GANNON’S MENU

Buffalo Fried Deviled Eggs  
Panko Fried, Spicy Filling, Balsamic Glaze 8

Fried Pickles  
Dill Pickle Chips, Fried Banana Peppers, Tavern Aioli 10

Meatball App  
Red Sauce, Ricotta, Parmesan 8

Hummus  
Lemon Dill, Garlic, Pico, Pita, Carrots and Celery 10 GF

Deluxe Nachos  
Choice of Pulled Pork or Short Rib, Cabbage, Cilantro Sour Cream & BBQ Sauce 8/15

(Spicy Cheese Nachos also available) GF

Spinach & Cheese Dip  
Rich & Creamy, Pita 11

Chicken Quesadilla  
Marinated Pulled Chicken, Cheddar Cheese Blend, Flour Tortilla, Tavern Aioli 13

“Clam Shack” Onion Rings  
Tavern Aioli 8

Tacos (2)  
Cabbage, Cheese, Roasted Poblano Sauce, Pico de Gallo Choice of: Grilled Chicken or Fried Cod 11

Caprese Salad  
Tomato, Mozzarella, Basil, Balsamic Reduction 12

Caesar Salad  
Romaine, Croutons, Parmesan 8

Tavern Salad  
Greens, Tomato, Onion, Cheese 8

WINGS & TENDERS

Choice of our signature Tavern wings (dry rubbed, brined, & smoked over mesquite wood) or boneless tenders

Served plain with choices of: Buffalo, BBQ, Sweet Sriracha, Honey Mustard, Ranch, Bleu Cheese

Bone-In  
6 piece- 11, 10 piece- 17, 20 piece- 30

Tenders  
4 piece-9, 8 piece-16

SOUPS & SALADS

New England Clam Chowder 7/11

Tavern Chili 6/10 GF

Soup of the Day MKT

Chopped Wedge Salad  
Romaine, Tomato, Bacon, Tossed in Bleu Cheese Dressing, Topped with Bleu Cheese Crumbles & Fried Onions 8/13 GF

Power Salad  
Baby Kale, Shaved Brussel Sprouts, Radicchio, Broccoli, Toasted Almonds, Dried Cranberries, Goat Cheese, Tavern Vinaigrette 9/14 GF

Lobster Cobb  
Mixed Greens, Onion, Egg, Avocado, Cheese, Bacon, Tomato 28 GF

Dressings: Tavern Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard

Add to Any Salad: Grilled Chicken, Chicken Tenders (Plain or Spicy), Salmon, Burger, Lobster, Shrimp

FLATBREADS

(GLUTEN FREE CRUST AVAILABLE)

Classic Cheese 11

Pepperoni 13

Meatball Red Sauce, Banana Peppers 12

Buffalo Chicken Red Sauce, Cheese, Chicken, Buffalo and Ranch Drizzle 15

Wild Mushroom Garlic Spread, Caramelized Onion, Cheese, Mushrooms, Truffle 15

Margarita Mozzarella, Tomato, Parmesan, Basil, Balsamic and Pesto Drizzle 14

Served with Fries, Slaw, Veggies or Tavern Salad. Other Sides Available for Additional Charges.

SANDWICHES

Gannon’s Classic Burger  
Ground Steak Burger, Lettuce, Tomato, Onion 15

Fried Chicken Sandwich  
Plain or Spicy, Lettuce, Tomato 13 (Add Pepper Jack $1)

Reuben  
Slow Cooked Thin Cut Corned Beef, Gruyere, Sauerkraut, Tavern Aioli 15

Cape Cod Reuben  
Fresh Fried Cod, Gruyere, Cole Slaw, Tavern Aioli, Grilled Bun 14

Black Bean Burger  
Black Beans, Garlic, Spices, Pico de Gallo 13

Pulled Pork Sandwich  
Cole Slaw, Shredded Cheese, BBQ Sauce, Pretzel Bun 12

Steak n Cheese  
Shaved Rib Eye, Sauteed Onions, American Cheese 15

Pan Seared Salmon Sandwich  
Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun 14

Lobster Roll  
Choice of Cold (Lightly Dressed) or Hot (Buttered), Grilled Brioche Roll MKT

ENTREES

Beer Battered Fish & Chips  
Local Cod, Fries, Slaw 22

Lobster Mac n Cheese  
Smoked Gouda Mac n Cheese 25 (Plain 11, Chicken Tenders 18)

Pulled Pork Platter  
Slow Smoked Tender Pork, Mac n Cheese, Slaw, BBQ Sauce 19

Oven Braised Short Rib  
Slow Oven Braised Short Rib, Mashed Potato, Fried Onion 23 GF

Pesto Shrimp  
Sauted Shrimp over Wild Rice, Topped with Fresh Pesto 22

Chicken Cordon Bleu  
Breaded Chicken, Stuffed with Ham and Gruyere, White Gravy, Mashed, Veggies 23

Scampi  
Butter, White Wine, Garlic, Tomato, Parsley, Thin Spaghetti. Choice of Chicken or Shrimp 20/22

Steak Frites  
CAB Pub Steak, Fries, Demi, Bleu Cheese Butter 25 GF

Chicken Francaise  
Pan Seared Chicken Breast, Lemon Cream Sauce, Mashed Potato, Veggies 20

We take pride in preparing our food from scratch every day and cooking each item to order. Some items will have limited availability and longer preparation times than others. If you have allergies, please alert your server *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.