

## STARTERS

<b>Fresh Shucked Oysters</b> 1/2 dz \$14.95 - dz \$27.95 local daily selection, lemon, house cocktail, mignonette, horseradish, lemon	<b>Two Shell Short Rib Taco</b> \$10.95 2 flour tortillas wrapped around a crispy shell, sriracha aioli, korean bbq, red cabbage
<b>New England Clam Chowder</b> (c) \$5.95 (b) \$7.95	<b>Lump Crab Cakes</b> \$12.95 corn relish, lemon tartar
<b>Tavern Onion Soup</b> \$6.95 rich onion broth, burgundy wine, grüyère, provolone, topped with croutons	<b>Tavern Sliders</b> \$11.95 3 angus beef patties, cheddar, bourbon bbq, crispy onion strings
<b>Parmesan Truffle Fries</b> (GF) \$6.95 served with roasted garlic aioli	<b>Fenway Egg Rolls</b> \$10.95 sweet italian sausage, peppers, onions, provolone
<b>Pretzel Sticks</b>  \$6.95 served with a sam adams cheese dip	<b>Grilled &amp; Sliced Kielbasa</b> (GF) \$8.95 with tavern mustard sauce
<b>Nachos</b> (GF) \$9.95 jack cheese, jalapeños, black beans, guacamole, pico de gallo, sour cream <i>add grilled chicken or beef chili \$4.00</i>	<b>Thai Chicken Lettuce Wraps</b> \$11.95 napa cabbage slaw, snap peas, crushed peanuts, sesame-ginger vinaigrette
<b>Tavern Wings</b> (GF) \$10.95 blend of herbs, seasoning, lemon <i>also available in buffalo sauce</i>	<b>Chicken Tenders</b> \$10.95 buttermilk fried chicken, plain or buffalo style
<b>Potato Skins</b> \$10.95 horseradish cheddar, smoked bacon, chives, sour cream	<b>Burrata Bruschetta</b> \$11.95 baby heirloom tomatoes, evoo, balsamic glaze, basil, crostini <i>add seared shrimp \$6.00</i>

## SALADS

*add chicken \$6, shrimp or \*steak tips \$7.*

<b>House Salad</b> (GF) small \$5.95 large \$7.95 mixed greens, cucumbers, tomatoes, red onion	<b>Monument Chicken</b> (GF) \$14.95 grilled chicken, mixed greens, basil, artichokes, roasted red peppers, green beans, potatoes, feta, tomatoes, balsamic vinegar & olive oil
<b>Caesar</b> \$7.95 romaine, croutons, parmesan, caesar dressing	<b>Southwestern Chicken Cobb</b> \$14.95 blackened chicken, mixed greens, avocado, hard boiled egg, bacon, tomatoes, black beans, corn, blue cheese, chipotle ranch dressing
<b>Tavern Wedge</b> \$10.95 applewood smoked bacon, baby tomatoes, blue cheese dressing, Great Hill blue cheese	

## BURGERS

*served with house chips or french fries*

<b>*The Cottage</b> \$12.95 fried organic egg, bacon, sharp cheddar cheese	<b>*Sons of Liberty Burger</b> \$12.95 sauteéd mushrooms, grüyère, herb mayo, lettuce & tomato
<b>*Tavern Burger</b> \$12.95 boursin cheese, honey dijon	<b>*Bacon Cheddar Burger</b> \$12.95 bacon, cheddar, tangy bbq sauce
<b>*Warren Burger</b> \$12.95 grilled canadian bacon, cheddar	<b>*Pepper Jack Burger</b> \$12.95 pepper jack cheese, chipotle mayo
<b>Falafel Burger</b> \$12.95 tzatziki, goat cheese, red onion jam, lettuce, tomato, harissa, on grilled flatbread	<b>Spicy Turkey Burger</b> \$12.95 avocado, ancho chili sauce, pepper jack cheese

*substitute side for sweet potato fries, truffle fries, salad garni, rice pilaf or mashed potatoes - add \$2.00*

GF = Gluten free option available. Please let your server know if you need that option.

\*Consumption of raw or under cooked meat, seafood, poultry, shellfish or eggs may cause food-borne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.

## LUNCH PLATTERS

<b>Lobster Mac &amp; Cheese</b>	\$22.95	<b>Short Rib Shepherd's Pie</b>	\$17.95
Maine lobster, cavatappi, rich cheese sauce		tender braised beef, Guinness gravy, carrots, parsnips, crimini mushrooms, peas, irish cheddar mashed potatoes	
<b>Fish &amp; Chips</b>	\$16.95		
fried haddock, fries, coleslaw, tartar sauce			
<b>Crispy Fish Tacos</b>	\$16.95	<b>*Grilled Sirloin Tips (GF)</b>	\$18.95
3 flour tortillas, fresh cod, chili slaw, baja aioli, sides of rice, black beans, pico de gallo, sour cream		house marinade, seasonal vegetables, choice of potato or rice pilaf	

## SANDWICHES

*served with house chips or french fries*

<b>Lobster Salad Roll</b>	\$22.95	<b>Plymouth Plantation</b>	\$12.95
freshly shucked lobster meat mixed with lightly seasoned mayo		roasted turkey, herb stuffing, cranberry sauce, mayo, country white toast, side of turkey gravy	
<b>Buttermilk Fried Chicken</b>	\$12.95	<b>Caribbean Chicken Club</b>	\$13.95
seasoned chicken breast, mayo, deli hot, american cheese, lettuce, tomato, potato roll		spiced chicken breast, bacon, avocado, cheddar, smoked jalapeño aioli, portuguese sweet roll	
<b>French Dip</b>	\$13.95	<b>Beer Steamed Pastrami</b>	\$12.95
sliced beef, caramelized onions, grüyère horseradish sauce, au jus, demi bagutte		traditional red pastrami, swiss, tavern mustard, onion roll	
<b>Tavern BLT's</b>		<b>Frenchmen</b>	\$12.95
Classic	\$10.95	country ham, creamy brie, red onion, baby arugula, honey mustard, demi baguette	
Crab Cake	\$14.95		
<i>served with smoked bacon, lettuce, tomato, mayo, country white bread</i>			

*substitute side for sweet potato fries, truffle fries, salad garni, rice pilaf or mashed potatoes - add \$2.00*

## SIDES

*all sides \$4.00 ea*

mashed potatoes | seasonal vegetables | broccoli | cole slaw | rice pilaf | fries | sweet potato fries

*The first King Solomon's Lodge of freemasons was formed at Charlestown in 1783. Meetings were held in The Warren Tavern for 20 years. Paul Revere was the Grand-Master-and Eliphalet Newell, founder of the tavern, was a charter member. Brother Newell, a man of marked individuality of character, was by trade a baker. One of the selectmen of the town, his reputation as an experienced inn-keeper and 'trainband captain' included the assumption that he was one of the celebrated 'Tea Party' members - so famed in the history of Boston.*

*The following extract from the records of the Warren lodge characterizes the anticipatory and accommodating nature of the 'Inn-keeper.'*

*"The selectmen held their meeting at his house; and it was said that, while they were in session, he would sit in an adjoining room, smoking his long pipe, until after what he considered a reasonable time had elapsed, when he would make his entrance, and, regardless of the town business, his usual address would be, 'Mr. Cheerman, did you say punch or flip?' Adjournment was often the reply.*

*Flip, a mixed drink made with any of various alcoholic beverages, often included beaten eggs - for nourishment!*