



APPETIZERS

“Clam Shack” Onion Rings	\$10.00	Shrimp Cocktail	\$14.00
Tavern Aioli		Perfectly cooked shrimp served with house made cocktail sauce	
Fried Green Beans	\$9.00	Pretzel Sticks	\$9.00
Choose your sauce for dipping		Jameson Mustard	
Meatball App	\$10.00	Buffalo Fried Deviled Eggs	\$8.50
Ricotta, Parmesan		Spicy Filling, Balsamic Glaze	
Fried Pickles	\$10.00	Mini Charcuterie Board	\$14.00
Dill Pickle Chips, Fried Banana Peppers, Tavern Aioli		Assorted meats and cheeses served with assorted crackers	

TEX MEX

Deluxe Nachos	\$14.00/\$18.00 GF	Deluxe Tacos (2)	\$14.00
Short Rib, Cabbage, Cilantro Sour Cream & BBQ Sauce (Chili Cheese Nachos also available) GF		Choice of Chicken or Cod, Cabbage, Cheese, Poblano Sauce, Pico de Gallo	
Chicken Quesadilla	\$14.00	Irish Nachos	\$11.00
Marinated Pulled Chicken, Cheddar Cheese Blend, Flour Tortilla, Tavern Aioli		Waffle Fries, Bacon, Cheddar Cheese Sauce, Scallions	

WINGS & TENDERS

Choice of our signature bone-in 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		Tenders	
6 piece	\$13.00	4 piece	\$10.00
10 piece	\$19.00	8 piece	\$18.00
20 piece	\$35.00		

SOUPS & SALADS

New England Chowder	Tavern Chili	Soup of the Day
\$8.00/\$12.00	\$7.00/\$12.00 GF	MKT
Tavern Salad	\$10.00/\$15.00 GF	Caesar Salad
Greens, Tomato, Onion, Shredded Cheese		Romaine, Croutons, Parmesan
Wedge Salad	\$11.00/\$16.00 GF	Power Salad
A wedge of iceberg lettuce, grape tomatoes, bacon, red onion, bleu cheese crumbles and bleu cheese dressing		Baby Kale, Carrots, Shaved Brussel Sprouts, Radicchio, Broccoli, Toasted Almonds, Dried Cranberries, Goat Cheese, Tavern Vinaigrette
Rocket Salad	\$11.00/\$15.00	Dressings: Tavern Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard
Arugula, Tomato, Cucumber, Feta, Banana Pepper, Onion, Balsamic Vinaigrette		
Grilled Peach & Burrata Salad	\$19.00	Add to Any Salad: Grilled Chicken, Chicken Tenders (Plain or Spicy), Salmon, Burger, Shrimp - Charges Vary
Mixed greens tossed with dried cranberries, candied pecans, roasted red onions and white balsamic dressing topped with grilled peach, burrata, prosciutto finished with balsamic glaze		

FLAT BREADS

Classic Cheese	\$13.00	Pepperoni	\$15.00
The Sweet and Spicy	\$15.00	Buffalo Chicken	\$17.00
Red Sauce, 5 Cheese Blend, Sweet and Spicy Peppers, Sausage		Red Sauce, Cheese, Chicken, Buffalo and Ranch Drizzle	
Wild Mushroom	\$17.00	Fig and Bleu	\$17.00
Garlic Spread, Caramelized Onion, Cheese, Mushrooms, Truffle		Fig Spread, Bleu Cheese Crumble, Caramelized Onion, Prosciutto, Arugula, Balsamic Glaze	
Bacon Cheeseburger Flatbread	\$18.00	B.B.Q. Chicken	\$18.00
Garlic Spread, Bacon, Ground Beef, Lettuce, Pickle, Aioli Drizzle		BBQ sauce, cheddar/mozzarella mix, bacon, red onion finished with ranch drizzle	



SANDWICHES

Short Rib, Cabbage, Cilantro Sour Cream & BBQ Sauce (Chili Cheese Nachos also available) GF

Gannon's Classic Burger	\$17.00	Fried Chicken Sandwich	\$16.00
Ground Steak Burger, Lettuce, Tomato, Onion		Plain or Spicy, Lettuce, Tomato (Add Pepper Jack \$1)	
Reuben	\$17.00	Cape Cod Reuben	\$17.00
Slow Cooked Thin Cut Corned Beef, Gruyere, Sauerkraut, Tavern Aioli		Fresh Fried Cod, Gruyere, Cole Slaw, Tavern Aioli, Grilled Bun	
Steak n Cheese	\$17.00	Pan Seared Salmon Sandwich	\$18.00
Shaved Rib Eye, Sauteed Onions, American Cheese		Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun	
Meatball Sub	\$15.00	Lobster Roll	\$35.00
Mozzarella Cheese		Lobster meat lightly tossed with mayo and butter lettuce served on a grilled brioche roll	
Gluten Free and Pretzel Rolls Available For Additional \$2.00			

ENTREES

Beer Battered Fish & Chips	\$27.00	Rigatoni Bolognese	\$27.00
Fresh Local Cod, Fries, Slaw		Pork, Beef and Veal Ragu, Touch of Cream, Garlic Bread	
Mac n Cheese	Smoked Gouda Mac n Cheese	Brick Chicken	\$28.00
Plain	\$15.00	Pan seared chicken and finished in oven till golden brown served green beans, buttery whipped potato and pan sauce	
Chicken Tenders	\$22.00		
Short Rib	\$25.00	Fried Clam Basket	\$29.00
Gnocchi Alfredo (GF)	\$22.00	Classic New England style whole belly clams fried golden brown served with fries	
Potato gnocchi tossed in alfredo sauce served with grilled chicken			
Mussels & Shrimp	\$30.00		
Mussels and shrimp tossed in a white wine & tomato sauce served with angel hair pasta and crusty bread			

(FOLLOWING AVAILABLE AFTER 4:00)

Salmon	\$29.00	Chicken Cordon Bleu	\$28.00
Roasted Potato, Broccolini, Lemon Cream Sauce served with wild rice and grilled asparagus		Stuffed with Ham and Gruyere, Breaded, Cream Sauce Whipped Potato, Veg	
Oven Braised Short Rib	\$29.00	Steak Tips	\$29.00
Slow Oven Braised Short Rib, Whipped Potato, Fried Onion		Grilled, Demi, Roasted Potato, Broccolini	
Scampi	\$25.00/\$27.00	Chicken Francaise	\$27.00
Angel Hair, White Wine, Garlic, Butter, Cherry Tomato, Lemon, Chicken or Shrimp		Pan Seared Chicken Breast, Lemon Cream Sauce, Angel Hair Pasta, Chef's Veg	

WEEKLY SPECIALS

Tuesdays - Taco Night
Wednesdays - Italian Night
Thursdays - Prime Rib
Fridays - Filet

COME JOIN US FOR MUSIC ON THURSDAYS, FRIDAYS AND SATURDAYS



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