

#### Our Mission

We are committed to providing the highest quality food and service at a tremendous value in a beautiful setting.

#### **STARTERS**

FRENCH ONION SOUP 13.95

braised onions, swiss cheese, crouton

NEW ENGLAND CLAM CHOWDER 15.95

local clams, root vegetables, chopped bacon, westminster crackers

STAGE HOUSE CHILI 13.95 🗷

seasoned ground sirloin topped with red onion and mixed cheese, served with garlic butter crouton \*crouton is not gluten free

CHEESESTEAK EGG ROLLS 19.95

egg roll wrapper, shaved sirloin, peppers, onions, cheddar cheese served with ancho cheese sauce

WARM SOFT PRETZELS 15.95 💸

house-made IPA whipped cheddar cheese spread

STAGE HOUSE NACHOS 19.95 🗷

corn tortilla chips, ancho cheese sauce, monterey jack and cheddar cheeses, bacon, scallions, pico de gallo **add chicken 4. add chili 4.** 

HOUSE-MADE MOZZARELLA FRITTERS 16.95 🕅

fresh mozzarella, ricotta, herbs, rustic red gravy

MOZZARELLA CRUSTED GARLIC BREAD 13.95 (v)

JUMBO CHICKEN WINGS OR BONELESS TENDERS 16.95 (garlic locatelli, nashville hot, alabama white, bbq, buffalo or dry rub)

PULLED PORK POTACHOS 23.95 🗷

house-fried potato chips, smoked pulled pork, carolina bbq sauce, sour cream

BUFFALO STYLE CAULIFLOWER 17.95 🕅

tempura fried, blue cheese dressing

FRIED PICKLE CHIPS 15.95 🕅

jalapeño ranch dressing

SPINACH AND ARTICHOKE DIP 19.95 🗷 🕉

locatelli, parmesan and cream cheeses, garlic crostini

\*crostini is not gluten free

PARMESAN CRUSTED ZUCCHINI STICKS 16.95 🕅

buttermilk ranch dressing

CORN BREAD PUDDING SKILLET 15.95 💸

honey, powdered sugar, maple butter

STICKY WINGS 17.95

soy and maple wood fire grilled wings, sesame, scallion

FROM THE OCEAN

TERIYAKI SESAME SALMON BOWL 25.95 teriyaki roasted salmon, spicy cucumber, shaved carrots, avocado, pickled red onion, scallions, sesame, soy caramel, sticky white ricee SIGNATURE WOOD FIRE GRILLED OYSTERS (6) 19.95 parmesan, chimichurri

NAWLINS STYLE GRILLED OYSTERS (6) 19.95 @ garlic, butter, parsley, lemon, locatelli

OYSTER OF THE DAY (\*\*)

OR CLAMS ON THE HALF SHELL \$MP available in quantities of 6 or 12

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

# –WOOD FIRE GRILLED BURGERS–

all beef burgers are cooked to perfection on our wood fire grill using chef selected woods that are sourced locally and are served with fries unless otherwise stated

may substitute grilled chicken on any burger preparation

STAGE HOUSE BURGER 19.95

brioche bun, american cheese, lettuce, tomato, sriracha pickle mayo

TURKEY BURGER 18.95

brioche bun, house-made turkey patty, mozzarella, candied tomato, garlic aioli, balsamic, field greens

CALIFORNIA BURGER 19.95

brioche bun, red onion, avocado, monterey jack cheese, chipotle mayo

BOURBON BURGER 21.95

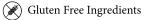
brioche bun, candied bacon, roasted onions, cheddar cheese, bourbon glaze

BACON, BRIE AND FIG BURGER 21.95

brioche bun, fresh fig jam, brie cheese, romaine lettuce, crispy bacon

MUSHROOM ONION BURGER 19.95

brioche bun, sautéed button mushrooms, swiss cheese, romaine lettuce, house steak sauce



**v** Vegetarian

Please alert your server to any allergy or cross contamination concerns before you order

for your convenience a 20% gratuity will be added to all parties of 6 or more please note that a 2.65% processing fee will be added to all credit card transactions

#### **SALADS**

ADD: GRILLED CHICKEN OF PARMESAN CRUSTED CHICKEN 6.
GRILLED SALMON OF GRILLED SHRIMP 8.

TAVERN GARDEN SALAD 13.95 🗷 💸

mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

TAVERN CLASSIC CAESAR SALAD 13.95

chopped romaine, shredded parmesan, house-made creamy caesar, croutons

BLACKENED CHICKEN CAESAR SALAD 21.95

romaine hearts, roasted corn, black beans, red onion, house-made caesar dressing, croutons, reggiano

RED BEET SALAD 18.95 ©

goat cheese, toasted almonds, chives, currants, arugula, lemon, port wine vinaigrette

COBB SALAD 22.95

diced chicken, hard boiled egg, tomato, avocado, blue cheese crumbles, balsamic vinaigrette add bacon 2.

APPLE AND FIELD GREEN SALAD 19.95 😿 💸

granny smith apples, goat cheese, cherry tomatoes, candied pecans, dried cranberries, red onion, apple cider vinaigrette

SESAME GLAZED SALMON SALAD 27.95 🗷

mixed greens, almonds, pineapple, cucumber, carrots, red onion, ginger vinaigrette

### **SANDWICHES**

all sandwiches are served with french fries unless otherwise stated substitute sweet potato fries +3.

ROASTED TURKEY AND AVOCADO CLUB 19.95

toasted whole grain bread, house-roasted turkey, crispy bacon, avocado, romaine lettuce, tomatoes, smoked tomato aioli, served with side salad

LOBSTER ROLL 32.95

toasted brioche bun, butter poached fresh shucked lobster, old bay fries, dipping sauce

PHILLY STYLE CHEESESTEAK 22.95

toasted baguette, peppers, onions, american cheese, house-made chips, pickles

PARMESAN CRUSTED CHICKEN SANDWICH 21.95

ciabatta roll, lettuce, tomato, bacon, honey mustard

TAVERN DIP SANDWICH 25.95 seeded baguette, house-roasted beef, fresh mozzarella, caramelized onions, horseradish cream, au jus, house-made potato chips

ROASTED TURKEY SANDWICH 21.95

ciabatta roll, house roasted turkey, apple butter, sliced granny smith apples, brie cheese, arugula

GRILLED VEGETABLE SANDWICH 23.95 🕅

ciabatta roll, grilled zucchini, summer squash, tomato, portobello, goat cheese, basil pesto mayo, served with side salad

ALABAMA WRAP 21.95

cast iron fried chicken, mixed greens, tomato, cheddar and jack cheese, red onion, alabama sauce

BLACKENED CHICKEN QUESADILLA 18.95 OR SHRIMP 21.95 peppers, onions, shredded cheese, pickled jalapeños, rice and beans, sour cream

PULLED CHICKEN TOSTADAS 22.95

pulled chicken, refried black beans, shredded lettuce, pico de gallo, queso fresco, sour cream, salsa verde, served with rice

PAN ROASTED SHRIMP TOSTADAS 24.95

pan roasted shrimp, refried black beans, shredded lettuce, pico de gallo, queso fresco, sour cream, salsa verde, served with rice

#### FROM OUR SMOKER

HOUSE-MADE PASTRAMI 25.95 toasted rye, house-made mustard

SMOKED PULLED PORK SANDWICH 21.95 ciabatta roll, cabbage slaw, sliced pickle, house bbq sauce

SHREDDED SMOKED BRISKET SANDWICH 25.95 garlic butter ciabatta, cheddar, sliced pickle, house bbq sauce

#### HOUSE-FRIED CHICKEN

NASHVILLE HOT CHICKEN SANDWICH 21.95 brioche bun, spicy aioli, crispy slaw, sliced pickle

HOT HONEY CHICKEN SANDWICH 21.95 brioche bun, sliced pickle, lettuce, tomato, ranch dressing

BUTTERMILK CHICKEN SLIDERS 21.95 house-made slider rolls, sliced pickles, tavern sauce, lettuce, tomato, house-made potato chips

#### **TACOS**

all tacos are served with rice and beans

BAJA FISH TACOS (2) 22.95

soft flour tortilla, tempura white fish, slaw, avocado, cheddar cheese, chipotle mayo, radish, grilled lime

MAHI MAHI TACOS (2) 23.95

soft flour tortilla, blackened mahi mahi, shredded lettuce, pineapple salsa, avocado crema

BEEF BIRRIA TACOS (2) 24.95

griddled corn tortilla, shaved slow braised beef, roasted poblano peppers, guajillo peppers, pan jus, pico de gallo, salsa verde, queso fresco

TACOS GRINGOS (2) 22.95

soft flour tortilla, ground beef, shredded chese, sour cream, avocado, lettuce, pico de gallo

#### TAVERN PIZZA -

all pizzas come with a garlic butter salted crust

STAGE HOUSE GRANDMA PIE 21.95 🕅

crushed seasoned tomatoes, mozzarella, sharp provolone, olive oil, garden herbs

MARGHERITA 22.95 🕏

hand-made mozzarella, crushed san marzano tomatoes, fresh basil

EGGPLANT PARMESAN 24.95 🕅

breaded and fried eggplant cutlets, fresh mozzarella, crushed tomato, basil.

PEPPERONI 21.95

hand-cut thick pepperoni, mozzarella, locatelli

DRUNKEN CHICKEN PARMESAN 23.95

vodka sauce, mozzarella, candied roma tomatoes, basil

LOADED TAVERN 25.95

pizza sauce, mozzarella, sausage, bacon, olives, peppers, mushrooms

SMOKED PIT HAM AND WOOD FIRE GRILLED PINEAPPLE 21.95

house-smoked pit ham, charred pineapple, mozzarella

CLASSIC THIN CRUST BAR PIE 12.95 🕅

TOPPINGS: 2. EACH

bacon • pepperoni • italian sausage • mushrooms • jalapeños cherry tomatoes • onions • peppers • extra cheese

### WOOD FIRE GRILLED FLATBREADS

Our House Pizza Dough Oiled And Grilled On Our Wood Fire Grill

MEATBALL PARMESAN 22.95

roasted garlic, marinara, meatballs, mozzarella, garlic butter crust

TOMATO BASIL CAPRESE 21.95 🕏

fresh mozzarella, tomatoes, olive oil, sea salt

CALIFORNIA CHICKEN 22.95

parmesan crusted chicken, shredded jack and cheddar, red onion, avocado, red pepper, chipotle mayo

GOAT CHEESE AND FIG 23.95 🕅

caramelized onions, mozzarella, hot honey, herbs

HOT HONEY CHICKEN 24.95

pulled chicken, red onion, cilantro, bbq sauce, garlic cloves, hot honey

SOUTHWEST 24.95

queso fresco, fresh mozzarella, refried black beans, ground beef, red onion, scallions, chopped cilantro

SWEET CORN AND BACON 23.95

roasted sweet corn, béchemel, mozzarella, scallions, stracciatella, sea salt

Gluten Free Ingredients

(v) Vegetarian

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# STAGE HOUSE ENTRÉES

CHICKEN AND WAFFLES 27.95 \*gluten free available pickle brined house-fried chicken, maple butter, powdered sugar

PARMESAN CRUSTED CHICKEN BREAST 27.95

house-made spinach linguine, vodka sauce

WOOD FIRE GRILLED BONE-IN PORK CHOP 25.95 🗷

white cheddar potato gratin, apple onion demi, garlic butter broccoli, applesauce

HALF RACK HOUSE-SMOKED ST. LOUIS RIBS 34.95

corn bread pudding, collard greens, cole slaw, mac-n-cheese, pickles

WOOD FIRE GRILLED CHICKEN SKEWERS 28.95 (\*\*)

marinated wood fire grilled chicken, brazilian rice, pico de gallo, salsa verde, lime crema

STAGE HOUSE MEATLOAF 27.95

ground beef mixed with roasted vegetables, monterey jack and cheddar cheeses, house-made bbq glaze, seasonal vegetables, whipped potatoes

TAVERN CHICKEN FAJITAS 24.95

zesty pulled chicken, peppers, onions, jack and cheddar cheese, sour cream, shredded lettuce, enchilada sauce, flour tortillas sub blackened shrimp +4.

HOUSE-SMOKED PULLED PORK PLATTER 26.95 corn bread pudding, collard greens, cole slaw, mac-n-cheese, pickles SOUTHERN FRIED CATFISH 24.95

collard greens, cornbread pudding, coleslaw, mac-n-cheese

PARMESAN AND HERB CRUSTED SALMON 29.95 whipped potatoes, brussels sprouts, lemon basil sauce

BEER BATTERED FISH 'N CHIPS 27.95

french fries, house-made slaw, tartar sauce

CRAB STUFFED ATLANTIC FLOUNDER 28.95 roasted fingerling potatoes, asparagus, white wine sauce

PAN ROASTED LEMON PEPPER COD 27.95

roasted corn, roasted vegetable risotto, champagne lemon sauce

SE

STEAK -

BRAZILIAN PICANHA BOWL 38.95 🔊

8<sup>oz.</sup> SIRLOIN STEAK 38.95 €

brazilian rice, pineapple pico

CLASSIC CHEESE (V)

cheese, truffle oil

GOAT CHEESE 🕅

parmesan cheeses

goat and ricotta cheeses

ROASTED EGGPLANT (V)

medium rectangle ravioli filled with ricotta,

parmesan and mozzarella cheeses

SPINACH AND MUSHROOM (\*)

large half moon ravioli filled with wild

mushrooms, mushroom cream, parmesan

small round ravioli filled with fine herbs,

medium rectangle ravioli filled with roasted

eggplant, garlic, tomato, basil, ricotta and

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salsa verde, pineapple pico, avocado lime crema

AMISH STYLE SALISBURY STEAK 26.95

wood fire grilled picanha sirloin, brazilian rice, charred pineapple,

garlic butter mashed potato, seasonal vegetables, maître d' butter

GRILLED SHRIMP AND FLANK SKEWERS 29.95 (\*\*)

APPETIZER 16.95

\*house-made steak sauce and horseradish cream are available upon request

whipped potato, garlic butter broccoli, mushroom onion demi, crispy fried onions

HOUSE-MADE RAVIOLI

all ravioli dishes are topped with a fresh herb and parmesan garnish with your choice of sauce:

marinara • vodka • mushroom cream • four cheese cream

basil pesto cream • spicy tomato

#### STEAMED SEAFOOD

PEEL AND EAT OLD BAY SHRIMP 21.95 served with toasted garlic breads \*breads are not gluten free

LITTLE NECK CLAMS 21.95

fresh herbs, garlic butter, white wine, served with toasted garlic breads \*breads are not gluten free

NORTH ATLANTIC MUSSELS 19.95 🗷

fresh herbs, garlic butter, white wine, served with toasted garlic breads \*breads are not gluten free

# HOUSE-MADE PASTA ENTRÉES ———

all pasta dishes are topped with a fresh herb and parmesan garnish whole wheat linguine is available upon request

PENNE VODKA 24.95 (v)

house-made vodka sauce, peas, roasted red peppers

ADD GRILLED CHICKEN 6. • ADD GRILLED SHRIMP 8.

TAVERN BEEF STROGANOFF 27.95

house-made egg noodles, braised beef, mushrooms, stroganoff sauce

RIGATONI WITH SAUSAGE AND BROCCOLI RABE 28.95 house-made rigatoni, cherry peppers, garlic white wine sauce

FETTUCCINE ALFREDO 19.95 🕅

house-made fettuccine, four cheese cream sauce, shredded parmesan

ADD GRILLED CHICKEN 6. • ADD GRILLED SHRIMP 8.

RIGATONI BOLOGNESE 27.95

house-made rigatoni, ground beef, pork, root vegetables, tomatoes, herbs, spices, parmesan

PESTO RIGATONI WITH FRESH MOZZARELLA 23.95 🕅

house-made rigatoni, basil cream sauce, pesto, toasted pine nuts

# TAVERN MAC-N-CHEESE

house-made macaroni, ancho cheese sauce, shredded jack and cheddar, buttered crumbs

LOBSTER 38.95

house-made penne, fresh shucked lobster meat, shredded cheddar jack, buttered crumbs

SHREDDED SMOKED BRISKET 29.95

house-made penne, crispy fried onions, candied tomato, pickled jalapeño, carolina bba sauce

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ENTRÉE 23.95

LUGANIGA SAUSAGE

parmesan cheese, parsley

parsley, dijon mustard

CHICKEN SALTIMBOCCA

cheeses, parsley, basil, sage

MEATBALL

**SEAFOOD** 

medium square ravioli filled with pork,

small round ravioli filled with ground beef,

medium half moon ravioli filled with salmon,

crab, shrimp, cream, sherry, cream cheese,

large half moon ravioli filled with ground

chicken, prosciutto, swiss and parmesan

garlic, parsley, parmesan cheese

732.873.3990

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#stagehousetavernsomerset

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CLASSIC 22.95 (v)

Scan For Beer & Alcohol