



DINNER MENU

SHARED PLATES

CHIPS & DIP 7

hand cut chips, French onion dip

TAVERN CURDS 11

Wisconsin fried cheese curds with BBQ pulled brisket, chipotle-lime crema

PULLED PORK SLIDERS 13

with BBQ sauce

ROTISSERIE WINGS 13

rosemary, garlic & lemon marinated with our signature shake seasoning

SLAB BACON 13

thick cut bacon, apricot molasses glaze

SPINACH ARTICHOKE 16

FLATBREAD

spinach-artichoke dip, three cheese blend, grilled onion, artichoke, garlic butter crust

SALADS

add shrimp or chicken 7

MIXED GREENS 8

mixed greens, grape tomatoes, red onion, balsamic

CAESAR 8

romaine, house croutons, shaved parm, lemon caesar

ROMAINE WEDGE 14

red onion, tomato, blue cheese, bacon

SIDES 7

PARM TRUFFLE FRIES | MAC N' CHEESE | MIXED GREENS | GARLIC GREEN BEANS | SWEET N' SOUR SLAW | BISCUITS

KIDS 8

all served with fries or tots

CHICKEN FINGERS, MAC N CHEESE, CHEESEBURGER

HANDHELDS

served with house chips | salad or fries \$2

ROASTED VEGGIE WRAP 14

grilled Portobello, caramelized onion, roasted red peppers, mixed greens, balsamic glaze

CHICKEN SALAD CLUB WRAP 15

rotisserie chicken, celery, LTO, bacon, mayo, whole wheat wrap

SLAB LT 15

our slab bacon and LT, apricot glaze, brioche

BUFFALO TENDER MELT 15

buffalo-tossed buttermilk tenders, cheddar, cool ranch mayo, LTO, texas toast

AB BURGER 16

white cheddar, LTO, remoulade, brioche

OVERNIGHT BRISKET 16

brisket, onion ring, house BBQ, brioche

OPEN-FACED SURF SALAD 17

Maine lobster, shrimp salad, celery, onion, LTO, on Texas Toast

SAMPLER

INDIVIDUAL SAMPLER 26

choice of two meats and two sides

FAMILY SAMPLER 60

feeds 4

choice of two meats and two sides

add a meat 11 add a side 7 to either sampler

ROTISSERIE & FAMILY STYLE

Individual or family style | choice of 2 sides

ROTISSERIE CHICKEN 15/30

tavern sauce, roasted seasoned chicken gravy

PULLED PORK 17/39

slow roasted shredded bbq pork

BEEF BRISKET 19/42

cracked pepper crust and mustard BBQ sauce

HOMEMADE MEATLOAF 19/42

beef veal pork ground mix, celery, onion, spices, tavern mushroom gravy
*contains egg & dairy

PEACH BOURBON SHRIMP 19/46

grilled shrimp, peach bourbon glaze



DRINKS

BEER

DOMESTIC

6

BUDWEISER
BUDLIGHT
YUENGLING
SAM ADAMS
MILLER LITE

IMPORT

7

BLUE MOON
CORONA
CORONA LIGHT
HEINEKEN
STELLA ARTOIS
HEINEKEN 0.0

CRAFT

9

DOGFISH HEAD 60 MINUTE IPA
GOOSE ISLAND IPA
BLUE POINT MOTHER PUMPKIN ALE

ON TAP

GOLDEN ROAD MANGO - 7
CART WHEAT ALE 7
DOWNEAST CIDER 7
COORS LIGHT 6
HI-NEIGHBOR NARRAGANSETT 6
CONEY ISLAND MERMAID PILSNER 7
ELYSIAN BREWING SPACE DUST IPA 7
KENTUCKY BOURBON BARREL ALE 9

COCKTAILS

PRIVATE MANHATTAN

13

catskills private barrel rye, luxardo
cherry liqueur, bitters, drunken cherry

RIGI SPRITZER

13

Tequila, champagne and Rigi

STATESIDE MULE

12

stateside vodka, ginger beer, lime juice

MALIBU SUMMER SUNSET

12

Malibu, vodka, peach schnapps, grenadine,
orange juice, pineapple juice

TAVERN TRANSFUSION

12

stateside vodka and red bull
topped with grape juice

BOURBON ICED TEA

8

fresh brewed black tea and bourbon

WINE

RED

G|B

HOUSE RED

8

merlot or cabernet sauvignon

CRANE LAKE PINOT NOIR

8|24

THE VELVET DEVIL MERLOT

9|26

ESSENCE PINOT NOIR

10|38

THOMAS BARTON RESERVE BORDEAUX

12|34

COOPER AND THEIF BOURBON AGED

12|45

SANTA RITA CABERNET SAUVIGNON

10|24

ROBERT MONDAVI BOURBON AGED

14|38

CABERNET SAUVIGNON

WHITE

G|B

HOUSE WHITE

8

chardonnay, pinot grigio

CHATEAU STE MICHELLE REISLING

8|24

FRANCO AMOROSO PINOT GRIGIO

10|32

OYSTER BAY SAUVIGNON BLANC

11|42

BREAD AND BUTTER CHARDONNAY

12|34

ROUX PERE & FILS CHABLIS

16|45

ROSÉ

G|B

HOUSE ROSÉ

8

white zinfandel

PIANO PIANO ROSÉ

8|24

WHISPERING ANGEL ROSÉ

10|32