

STARTERS

Basket of Fries.....	\$7.95
Crispy Chicken Wings.....	1 lb/\$11.95
Eagle Fries.....	\$9.95
Melted cheddar, bacon, scallions, ranch	
Crispy Fried Tenders.....	\$10.95
Served "naked" or buffalo style	
PEI Mussels.....	\$14.95
1 lb mussels, garlic, white wine, butter, marinara, garlic toast	
Deviled Eggs.....	\$9.95
Bacon jam, dill pickle	
Tuna Poke Martini.....	\$14.95
Ponzu marinated ahi tuna, wasabi coleslaw, wakami salad, "yum yum" sauce, crispy tobacco onions	

Basket of Onion Rings.....	\$8.95
Bavarian Soft Pretzel Bites.....	\$10.95
Served with bacon Dijon beer cheese	
Traditional Nachos.....	\$12.95
Chili, cheddar, lettuce, tomatoes, black olives, jalapeño, salsa, sour cream	
Schroyer's Hot Crab Dip.....	\$14.95
Lump blue crab, cream cheese, cheddar, Old Bay, choice of Old Bay crostinis or soft Bavarian pretzel bites Both for \$2.00 upcharge	
Quesadilla.....	\$10.95
Jumbo flour tortilla with sautéed peppers & onions, cumin accented cheddar cheese, salsa, sour cream ADD CHICKEN \$3 ADD STEAK \$5	

SIGNATURE SOUPS & SALADS

Maryland Crab Soup.....	\$6.95
Blue crab, mélange of vegetables, Old Bay, tomato seafood broth	
Schroyer's Chili.....	\$6.95
Ground beef, kidney beans, chipotle, Brown Ale, tomato, cheddar, with sweet corn bread muffins	
Oriental Grilled Chicken Salad.....	\$15.95
Chopped romaine, ponzu marinated and seared chicken breast, edamame, scallions, mandarin oranges, toasted almonds, fried angel hair pasta, Thai ginger dressing	
Steak Salad.....	\$16.95
Chopped romaine, beef tenderloin, roasted red peppers, bleu cheese, black olives, Roma tomatoes, balsamic vinaigrette	
Classic Caesar Salad.....	\$11.95
Chopped romaine, herbed croutons, Parmesan cheese, classic Caesar dressing ADD CHICKEN \$3 ADD STEAK \$5	
Salmon Niçoise Salad.....	\$16.95
Pan roasted salmon, field greens, heirloom grape tomatoes, roasted red peppers, Kalamata olive, cucumber, onion, tapenade Dijon vinaigrette	
Summer Strawberry Salad.....	\$14.95
Macerated strawberries, Spanish onion, cucumber, feta, toasted almonds, balsamic vinaigrette	

LIGHTER FARE & SANDWICHES

All sandwiches served with house chips. Substitute Tavern fries, coleslaw, onion rings, or seasonal vegetable for \$1.50.

- Crab Cake Sandwich**..... \$16.95
Blue crab, Old Bay, no filler, lettuce
tomato, toasted country white bun,
spicy caper remoulade
- Philly Cheese Steak**..... \$13.95
Shaved sirloin, sautéed mushrooms &
onions, provolone cheese, toasted
Philadelphia style roll
- The Club**..... \$11.95
Smoked turkey, bacon, American cheese,
lettuce, tomato, mayonnaise
- Open Faced Togarashi Tuna**..... \$16.95
Japanese spice encrusted, char grilled rare,
wakame salad, spicy sriracha mayo,
garlic toast
- Artisan Flatbread Pizza**..... \$13.95
Hand rolled & grilled flatbread, marinara,
provolone, Parmesan cheese, oregano
ADDITIONAL TOPPINGS \$1.25 EACH

- Pulled Pork BBQ**..... \$11.95
House made pork BBQ, toasted country
white bun, & side of coleslaw
- Greek Wrap**..... \$14.95
Warm flour tortilla, Greek braised beef hanger
steak, lettuce, tomato, onion, feta, tzatziki
- The Big Blue Wrap**..... \$15.95
Hand cut London broil, onion, blue cheese,
romaine, Roma tomato
- Tavern Burger**..... \$13.95
Grilled hand patted 8oz. black angus burger
with your choice of cheese & toppings,
toasted country white bun
SUB TURKEY OR VEGGIE PATTY
- Pimento Cheese & Tomato**..... \$10.95
House made pimento cheese, seasoned local
tomatoes, mayo, country white bread
- Rockfish & "Chips"**..... \$15.95
Ale battered rockfish tenderloins, Tavern
fries, house tartar sauce

CHEF SPECIALS

- Australian Twin Lamb Chops**..... \$27.95
Twin 5oz. lamb "T-Bones" seared with
Greek spices, mashed potatoes,
veg du jour, tzatziki
- Butter Poached Lobster Tail**..... \$37.95
10 oz. lobster tail, mascarpone "mac & cheese",
seasonal vegetable, lemon beurre monte
- Steak Frites**..... \$28.95
10 oz. Center cut filet, French fries,
roasted red pepper horseradish cream
- Braised Baby Back Ribs**..... \$19.95
Half rack, house dry rub, chipotle maple
BBQ on the side, sweet corn on the cob,
macaroni and cheese

- Chicken Cacciatore**..... \$18.95
Slow braised boneless chicken thighs, sauteed
bell peppers and onions, house marinara,
rice pilaf, veg du jour
- Pacific Coho Salmon**..... \$23.95
Pan roasted, crispy skin, sweet potato hash,
seasonal vegetable, spicy maple glaze
- Porcini Mushroom Ravioli**..... \$20.95
White truffle vin blanc, tobacco onions, scallion,
fresh Parmigiano Reggiano, garlic toast
- Togarashi Tuna**..... \$22.95
Japanese spice encrusted, char grilled rare,
black forbidden rice, wakame salad, "yum
yum sauce", seasonal vegetable