 15 | NEW ENGLAND STYLE LOBSTER ROLL wicked dressing, martens bun 34 |

NIGHTLY TAVERN FEATURE

MONDAY

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| HOUSE CAVATELLI BOLOGNESE marinara, ricotta, pecorino romano, garlic, thyme, focaccia 25 |
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TUESDAY

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| BEER & BURGER NIGHT featured chef-inspired handheld paired with a beer special |
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WEDNESDAY

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| BRAISED SHORT RIBS whipped potato, maple bacon sprouts, cc buns, fresh butter 30 |
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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

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| TRIPLE LAYER CARROT CAKE cream cheese frosting, toasted praline, caramel 12 |
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| WARM SALTED CARAMEL COOKIE SKILLET dark chocolate chunks, cast iron baked, flaked sea salt, vanilla gelato, caramel drizzle 13 |
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| ICE CREAM & SORBETS gf seasonal selections, berry consommé, granola 11 |
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