



appetizers

HUMMUS AND PITA PLATTER

house-made hummus with pureed chick peas and tahini

your choice of:

greek style served with feta cheese, kalamata olives, cucumber, roasted red pepper and toasted pita bread **11.**

or

american style served with carrots, cucumbers, bell peppers, cherry tomatoes, roasted peppers, kalamata olives, feta cheese and celery **11.**

SEASONAL VEGETABLE PLATTER

an array of roasted seasonal vegetables, hearty grains and heirloom beans served with our house-made pesto hummus..... **11.**

CHICKEN WINGS

coated and crispy fried, your choice of buffalo style, bbq, honey garlic, or sweet & spicy **10.**

HOUSE FRIES

hand-cut #1 idaho potatoes fried in canola oil large **6.** small **3.**

CIRCLE TRUFFLE FRIES

our hand cut fries topped with truffle oil, chives and spices finished with imported asiago cheese **7.**

BEACH FRIES

hand-cut #1 idaho potatoes fried in canola oil, dusted in old bay seasoning and served with cheese sauce **7.**

TAVERN FRIES

bacon, jalapenos, melted cheese and ranch dressing on top of our crispy hand-cut fries..... **9.**

FRIED PORK DUMPLINGS

served with asian dipping sauce **8.**

FIRECRACKER SHRIMP TACOS

dressed with a spicy sweet thai chili sauce and served with crispy lettuce and pico de gallo... **13.**

NACHOS

hand-cut corn tortilla chips topped with jalapenos, pico de gallo, sour cream, and guacamole..... **10.**
add organic chicken or taco beef **4.**
add shrimp..... **8.**

FRIED MOZZARELLA

hand cut beer battered mozzarella wedges, deep fried and served with our house-made marinara sauce **8.**

CHICKEN TENDERS

served with your choice of bbq, honey mustard or buffalo style **8.**

TAVERN ONION RINGS

house-breaded and served golden brown with a spicy aioli **7.**

ASIAN BEEF TACOS

slow roasted hand-pulled beef in an oriental bbq sauce with asian cole slaw and chipotle aioli..... **13.**

CRAB BAGEL

our creamy house-made crab dip with melted cheddar and jack cheeses on top of an everything bagel, baked and dusted with old bay seasoning..... **11.**

flatbreads

CRAB & MUSHROOM

lump crabmeat, seared mushrooms, cabot cheddar and ricotta **10.**

GRILLED SHRIMP

roma tomato pesto, roasted garlic, and shredded mozzarella..... **10.**

GRILLED STEAK

marinated hanger steak, seared mushrooms, baby spinach and crumbled bleu cheese **10.**

VEGGIE

artichoke hearts, marinated roasted peppers, baby spinach, mozzarella cheese and balsamic drizzle..... **7.**
add chicken **2.**
add shrimp **6.**

home-made soups

MADE FRESH DAILY

ask your server
for today's soups *priced accordingly*

salads

HOUSE SALAD

blend of crisp iceberg, carrots, tomato, red onion, and cucumber
small..... **6.** large **8.**

ARUGULA SALAD

baby arugula, red onion, pecans, blueberries and crumbled goat cheese tossed in a balsamic vinaigrette..... **13.**

SOUTHWESTERN STEAK CHOPPED

grilled hanger steak with sweet corn, toasted pepita, asiago cheese, roma tomatoes, arugula and couscous with a pesto ranch dressing **16.**

CHICKEN CAPRESE

grilled organic chicken, fresh mozzarella, tomato and red onion over a house salad with a red wine vinaigrette and drizzled with balsamic glaze..... **15.**

TAVERN TACO SALAD

avocado, pico de gallo, iceberg lettuce, shredded cheddar, tortilla crowns with a lime cilantro dressing and topped with spicy taco beef **13.**

SPINACH SALAD

tossed in a creamy raspberry dressing, topped with sweet red onions, hard-boiled egg, walnuts and fresh strawberries **13.**

OPTIONS FOR ANY SALAD

add 5oz grilled organic chicken **6.**
add 3 colossal shrimp **9.**
turn your salad into a wrap **add 2.**



GIFT CARDS AVAILABLE • OPEN DAILY FROM 11AM



entrées

- 10oz USA PRIME NY STRIP STEAK**
broiled and served with mashed potatoes and green beans..... **28.**
- 12oz PORTERHOUSE PORK CHOP**
broiled and served with mashed potatoes and green beans..... **19.**
- 8oz WILD SALMON FILET**
broiled and topped with a horseradish-chive butter served with sautéed spinach and rice pilaf.. **24.**
- SHRIMP STIR-FRY**
jumbo shrimp, snow peas, carrots, broccoli, red onions, cashews, and peppers in a sweet chili sauce over rice **17.**
- FRIED SHRIMP PLATTER**
jumbo shrimp fried golden brown served with coleslaw, hand-cut fries, and tartar sauce **17.**
- MAC AND CHEESE**
elbow macaroni smothered in a homemade cheese sauce with a buttery bread crumb topping **12.**
- TAVERN MEATLOAF PLATTER**
a classic blend of pork and black angus beef, served with green beans, gravy and mashed potatoes **15.**
- GRILLED CHICKEN AND SPINACH**
marinated organic chicken breast, grilled and topped with sautéed spinach, red onion and roma tomatoes served with rice pilaf **17.**

pizza

- ARUGULA**
garlic rosemary crust, asiago cheese, pancetta, red onion, topped with arugula salad, drizzled with balsamic glaze..... **12.**
- MARGHERITA**
roasted roma tomatoes, fresh mozzarella, fresh basil **12.**
- BBQ CHICKEN**
grilled organic chicken, bbq sauce, red onion, bacon and cheddar cheese, drizzled with ranch dressing **14.**
- RED, WHITE, & GREEN**
sliced tomato, ricotta and mozzarella cheese, spinach, drizzled with balsamic glaze **11.**
- YOUR CHOICE OF RED OR WHITE**..... **10.**

Toppings

- onions, bell peppers, mushrooms, roasted peppers, broccoli, spinach, olives, fresh basil.... **add 1.**
- pepperoni, sausage, bacon, organic grilled chicken, extra cheese..... **add 2.**

tavern sandwiches

- HALF POUND ANGUS BURGER**
8oz hand-formed using our own signature burger blend of brisket, short rib, dry age chuck and hangar steak grilled to your liking and served on a soft bun **12.**
add american, swiss, provolone, mozzarella or cheddar cheese **1.** bleu cheese **2.**
- Burger Toppings**
mushrooms, peppers, pizza sauce, fried onions, salsa mozzarella or cheddar cheese **add 1.**
avocado or bacon **add 2.**
- GRILLED CHICKEN WITH BACON AND CHEESE**
organic chicken breast, applewood smoked bacon, smoked gouda and mayo on toasted sour dough bread, topped with lettuce and tomato **14.**
- TAVERN MEATLOAF**
unique blend of pork and beef with a hoisin ginger sauce served with lettuce on a toasted long roll **12.**
- JUMBO SHRIMP PO' BOY**
fried golden brown served on a hoagie roll with lettuce, tomato, pickle, and cajun remoulade spread **14.**
- CIRCLE GRILLED CHEESE**
sharp cheddar, mozzarella, and american cheeses grilled with honey mustard on choice of bread **8.**
- TAVERN REUBEN**
lean corn beef piled high on rye with sauerkraut, russian dressing and swiss cheese **12.**
- PHILLY CHEESESTEAK**
your choice of cheese..... **10.**
- ORGANIC CHICKEN CHEESE STEAK**
marinated and hand chopped natural chicken breast with your choice of cheese **12.**
make any steak a hoagie, buffalo style or pizza style..... 1.
- CIRCLE CATCH OF THE DAY**
our fresh catch blackened or grilled with lettuce, tomato and onion, on a fresh toasted bun **12.**
- CLASSIC BLT**
a stack of applewood smoked bacon with lettuce, tomato and mayo on your choice of toast..... **9.**
- VEGETABLE QUESADILLA**
assorted seasonal grilled vegetables in a spinach tortilla with melted mixed cheeses, pico de gallo, sour cream and guacamole **13.**
add organic chicken or taco beef **4.**
add shrimp **8.**
- TAYLOR PORK ROLL AND CHEESE**
taylor pork roll and american cheese on toasted potato bun **7.**
- EGG SANDWICH**
two large fried eggs on a soft roll **6.**
add cheese (american, swiss, cheddar, mozzarella, provolone)..... **1.** add bacon or pork roll..... **2.**
- MAHI-MAHI WRAP**
spicy seasoned fresh mahi-mahi with black beans, corn, peppers, lettuce, tomato and sweet onion, in a spinach wrap with chili..... **14.**
- SHORT RIB SLIDERS**
slow braised boneless short rib with homemade cranberry bbq sauce topped with coleslaw served on a hawaiian roll **13.**



OPEN YEAR ROUND

21st Street • Avalon, NJ • 609-967-3456

PrincetonBar.com

*prices subject to change