



APPETIZERS

<b>"Clam Shack" Onion Rings</b>	<b>\$9.00</b>	<b>Fried Brussel Sprouts *</b>	<b>\$12.00</b>
Tavern Aioli		Tossed with Crispy Bacon, Candied Pecans, Maple Glaze and Balsamic Glaze	
<b>Fried Green Beans</b>	<b>\$9.00</b>	<b>Pretzel Sticks</b>	<b>\$9.00</b>
Choose your sauce for dipping		Jameson Mustard	
<b>Meatball App</b>	<b>\$11.00</b>	<b>Buffalo Fried Deviled Eggs</b>	<b>\$8.50</b>
Ricotta, Parmesan		Spicy Filling, Balsamic Glaze	
<b>Fried Pickles</b>	<b>\$10.00</b>	<b>Mini Charcuterie Board *</b>	<b>\$14.00</b>
Dill Pickle Chips, Fried Banana Peppers, Tavern Aioli		Assorted Meats and Cheeses served with Assorted Crackers	
<b>Deluxe Nachos *</b>	<b>\$14.00/\$18.00 GF</b>	<b>Tacos (2) *</b>	<b>\$14.00</b>
Cabbage, Cilantro Sour Cream & BBQ Sauce (Chili Cheese Nachos also available) GF - add Short Rib, Shredded Chicken, and Chili for add'l \$1.00 each		Choice of Grilled Chicken, Fried Cod or Chicken Tenders (Plain or Buffalo), Cabbage, Cheese, Poblano Sauce, Pico de Gallo	
<b>Chicken Quesadilla *</b>	<b>\$14.00</b>	<b>Irish Nachos</b>	<b>\$11.00</b>
Marinated Pulled Chicken, Cheddar Cheese Blend, Flour Tortilla, Tavern Aioli		Waffle Fries, Bacon, Cheddar Cheese Sauce, Scallions	

\*Items are not included in the Happy Hour Special

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	\$30.00		

SOUPS & SALADS

New England Chowder		Tavern Chili	Soup of the Day
\$8.00/\$12.00		\$7.00/\$12.00 GF	MKT
<b>Tavern Salad</b>	<b>\$10.00/\$15.00 GF</b>	<b>Roasted Beet &amp; Burrata Salad</b>	<b>\$19.00</b>
Greens, Tomato, Onion, Shredded Cheese		Mixed Greens tossed with Dried Cranberries, Candied Pecans, Roasted Red Onions and White Balsamic Dressing topped with Roasted Beets, Burrata, Prosciutto, finished with Balsamic Glaze	
<b>Wedge Salad</b>	<b>\$11.00/\$16.00 GF</b>	<b>Rocket Salad</b>	<b>\$11.00/\$15.00</b>
A wedge of Iceberg Lettuce, Grape Tomatoes, Bacon, Red Onion, Bleu Cheese Crumbles and Bleu Cheese Dressing		Arugula, Tomato, Cucumber, Feta, Banana Pepper, Onion, Balsamic Vinaigrette	
<b>Power Salad</b>	<b>\$11.00/\$16.00 GF</b>	<b>Dressings:</b>	Tavern Vinaigrette, Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard
Baby Kale, Carrots, Shaved Brussel Sprouts, Radicchio, Broccoli, Toasted Almonds, Dried Cranberries, Goat Cheese, Tavern Vinaigrette		<b>Add to Any Salad:</b>	Grilled Chicken, Chicken Tenders (Plain or Spicy), Salmon, Burger, Shrimp - Charges Vary
<b>Caesar Salad</b>	<b>\$10.00/\$15.00</b>		
Romaine, Croutons, Parmesan			

FLAT BREADS

Gluten Free Crust Available For Additional \$2.00

<b>Wild Mushroom</b>	<b>\$17.00</b>	<b>Pepperoni</b>	<b>\$15.00</b>
Garlic Spread, Caramelized Onion, Cheese, Mushrooms, Truffle		<b>Classic Cheese</b>	<b>\$13.00</b>
<b>Bacon Cheeseburger Flatbread</b>	<b>\$18.00</b>	<b>Fig and Bleu</b>	<b>\$18.00</b>
Garlic Spread, Bacon, Ground Beef, Lettuce, Pickle, Aioli Drizzle		Fig Spread, Bleu Cheese Crumble, Caramelized Onion, Prosciutto, Arugula, Balsamic Glaze	
<b>Buffalo Chicken</b>	<b>\$17.00</b>	<b>Winter Harvest</b>	<b>\$18.00</b>
Red Sauce, Cheese, Chicken, Buffalo and Ranch Drizzle		Roasted Butternut and Ricotta spread, Cheese, Sliced Apples. Sausage and topped with Crispy Kale.	



SANDWICHES

Gannon's Classic Burger	\$17.00	Cuban Sandwich	\$19.00
Ground Steak Burger, Lettuce, Tomato, Onion		Ham, Pork Belly, Gruyere Cheese, Pickles and Mustard, served on a Pressed and Grilled Sub roll.	
Reuben	\$17.00		
Slow Cooked Thin Cut Corned Beef, Gruyere, Sauerkraut, Tavern Aioli			
Steak n Cheese	\$17.00	Cape Cod Reuben	\$17.00
Shaved Rib Eye, Sauteed Onions, American Cheese		Fresh Fried Cod, Gruyere, Cole Slaw, Tavern Aioli, Grilled Bun	
Fried Chicken Sandwich	\$16.00	Pan Seared Salmon Sandwich	\$18.00
Plain or Spicy, Lettuce, Tomato		Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun	
(Add Pepper Jack \$1)			

All Sandwiches Served with Fries. Ask Your Server for Additional Options  
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	\$15.00	Harbor Bowl	\$19.00
Smoked Gouda Mac n Cheese		Tri-colored Quinoa, Roasted Butternut Squash, Fried Brussel Sprouts, Candied Pecans and Dried Cranberries, lightly tossed with white Balsamic Vinaigrette. Add Chicken, Shrimp or Salmon (Prices Vary)	
With Chicken Tenders	\$22.00		
With Short Rib	\$25.00		
Gnocchi Alfredo (GF)	\$22.00	Baked Cod	\$28.00
Potato gnocchi tossed in alfredo sauce served with grilled chicken		Fresh Cod baked with a buttery crumb topping. Served with wild grain rice, green beans and a lemon cream sauce.	

(FOLLOWING AVAILABLE AFTER 4:00)

Pecan Crusted Salmon	\$30.00	Chicken Cordon Bleu	\$28.00
Fresh Salmon cooked to your liking, served with Roasted Fingerling Potatoes, Green Beans and a Lemon Cream Sauce		Stuffed with Ham and Gruyere, Breaded, Cream Sauce Whipped Potato, Chef's Vegetable	
Brick Chicken	\$28.00	Steak Tips	\$29.00
Pan Seared Chicken and finished in oven till golden brown served Green Beans, Buttery Whipped Potato and Pan Sauce		Grilled, Demi, Roasted Potato, Chef's Vegetable	
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 Vegetable	
		Oven Braised Short Rib	\$29.00
		Slow Oven Braised Short Rib, Whipped Potato, Fried Onion	

WEEKLY SPECIALS

Mondays - \$10 Burger & Fries Night  
Tuesdays - Taco Night  
Wednesdays - Italian Night  
Thursdays - Prime Rib  
Fridays - Steak Night

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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.

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