



780 Morrissey Blvd, Dorchester, MA 02122
(617) 282-7700

Appetizers

Chicken Wings or Boneless Chicken Tenders \$9

Your choice - Buffalo, Honey BBQ or Au Natural

Wood Fire Grilled Chicken Quesadilla \$8

Boneless chicken breast seasoned with Mexican spices and wood fire grilled with sautéed peppers, onions and melted cheddar cheese sandwiched inside a warm tortilla

Fried Calamari \$9

Tossed with banana peppers and mozzarella cheese with a marinara sauce for dipping

Philly Cheese Steak Spring rolls \$10

In a crispy wrapper we roll thinly shaved steak, add a blend of three cheeses and provide red onion jam and a spicy "57" sauce to kick it up a notch

Buffalo Chicken Stuffed Potato Skins \$8

Russet potato skins filled with spicy boneless chicken, Monterey Jack cheese and a dollop of sour cream

Tavern Sampler \$14

Fried calamari, buffalo chicken fingers, haystack onions & loaded hand-cut fries

Scallops Wrapped in Bacon \$10

Tender scallops wrapped in hickory smoked bacon

Flatbread Crisps \$10

Ultra thin oven toasted flatbread, brushed with butter, garlic, basil, parsley & rosemary served with a trio of hummus, chopped tomatoes & fresh basil, & an artichoke and spinach spread

Wood Grilled Pizzas

All our pizzas are made with hand stretched dough for the crispiest thin crust

Margherita \$11

Blend of three cheeses including mozzarella, cheddar and provolone topped with fresh basil and San Marzano tomato sauce

Tre Formaggio e Pepperoni \$11

Hand sliced pepperoni, blend of three cheeses and San Marzano tomato sauce

Tuscan Chicken \$13

Italian seasoned grilled chicken with fire-roasted peppers, caramelized onions and black olives topped with melted cheddar, mozzarella and imported Parmigiano Reggiano cheese

Angus Steak Gorgonzola Pizza \$15

"A back of the house favorite"

We thin shave our all-natural Angus sirloin, sauté baby spinach, add mozzarella and provolone and sprinkle it with local Westfield Farm Gorgonzola cheese

Sensational Soups & Salads

French Onion Soup \$5

Baked with croutons and our cheese blend

New England Clam Chowder \$5

Chopped Atlantic Clams with bacon, diced potatoes, fresh cream and our special seasonings

Tavern Salad \$7

Mixed greens, shaved carrots, cucumber and roma tomatoes-your choice of dressing

Great Caesar \$8

Crispy romaine lettuce, croutons & shaved Parmigiano Reggiano cheese with a Tuscan style Caesar dressing

Insulata Caprese \$11

Hand picked beefsteak tomatoes, fresh mozzarella and chopped basil drizzled with balsamic vinegar and Marconi extra virgin olive oil

Greek Salad \$9

Mixed chopped greens tossed with feta cheese, tomatoes, cucumbers, red onion, olives and homemade Greek dressing

Gorgonzola Steak Tip Salad \$16*

Our melt in your mouth, 100% all natural steak tips are marinated in a secret recipe and then wood fire grilled-served on a bed of mixed greens with Gorgonzola cheese, tomatoes, cucumbers, red onion, black olives and a balsamic reduction drizzle

BLT Salad \$8

Hydroponically grown Boston lettuce, sliced roma tomatoes, applewood smoked bacon atop a crispy oven toasted flatbread, dressed with a warm white balsamic bacon dressing "Jack's pick" Add Chicken, Shrimp or Steak Tips on any salad (additional charge)

Fired up

Our wood fire grill gives meats and seafood that great outdoor BBQ flavor!

Boston Baseball Steak \$16*

One half pound of Certified Angus wood fire grilled top sirloin-served with haystack onions, buttermilk mashed potatoes and steamed broccoli florettes

Famous "Brandt Beef" Steak Tips \$19 3/4 pound 16 1/2 pound*

Melt in your mouth - 100% all natural, corn fed beef marinated in a secret recipe and wood fire grilled-served with a hand-cut fries or mashed potato and broccoli
(Big Lou says... "They may not be cheap, but they are the best tips that I have ever had")

Smok'n Ribs \$14 1/2 \$19 Full

Six hours of slow smoking and a seven spice rub make these St. Louis pork ribs "fall off the bone" - glazed with a Texas sweet and spicy BBQ sauce served with hand-cut fries, cole slaw or BBQ baked beans

Tavern Champ \$21 *

"An undisputed winner" Our famous Brandt Beef steak tips, tender chicken breast and "fall off the bone" St. Louis pork ribs come together with mashed sweet potatoes and local autumn vegetables

Atlantic Salmon \$18

Choice of pan-seared, wood fire grilled, potato encrusted or broiled fresh salmon topped with a lemon beurre blanc sauce- served with mashed potato and grilled asparagus

Boston Scrod \$18

Georges Bank day boat scrod baked with delicately seasoned breadcrumbs and lemon butter - served with buttermilk mashed potatoes and steamed broccoli florettes

Fish & Chips \$14

Fresh Haddock filet breaded and fried in canola oil-served over hand-cut fries and garnished with haystack onions and cole slaw

New England Sea Scallops \$19

Fresh scallops wood fire grilled, broiled, pan seared, or fried in canola oil served with sautéed baby leaf spinach and rice pilaf

Chicken Parmigiana \$16

Boneless breast of chicken lightly breaded and topped with mozzarella cheese and marinara sauce-served over pasta

Shrimp Capellini \$ 16

Gulf shrimp sautéed in a white wine garlic butter sauce, chopped Roma tomatoes and fresh parsley tossed with thin strands of pasta

Roasted Wild Mushroom Ravioli \$15

Portabella and Crimini mushrooms blended with mozzarella and parmesan cheese, onions, roasted garlic and cracked black pepper, bedded in a Marsala reduction

Burgers and sandwiches

Served with hand-cut fries and cole slaw

Tavern Burger \$9 *

One-half pound of ground sirloin, wood fire grilled-served with lettuce, tomato, onion and pickles on a soft roll with your choice of cheese

Honey BBQ Chicken \$9

Boneless chicken breast brushed with honey BBQ sauce, wood grilled and topped with bacon, sliced tomatoes and cheddar cheese

The BOMB \$9

Our shaved steak sandwich is back by popular demand

Classic Cubano \$9

Layered ham, roasted pork loin, Swiss cheese, pickles and yellow mustard on French bread wrapped in foil and plancha grilled