

LUNCH

ENTRÉE SALADS

CAESAR SALAD 9

Whole leaf romaine, house-made dressing
Add chicken for \$3

HARVEST SALAD 10

Mixed greens, sliced apples, walnuts, feta
cheese, cider vinaigrette

BUFFALO CHICKEN SALAD 12

Breaded chicken tenders, romaine,
cucumber, tomatoes, blue cheese dressing

CHEF SALAD 12

Smoked ham & turkey, cheddar, romaine,
tomatoes, cucumber, red onions, olives,
Russian dressing

COBB SALAD 13

Spinach, endive, hardboiled egg, chopped
chicken, avocado, cherry tomatoes, smoked
bacon, house-made ranch

SANDWICHES & WRAPS

Served with choice of side

DELI SANDWICH 10

Choice of ham, turkey, BLT or tuna salad on
white, wheat or rye

CUP & BOARD 10

Half deli sandwich with cup of soup

CLUB SANDWICH 11

Turkey, ham, smoked bacon, toasted
white bread

GRILLED CHICKEN WRAP 11

Lettuce, pickled carrots, chili-lime aioli

GRILLED TAVERN BURGER 11

Fully dressed. Add cheddar, blue cheese,
grilled onions or smoked bacon for \$1 each

GRILLED FISH "TACO" WRAP 12

Jalisco style slaw, avocado, cilantro aioli

CHICKEN PARMESAN SUB 12

Hand breaded chicken cutlet, marinara,
mozzarella

BLACKENED FISH SANDWICH 12

Lettuce, tomato, remoulade, Kaiser roll

OPEN FACED PRIME RIB SANDWICH 13

Horseradish crème fraîche, watercress

RUBEN SANDWICH 12

House cured corned beef, sauerkraut,
Russian dressing, rye bread



STARTERS

HOUSE-MADE PIMENTO CHEESE DIP 4

Red onion, jam, toast points

GARLIC PARMESAN FRIES 4

Truffled aioli

MIXED OLIVES 4

Orange zest, rosemary

HOUSE CHIPS DELUXE 6

Bacon, ranch, scallions, tomatoes

PORK RIBLETS 7

Smokey ancho pepper glaze

CHICKEN WINGS 10

10 count. Hot, mild, BBQ or garlic

MAINE-STYLE CLAM CHOWDER 6 BOWL | 4 CUP

Smoked bacon, chives

SOUP OF THE DAY 6 BOWL | 4 CUP

Chef's choice

SIDES

3.50 each

FRENCH FRIES

COLESLAW

FRESH FRUIT

HOMEMADE CHIPS

HOUSE SALAD

COTTAGE CHEESE

SPARROWS GRILLE



CRAFTED COCKTAILS

THE LONG BALL 6

Tito's vodka, fresh brewed iced tea, lemonade

AVIATION 8

Tanqueray gin, maraschino liqueur, crème de violette, lemon juice

CLASSIC OLD FASHIONED 8

Knob Creek, angostura bitters, orange slice, maraschino cherry

THE BLUE SPRING 8

Bacardi rum, blue curacao, lemon juice, sparkling wine

PERSIMMON PUNCH 8

Jack Daniels, triple sec, sour mix, lemon lime soda

THE BERESFORD BAYOU 9

Light rum, dark rum, apricot brandy, lime juice, pineapple juice

SOFT DRINKS, COFFEE, TEA 2.25

LUNCH 11AM-3PM

DINNER TUESDAY-SATURDAY 5PM-9PM

SUNDAY BRUNCH 10AM-2PM

OPEN LATE FRIDAY NIGHTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any food allergies.
