

starters

Tavern Pretzels & Cheese Sauce

Fresh pretzel with Pepper Jack cheese sauce. 6.99

Bill's Baskets

Your choice of hand cut French Fries, Potato Chips, Tortilla Chips, Tater Tots or Onion Rings. 4.99 (add cheese sauce 1.50)

Panko Pickles

Beer battered pickle spears, panko breaded & served with chipotle ranch 6.99

GF Potato Skins

Crispy potato skins loaded with chili, cheese & bacon served with sour cream 7.99

Beer Mussels

Fresh mussels simmered in Yuengling Lager with garlic, butter & our secret spices. Served with bread. 8.99

GF Crock of Beef Chili

Homemade with red and black beans, chipotle peppers, bacon, onions, & secret spices slow simmered with melted cheddar. Served with tortilla chips. 5.99

Crab Cake

Pan roasted crab cake. Served over a bed of garlic sautéed baby arugula. 10.50

Crispy Calamari

Tossed in buffalo sauce or with our marinara sauce. 8.99

Fire Cracker Shrimp

Garlic, butter and chili pepper flake sautéed shrimp. 9.99

GF Ultimate Nachos

Tortilla chips topped with chili, cheddar cheese, olives, jalapeños, house made salsa & cilantro lime cream. 8.99

Mozzarella Sticks

Our own in house hand breaded mozzarella sticks served with marinara. 7.99

GF Buffalo Wings

Bone-in. Naked, Buffalo, BBQ, Garlic, Honey Mustard or as Hot as you can handle. Served with Blue Cheese & celery. 9.99

Bill's Sampler

Chicken Tenders, Potato Skins, Mozzarella Sticks & Corn Nuggets. Served with their sauces. 11.99

Old Bay Shrimp

Southern breaded & dusted in Old Bay with cocktail sauce. 9.99

Garlic Wings

Our fresh boneless wings tossed in our garlic butter, vinegar pepper, onion sauce served on a sizzling platter of crispy potatoes. 10.99 (Bone-in add \$3)

Loaded Tator Tots

Crispy tater tots baked with cheddar & bacon topped with chipotle ranch sauce. 7.99

Corn Nuggets

Sweet creamy battered corn nuggets topped with our chipotle ranch. 6.99

Bill's Boneless Wings

Naked, Buffalo, BBQ, Garlic, Honey Mustard or Hot as you can handle. Served with choice of sauce. 7.99

for the kids

Kid's eat FREE every Sunday

Kids under 12...4.99
chicken fingers, grilled cheese, cheese burger, pasta, hot dog or mac n cheese (includes soda)

non alcoholic drinks

fresh brewed ice tea...2.25
RC, diet RC, birch beer, sprite....2.25
bottle Fiji water....5.00
O'Doul's.....3.00

Boylan Soda.....3.25
Handcrafted since 1891
Black Cherry, Orange, Root Beer

soups & salads

Soup Du Jour

Crock of fresh made soup of the day. 3.99

GF Garden Fresh Salad

Field greens, tomato, cucumber, carrot & pepperoncini.
small/3.99 large/5.99

French Onion Soup

Crock topped with Provolone & Swiss. 4.99

Tavern Caesar

Fresh field greens, parmesan & croutons, tossed in our house made Caesar dressing. 6.99

Bleu Cheese

Field greens, tomato, crumbled Bleu Cheese, red onion & croutons. 6.99

GF Cajun Chicken & Kale Salad

Kale, shaved broccoli, cabbage, tomato, cucumber, onion, & pepperoncini, topped with Cajun chicken & chipotle ranch sauce. 10.99

GF Steakhouse

Field greens, grilled sliced steak, tomato, red onions & Bleu Cheese. 12.99

Buffalo Chicken Salad

Boneless buffalo chicken served over field greens, tomato, cucumber & crumbled Blue Cheese. 10.99

GF Mediterranean

Baby arugula, tomato, artichoke, cucumber, Kalamata olives, jumbo lump crab & grilled shrimp. 13.99

GF Salmon Salad

Grilled salmon filet served over field greens with Kalamata olives, tomato, pepperoncini, cucumber, red onion & bacon bits with choice of dressing. 13.99

Dressing (House made) Honey Mustard, Balsamic, Caesar, Bleu Cheese, Russian, Ranch & Wasabi
Add Chicken \$4....Shrimp....\$6 (Fried, Grilled or Cajun)

burgers & sandwiches

Served with choice of homemade fries, chips, tots or cole slaw. Substitute onion rings, sweet potato fries, side Mac n Cheese or side salad add \$1.50

Bill's Chicken

Southern breaded chicken breast topped with provolone cheese, bacon & chipotle ranch served on a Kaiser roll. 8.99

Tavern Chicken

Grilled chicken breast with American cheese, BBQ & bacon. 8.99

Crab Cake

The best jumbo lump crab cake around! Served on a potato roll with our tarragon mustard. 10.99

Shaved Steak & Cheese Sandwich

Shaved steak, peppers, onions, mushrooms & provolone. 8.99

Pretzel Jack Chicken

Beer battered pretzel breaded chicken cutlet with our pepper jack cheese sauce & kale slaw on a Kaiser roll. 8.99

Landmark Reuben

In house cured corned beef, sauerkraut, Swiss cheese & Russian dressing on marbled rye. Grilled to perfection. 11.99

Buffalo Chicken Sandwich

Southern breaded chicken cutlets tossed in our famous buffalo sauce & served on a Kaiser roll with side of Bleu Cheese. 8.99

Tavern Burger

10oz certified Angus chuck burger grilled to your liking. 9.99 (Served with lettuce, tomato or onion upon request).

Pepper Jack, American, Swiss, Cheddar, Provolone, Onion Ring, Mushrooms, Onions or Jalapeños add 1.00

(2) Bacon, Pork Roll, Chili Red, Crumbled Bleu Cheese, or (1) Neuske Bacon add \$2.00

Salmon Burger

Fresh grilled salmon filet served on a Kaiser roll with lettuce, tomato, mayo & balsamic syrup & our hand cut fries. 12.99

Entrées served with fresh pretzel and a salad

chicken

Chicken Pot Pie

Baked chicken, root vegetables & peas in a cast iron kettle topped with our homemade flaky pastry crust. 12.99

Pretzel Jack Chicken

Beer battered and pretzel breaded chicken breasts topped with our house made pepper jack cheese sauce served with kale slaw & tater tots. 13.99

GF Tavern Chicken

Grilled chicken breast topped with BBQ sauce, cheddar cheese & bacon. Served with mashed & vegetable 13.99

Redneck Skillet

Our hand breaded chicken fingers over Tater Tots topped with cheddar, bacon & Chipotle ranch dressing on a cast iron skillet. 13.99

Pepper Jack Chicken

Southern breaded chicken breasts topped with BBQ sauce, jalapeños, & pepper jack cheese served with fries & kale slaw. 13.99

Buffalo Chicken Salad

Field greens, tomato, crumbled Bleu Cheese & red onion topped with our spicy buffalo chicken. 10.99

meat

GF Shepherds Pie

The classic beef, carrots & peas dish, topped with whipped potatoes. 11.99

Meatloaf

Served with mushroom gravy, mashed potato & vegetable. 11.99

GF Grilled Flank Steak

Grilled & sliced, served over caramelized onions & mushrooms, with mashed & vegetable. 13.99

Southern Platter

BBQ smoked pulled pork, crispy chicken fingers, hand cut fries, buttermilk biscuits & fresh vegetables. 12.99

Chili Entrée

A large bowl of our red beef chili served over rice with cheddar cheese, cilantro lime cream & tortilla chips. 12.99

mac n cheese

Our creamy 5 cheese macaroni baked with cheddar is customized for an outstanding entrée. 9.99

Hot Dog, Chili or Smoked Pork add \$2.00

Buffalo Chicken, Sausage or Bacon add \$3.00

Jumbo Lump Crab add \$6.00

pasta

Penne Chicken Scampi

Penne pasta sautéed with chicken, arugula, tomato in garlic butter. 12.99

Bill's Chicken & Pasta

Home made sausage & chicken sautéed with shallot and Arugula in a buttery wine sauce tossed with linguini. 12.99

Penne Vodka

The classic vodka sauce served with penne pasta. 12.99
Add Chicken or Sausage 4.00 or Shrimp 6.00

seafood

Fish & Chips

Beer battered Cod, served with our home made fries & malt vinegar. 13.99

Prince Edward Mussels

Mussels simmered in white wine, butter, shallots & served over pasta. 11.99

Crab Cake

Single crab cake served with our tarragon mustard sauce, mashed potatoes & vegetable. 13.99

2 for \$24 special

Choice of 1 Appetizer: (Basket of Pretzels, Boneless Wings, Chicken Fingers, Panko Pickles & Corn Nuggets)

or Dessert: (Apple Crisp & Brownie ala Mode)

2 entrée's from this page & 2 Complimentary Drinks. All Day Sunday - Thursday
11-5pm Friday & Saturday

winter features

all entree's served with salad & a pretzel

Buffalo Cauliflower

Southern breaded cauliflower tossed in our buffalo sauce served with chipotle ranch. 7.99

Perogies

Sautéed mini potato and cheese pierogis with butter and shallot. 5.99

Irish Soda Bread

My grandmother's secret recipe of soda bread served warm with butter. 4.99

Jumbo Lump Crab Cakes

"House Specialty" 2 large Crab cakes made with jumbo lump crab meat over cheddar bay mashed potato & roasted root vegetables, accented with our tarragon mustard sauce. 22.99

Kielbasa

Hand made in house smoked kielbasa pan roasted with caramelized onions served over sautéed pierogis with butter, asparagus, and shallots. 15.99

Sizzling Steak

Grilled New York strip steak served over caramelized onions and mushrooms on a sizzling platter topped served with mashed potato and root vegetables. 21.99

Duck Confit

Slow roasted duck sautéed with shallot, asparagus, and mushroom tossed with brown butter sage and rosemary spaetzele. 19.99

Salmon

Grilled salmon filet topped with citrus herb butter served with roasted Yukon gold fingerling potatoes and root vegetables. 17.99

Pork Shank

Braised pork shank in a red wine, mushroom reduction served over wild mushroom asparagus risotto. 17.99

Brandy Shrimp & Crab

Sautéed shrimp & jumbo lump crab mushroom, asparagus, garlic, spices and brandy tossed with linguini pasta. 19.99

Pot Roast

Slow roasted beef brisket in a red wine mushroom gravy served with mashed potato and roasted root vegetables. 15.99

Ham White Bean & Kale

Honey maple glazed house cured and smoked ham served over sautéed, white beans, kale, and shallots. 15.99

Lamb Chops

Twin grilled lamb porterhouse chops served over pan roasted Yukon gold fingerling potatoes with butter roasted cauliflower. 20.99