



# LUNCH MENU



## STARTERS

**TAVERN BOARD ~ 16.61/26.62**

**BOARD FOR TWO / BOARD FOR THE TABLE**

Chef selected cured meats, locally sourced cheese and house jam accompanied by accoutrements

**HOT PEPPERS IN OIL ~ 9**

**TAVERN CHEESE SPREAD ~ 9**

**HUMMUS BOARD ~ 14.41**

House-made hummus, carrots, celery, cucumber, feta cheese, garden fresh oregano and served with Nann

**MEATBALL ~ 14.41**

Handmade meatball, whipped ricotta cheese and red sauce

**BRUSCHETTA ~ 15.51**

House focaccia, brie spread, tomato jam, and basil oil

**BACON WRAPPED SHRIMP ~ 16.61**

Four large black tiger shrimp stuffed with spicy horseradish, wrapped in bacon and served with cocktail sauce

**ROASTED CAULIFLOWER ~ 15.51**

Pineapple, bell peppers, charred lime, arugula

## HANDHELDS

**CHICKEN SALAD CROISSANT ~ 14.41**

Cranberry walnut chicken salad with lettuce and tomato on a toasted croissant, served with fresh cut fries

**TURKEY CLUB ~ 14.41**

Sourdough bread, sliced turkey, sliced ham, bacon, lettuce, tomato, garlic aioli served with fresh cut fries

**TAVERN BURGER ~ 18.81**

8oz Heritage Hill beef patty, aged cheddar cheese, house bacon jam, lettuce, tomato, garlic aioli, served on a PAI brioche bun, served with hand cut fries

**FRENCH DIP SANDWICH ~ 18.81**

A savory delight that features thinly sliced succulent beef, topped with arugula, parmesan cheese, nestled between two slices of crusty bread served with fresh cut fries

**FRIED BOLOGNA ~ 12.21**

Skillet fried until crispy & caramelized, topped with hot peppers, provolone cheese, garlic aioli, served on chefs' choice of bread and served with fresh cut fries

**GRILLED CHICKEN QUESADILLA ~ 14.41**

Cheddar cheese, roasted corn salsa, sour cream, served with fresh cut fries

**FIRE BURGER ~ 19.91**

Brioche bun, 8oz patty woodfire grilled, topped with pepper jack cheese, house hot peppers, fire sauce, served with hand cut fries

**FOCACCIA SANDWICH ~ 16.61**

House made focaccia bread, sundried tomatoes, smoked turkey, prosciutto, salami, grilled vegetables, fresh mozzarella cheese, dressed arugula served with fresh cut fries

**MORTADELLA SANDWICH ~ 20.02**

House made crusty focaccia, burrata cheese, extra virgin olive oil, tomatoes, red onions, garlic mayo, served with fresh cut fries

## SEASONAL CREATIONS

**CAPRESE STUFFED PORTABELLAS ~ 18.81**

Grilled portabellas stuffed with Roma tomatoes, fresh mozzarella, topped with balsamic glaze and fresh basil

**BUCATINI & MEATBALLS ~ 20.02**

Classic Italian-American dish with savory handmade meatballs, accompanied by a nest of bucatini, red sauce

**GRILLED CHICKEN NEAPOLITAN ~ 15.15**

Mix of Roma tomatoes, onions, parmesan cheese, Italian spices, balsamic glaze, seasonal side dish

## FARM FRESH GREENS

**ADD CHICKEN ~ 7    ADD SALMON ~ 12**

**ADD SHRIMP ~ 9    ADD STEAK ~ 9**

**HOUSE SIDE SALAD ~ 4**

**ROASTED PEACH & PARMA HAM ~ 14.14**

Sweet roasted peaches, salty Parma ham, mozzarella cheese, peppery fresh basil mixed with crisp lettuce, white balsamic vinaigrette

**CHOPPED SALAD ~ 13.31**

Romaine & Iceberg lettuce, provolone cheese, salami, red onion, bell peppers, tomatoes, cucumbers, zesty Italian vinaigrette

**MARTHA'S VINEYARD ~ 13.31**

Mixed greens, dried cherries, blue cheese crumble, candied pecans, raspberry vinaigrette

**PANZANELLA SALAD ~ 14.41**

Bread salad with tomatoes, cucumbers, red onion, fresh herb croutons, orange jalapeno vinaigrette

**CAESAR SALAD ~ 13.31**

Traditional Caesar, fresh romaine, herb croutons, anchovy garnish

**PTO SALAD ~ 14.41**

Marinated bell peppers, sweet tomatoes, red onions, mixed with bleu cheese

## SPECIALTY PIZZAS

*\*featuring house-made pizza dough \*priced for pizza or flatbread*

**DICKS DELUXE PIZZA ~ 24.42/ 17.71**

Pepperoni, sausage, mushrooms, hot peppers, olives, red sauce, and mozzarella cheese

**CHICKEN BACON RANCH ~ 23.32/ 16.61**

Fried chicken, cheddar bleu cheese, scallions, ranch sauce, hot sauce drizzle

**CAPRESE PIZZA ~ 22.22/ 15.51**

Fresh tomatoes, basil, Romano cheese, mozzarella cheese, garlic sauce

**TUSCAN PEASANT ~ 23.32/ 17.21**

Prosciutto ham, arugula, shaved parmesan cheese, garlic Boursin crust, balsamic glaze

**BRIER HILL PIZZA ~ 20.02/ 15.51**

Bell peppers, Romano cheese, red sauce

## BUILD YOUR OWN PIZZA

*\*featuring house-made pizza dough*

**PIZZA ~14.41    FLATBREAD ~10.10**

**GLUTEN FREE PIZZA ~ 15.51**

**MEATS** Pepperoni, Sausage, Bacon ~2 Chicken ~4

**VEGGIES ~ 1.25 EACH**

Hot peppers in oil, Kalamata olives, mushrooms, pepperoncini peppers, red onion, spinach, tomatoes