



APPETIZERS

"Clam Shack" Onion Rings	\$9.00	Fried Brussel Sprouts *	\$12.00
Tavern Aioli		Tossed with Crispy Bacon, Candied Pecans, Maple Glaze and Balsamic Glaze	
Fried Green Beans	\$9.00	Pretzel Sticks	\$9.00
Choose your sauce for dipping		Jameson Mustard	
Meatball App	\$11.00	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	
Deluxe Nachos *	\$14.00/\$18.00 GF	Tacos (2) *	\$14.00
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	
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	

*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

6 piece	\$13.00	4 piece	\$10.00
10 piece	\$19.00	8 piece	\$18.00
20 piece	\$30.00		

Tenders

\$10.00

\$18.00

SOUPS & SALADS

New England Chowder

\$8.00/\$12.00

Tavern Chili

\$7.00/\$12.00 GF

Soup of the Day

MKT

Tavern Salad

\$10.00/\$15.00 GF

Greens, Tomato, Onion, Shredded Cheese

Wedge Salad

\$11.00/\$16.00 GF

A wedge of Iceberg Lettuce, Grape Tomatoes, Bacon, Red Onion, Bleu Cheese Crumbles and Bleu Cheese Dressing

Power Salad

\$11.00/\$16.00 GF

Baby Kale, Carrots, Shaved Brussel Sprouts, Radicchio, Broccoli, Toasted Almonds, Dried Cranberries, Goat Cheese, Tavern Vinaigrette

Caesar Salad

\$10.00/\$15.00

Romaine, Croutons, Parmesan

Roasted Beet & Burrata Salad

\$19.00

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

Rocket Salad

\$11.00/\$15.00

Arugula, Tomato, Cucumber, Feta, Banana Pepper, Onion, Balsamic Vinaigrette

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

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

FLAT BREADS

Gluten Free Crust Available For Additional \$2.00

Wild Mushroom

\$17.00

Garlic Spread, Caramelized Onion, Cheese, Mushrooms, Truffle

Pepperoni

\$15.00

Bacon Cheeseburger Flatbread

\$18.00

Garlic Spread, Bacon, Ground Beef, Lettuce, Pickle, Aioli Drizzle

Classic Cheese

\$13.00

Buffalo Chicken

\$17.00

Red Sauce, Cheese, Chicken, Buffalo and Ranch Drizzle

Fig and Bleu

\$18.00

Fig Spread, Bleu Cheese Crumble, Caramelized Onion, Prosciutto, Arugula, Balsamic Glaze

Winter Harvest

\$18.00

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	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, Sautéed Onions, American Cheese		Red Onion, Cilantro Cream, Sweet Sriracha, Greens, Pretzel Bun	
Fried Chicken Sandwich	\$16.00		
Plain or Spicy, Lettuce, Tomato			
(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	Baked Cod	\$28.00
Gnocchi Alfredo (GF)	\$22.00	Fresh Cod baked with a buttery crumb topping. Served with wild grain rice, green beans and a lemon cream sauce.	
Potato gnocchi tossed in alfredo sauce served with grilled chicken			

(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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