



# DINNER MENU

## SHARED PLATES

### CHIPS & DIP 7

hand cut chips, French onion dip

### TAVERN CURDS 10

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

### PULLED PORK SLIDERS 12

with BBQ sauce

### ROTISSERIE WINGS 12

rosemary, garlic & lemon marinated with our signature shake seasoning

### SLAB BACON 12

thick cut bacon, apricot molasses glaze

### BRISKET FLATBREAD 16

brisket, smoked gouda, ricotta, roasted fennel, caramelized onion, 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 6

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

### CHICKEN SALAD CLUB WRAP 14

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

### ROASTED VEGGIE WRAP 14

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

### SLAB LT 14

our slab bacon and LT, apricot glaze, brioche

### AB BURGER 15

white cheddar, LTO, remoulade, brioche

### SHRIMP PO BOY 15

blackened shrimp, LTO, remoulade, long roll

### BEEF BRISKET SANDWICH 15

brisket, onion ring, house BBQ, brioche

### AB FRIED CHICKEN 15

LTO, remoulade, texas toast

## SAMPLERS

### INDIVIDUAL 24

choice of two meats and two sides

add a meat 10      add a side 6

### FAMILY SAMPLER feeds 4 50

choice of two meats and two sides

add a meat 10      add a side 6

## ROTISSERIE & FAMILY STYLE

Individual or family style | choice of 2 sides

### ROTISSERIE CHICKEN 14/30

tavern sauce, roasted seasoned chicken gravy

### PULLED PORK 16/39

slow roasted shredded bbq pork

### BEEF BRISKET 18/42

cracked pepper crust and mustard BBQ sauce

### SLAB OF RIBS 18/42

St. Louis style pork ribs Bourbon BBQ

### PEACH BOURBON SHRIMP 18/46

grilled shrimp, peach bourbon glaze



# DRINKS

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## BEER

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### DOMESTIC 7

BUDWEISER  
BUDLIGHT  
YUENGLING  
SAM ADAMS  
MILLER LITE

### IMPORT 6

BLUE MOON  
CORONA  
CORONA LIGHT  
HEINEKEN  
STELLA ARTOIS  
HEINEKEN 0.0

### CRAFT 8

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

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## ON TAP

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GOOSE ISLAND LOST PALATE IPA 6  
BLUE POINT TOASTED LAGER 6  
KONA BIG WAVE GOLDEN ALE 6  
COORS LIGHT 5  
HI-NEIGHBOR NARRAGANSETT 5  
NESHAMINY CREEK TRAUGER PILSNER 6  
ELYSIAN BREWING SPACE DUST IPA 6  
KENTUCKY BOURBON BARREL ALE 8

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## COCKTAILS

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### PRIVATE MANHATTAN 13

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

### STATESIDE MULE 12

stateside vodka, ginger beer, lime juice

### TAVERN TRANSFUSION 12

stateside vodka and red bull topped  
with grape juice

### BOURBON ICED TEA 8

need description

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## WINE

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### 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

### ROSE G|B

#### HOUSE ROSE 8

white zinfandel

#### PIANO PIANO ROSE 8|24

#### WHISPERING ANGEL ROSE 10|32