





FROM THE PIT

SLO-SMOKED BBQ

All plates come with your choice of 2 sides and sauce (except Brisket Mac & Cheese): Creamed Spinach, Baked Potato, Baked Beans, French Fries, Coleslaw, Roasted Garlic Mashed Potatoes, Yellow Vegetable Rice with Kielbasa, and Vegetable of the Day, or add Sweet Potato Fries for 0.85.

Our Homemade BBQ Sauces include: Mild Hickory, Hot BBQ, Habanero

BABY BACK RIBS

We use the best quality ribs and slow smoke them over hickory wood until they are perfect and tender!

1/2 Rack: \$22.00 Full Rack: \$32.00

BEEF BRISKET

Smoked for 12 hours, our Beef Brisket is always a fan favorite. Juicy, tender and succulent you're guaranteed to leave satisfied and full! \$29.99

PULLED PORK

Our Slo-smoked pork butts are cooked for 14 hours until they are falling off the bone! \$25.99

SLO-SMOKED CHICKEN

Marinated in an apple spice brine, our chicken is cooked to absolute perfection! \$19.99

HOT ITALIAN SAUSAGE

Pork sausage served with sautéed peppers and onions with our homemade Hickory BBQ sauce. \$18.99

BRISKET MAC & CHEESE

Penne pasta in our Tavern 4 Cheese Sauce topped with our Beef Brisket. Served with side salad. \$25.99

COMBO PLATTERS

Platters Served with your choice of 2 sides and sauce!

TWO'S A PARTY

Pick 2 of our meats from our Slo-Smoked BBQ menu and make it a party! \$29.99

202 TAVERN TRIPLE COMBO

Choose 3 of our succulent meats! \$34.99

THE ULTIMATE 202 TAVERN FEAST

Choose 3 meats Pulled Pork, Chicken, Baby Back Ribs, Beef Brisket and our Hot Italian Sausage. Also served with your choice of our large sides. Serves 4 people*. \$128.00

*Additional party members \$28.00 per person

SANDWICHES

All sandwiches are served with fries. Add Sweet Potato Fries for 0.85 or Onion Rings for \$1.99

PORK SANDWICH

Pulled Pork drenched in our homemade Hickory BBQ sauce paired with coleslaw on a toasted telera roll. \$15.99

CHICKEN SANDWICH

Smoked chicken pulled and served with coleslaw and our homemade Hickory BBQ sauce on a telera roll. \$15.00

BRISKET SANDWICH

Perfectly chopped Beef Brisket, caramelized onions, cheddar cheese and our homemade Hickory BBQ sauce all come together to make this delicious sandwich on a telera roll. \$16.99



APPETIZERS

APPETIZERS
Beer Battered Shrimp A half pound of beer battered shrimp deep fried until golden brown and served with Tartar and Cocktail Sauce\$12.50
Fried Pickle Chips Beer battered pickle chips deep fried until golden brown, served with Ranch dressing
Steamed Little Neck Clams Fresh clams in a garlic butter white wine sauce with garlic toast **request no garlic toast**
PEI Mussels Served in an herb red tomato broth or garlic butter white wine sauce with garlic toast **request no garlic toast**\$12.00
Chicken Wings Golden fried chicken wings tossed in your favorite wing sauce: Honey BBQ, Mild BBQ, Buffalo Sauce, Blazing Hot, Habanero BBQ, or Naked (plain)
Nachos A pile of tortilla chips and chili with melted Pepper Jack Cheese, Cheddar Cheese, Pico De Gallo, and sour cream\$12.99 Add chicken \$6.00
Cheesy Bacon Spuds Potato skins piled high with mounds of freshly grated Pepper Jack Cheese, Cheddar Cheese, crispy hickory-smoked bacon, and served with sour cream and Pico De Gallo!
River Rolls Flour tortillas stuffed to the max with Chicken, Jalapeno Jack and Cheddar Cheese, corn, black beans, sautéed onions and Peppers, and fried to perfection. Served with our famous house made River Ripple sauce
Chicken Quesadillas Flour tortilla packed with grilled chicken, Pepper Jack Cheese and Cheddar Cheese, Red Peppers, and Scallions. Served with a side of sour cream and Pico De Gallo for dipping
Pan-seared Crab Cakes Crab meat cakes pan-seared golden brown and crowned with chipotle red pepper sauce
River Rings Thick-cut beer battered Onion rings, hand breaded, and fried golden brown, served with jalapeño ranch dressing for dipping perfection
Tavern Topple A plate full of our favorite snacks for everyone to share: Beer Battered Shrimp, Chicken Wings, Cheesy Bacon Spuds, and River Rolls
Golden Tempura Shrimp Golden crispy shrimp with chili lime aioli
SIGNATURE SOUPS
Homemade Daily Soup
Just ask you server!
New England Clam Chowder Creamy white hearty soup made with clams, potatoes, bacon, celery and onions (not part of soup combo)
French Onion Soup A rich beef and onion broth topped with melted Swiss cheese. **request no croutons**
Tavern Chili A hearty serving of ground beef, pork, veggies, kidney beans, melted Pepper Jack Cheese, Cheddar Cheese, and
crispy tortilla chips (not part of soup combo\$8.99



SALADS

House-made Salad Dressings: Balsamic Vinaigrette, Blue Cheese, Riverside Ranch, Thousand Island, Honey Mustard, Black Peppercorn, Raspberry Poppyseed, Ranch, and Caesar

Tavern House Salad

The Cool Crisp Chunk

This crispy deliciousness is not just a salad. It's a large serving of iceberg lettuce topped with diced tomatoes, bacon bits, red onions, and topped with your choice of dressing: freshly made Black Peppercorn, Ranch, or Blue Cheese........... \$9.00 Add Grilled Chicken \$6

Caesar Salad

Cajun Chicken Salad

A chopped bed of blended lettuce, with onions, carrots, tomatoes, Pepper Jack Cheese and Cheddar Cheese.

Topped with cajun grilled chicken. Served with Balsamic Vinaigrette on the side **request no croutons**......\$14.95

Tavern Chicken Club Salad

A blend of lettuce, red onions, tomatoes, cucumbers, carrots, crispy hickory-smoked bacon pieces, crumbled blue cheese, chopped eggs. With grilled chicken on top and choice of dressing on the side **request no croutons**...... \$15.99

Harvest Fruit & Nut Salad

Chopped Romaine lettuce with golden raisins, apple, carrots, dried cranberries, pecans, and crumbled Blue Cheese.

Tossed in a Raspberry Poppyseed dressing......\$17.00

Add Grilled Chicken \$6

Chicken Taco Salad

Cajun chicken, with sautéed peppers and onions in our delicious fajita sauce, served in a fresh crispy tortilla bowl piled high with mixed salad greens, salsa, sour cream, cheddar and pepper jack cheese, topped with crispy corn chips......\$14.99

PASTA

All pasta dishes are served with a house salad.

Chicken and Sausage Pasta Party

Chicken and Andouille sausage in a Parmesan tomato cream sauce. Served over Penne pasta with garlic bread.....\$19.99

Seafood Lover's Pasta

If you love seafood and pasta this is the perfect combination for you! Sautéed clams, shrimp, and mussels in our tavern Parmesan tomato cream sauce, served over linguine with garlic bread.....\$25.99

Tavern Mac and Cheese



BURGERS

All Burgers served on a Brioche Roll and are cooked to your liking, served with French Fries, or add Sweet Potato Fries for \$0.85. Add a house salad to any burger for \$3.50 or Add French Onion Soup or Daily Soup for \$6.50. Add both a soup and salad for \$9 to any burger. Request a Gluten Free Roll for \$1.50

Riverside Burger

Mushroom Bacon Burger

A succulent, and juicy ½ pound patty with a special blend of Angus beef short ribs, brisket, and beef chuck roll, topped with creamy Swiss cheese, hickory smoked bacon, sautéed mushrooms, peppers, and onions. Served with lettuce, tomato, and Chipotle mayo......\$15.99

Tavern Blazing Onion Burger

A succulent, and juicy ½ pound patty with a special blend of Angus beef short ribs, brisket, and beef chuck roll, smothered with hickory-smoked bacon, melted Pepper Jack cheese, lettuce, tomato, spicy onion straws, and chipotle mayo...... \$15.99

Zesty Veggie Burger

SANDWICHES & WRAPS

All Sandwiches and Wraps are served with French Fries. Add Sweet Potato Fries for \$0.85 or Onion Rings for \$1.99. Add a House Salad to any sandwich for \$3.50 or Add French Onion Soup or Daily Soup for \$6.50. Request Gluten Free Roll for \$1.50

Hickory Riverside Chicken Sandwich

Tavern Club Sandwich

Prime Rib Steak Melt

Riverside Chili Dog

An all-beef ¼ pound hot dog grilled served with chili, chopped raw onions and Pepper Jack cheese. Served on a toasted roll.......\$11.50

Chicken or Beef Fajita Wrap

Chicken or Shrimp Caesar Salad Wrap

Meatloaf and Cheddar Sandwich

Generous portion of meatloaf with cheddar cheese, pickles, chipotle mayo and ketchup served on Brioche Roll...... \$13.95



ENTRÉES

All Entrées are served with your choice of two sides (except the Fajitas and Shepherd's Pie).

New York Strip 12 ounce IBP Ch		ned to per	fection. With your choice of two sides	\$29.95		
	t ib-eye Steak 2 Ounce cut of Rib-eye, seasoned and cooked to your liking. Your choice of Grilled or Cajun style served with abasco onions\$29.99					
	avern Meatloaf Dinner					
The perfect comb	ne perfect combination of beef, pork, Andouille Sausage, and vegetables, Tavern seasonings, Panko Bread rumbs, and topped with a vegetable Demi-glace\$19.99					
Herb crusted Prin	avern Prime-Rib erb crusted Prime Rib slow roasted to perfection, with a side of Horseradish sauce and Au Jus\$30.99 vailable after 4 p.m.					
Shepherd's Pi	Shepherd's Pie					
mashed potatoes	The perfect combination of beef and pork, vegetables, Tavern seasonings, cheddar cheese, and topped with garlic mashed potatoes for the perfect potato crust. Served with a house salad					
	Sizzling Fajitas					
Pico De Gallo, so This entrée is no	Beef or Chicken sautéed with Peppers, onions, cheddar cheese, Pepper Jack cheese, Tavern teriyaki sauce, lettuce, Pico De Gallo, sour cream, yellow vegetable rice and flour tortilla wraps					
Our Home-style I	Tavern Country Fried Chicken Our Home-style Fried Boneless Chicken Breast marinated in buttermilk, and hand-coated in our bread crumb blend, served with brown gravy on top					
Riverside Buri						
	Seasoned beef, pork, beans, rice, Pepper Jack Cheese, cheddar cheese, wrapped in a flour tortilla, and served with Pico De Gallo and sour cream\$19.99					
SEAFOOD						
		noice of tw	vo sides (Except Fish and Chips)			
Shrimp Overs	tuffed with Crabmeat					
Shrimp generous	ly stuffed with crab meat, and bak	ed with ou	r lemon dill butter sauce	\$24.95		
Crabmeat Stu	ffed Salmon					
		a lemon g	arlic butter white wine sauce	\$25.99		
Grilled Salmo		a garlic bu	ıtter and white wine sauce	\$22.95		
Grilled Sword		a garno be	and write wire sade	ΨΖΖ.00		
		ith a lemor	n dill butter sauce	\$24.95		
Crab Cakes Three crab cakes						
	Beer Battered Fish and Chips					
	North Atlantic Cod tossed in a Guinness Batter and flash fried to golden perfection, with homemade tartar and cocktail sauce for dipping. Served with coleslaw and French Fries					
LARG.	E SIDE DISH	LES				
			Vegetable of The Day			
			Creamed Spinach			
	lashed Potatoes		Yellow Vegetable Rice with Kielbasa			
0.85 to add as sid	es	. ΦΟ.ΟΟ	Baked Potato	\$4.00		
	ue to entree	. \$5.00				