

CHICKEN WINGS

J. Timothy's is the originator of the "Dirt Wing," voted Best in Connecticut year after year. The Food Network named our wings a Top 5 bar food...in the country!

"The nation's best wing sauce!" – *The Food Network*. Proudly serving over 300+ tons of premium, fresh wings per year! Our famous Buffalo sauce, Honey Gold BBQ sauce, and Bleu Cheese are available in jars to go.

Flavors

All sauces (not Dry Rub) can be done Dirt Style: fried & sauced then fried & sauced again for a slightly crispier, caramelized wing.

Buffalo Honey Gold BBQ**
Teriyaki Sweet Red Chili**
Buffalo Chipotle Dry Rub

Sizes

Mini/6 wings –11.50
Single/10 wings –17.45
Double/20 wings –32.75
Bucket/35-40 wings –57.85

We apologize in advance for NOT being able to split flavors; one flavor per size only. All wing orders come with a mix of drumsticks and flats. Sorry, no exceptions.

We fry all our foods in Trans Fat Free Blended Vegetable Oil.

All wings & tenders served with house-made bleu cheese, celery & carrots.

Extra Sides

Bleu Cheese or Ranch
Small 2oz –1.25 Large 4oz –2.00
Celery & Carrots –1.50 Wing Sauce –1.95

CHICKEN TENDERS

Large, white meat chicken tenders, plain or with any of our sauces or dry rub

6 –13.50 12 –24.75 20 –41.25

APPETIZERS

Fried Mozzarella Ravioli

Deep-fried, breaded half-moon cheese ravioli (6) served with vodka sauce and basil pesto.
Our pesto is nut-free –12.95

Tater Tot Poutine

Crispy, fried tater tots smothered with a hearty pan gravy & squeaky Wisconsin cheddar curds –14.75
Add grilled chicken –5.75
Add braised beef short ribs –7.75

Loaded Tater Kegs **

Deep-fried jumbo tots stuffed with bacon, cheddar & chives, smothered with melted cheddar jack cheese and chopped bacon, sprinkled with scallions; sour cream on the side –16.95

Beer Mussels

PEI mussels sautéed with andouille sausage, onions and grape tomatoes in garlicky beer broth, with crusty bread for dipping –13.95

Basket Onion Straws

Jumbo white onions sliced extra thin, deep fried, with BBQ ranch dipping sauce –13.50

Fried Calamari

Rings, tents and hot cherry peppers tossed in seasoned flour then deep fried, served with sides of marinara & roasted garlic aioli –16.95

Sweet Red Chili Cauliflower

Breaded & deep-fried cauliflower florets tossed in our Sweet Red Chili sauce, with celery, carrots and bleu cheese dressing –16.25

Garlic Bread w/ Gorgonzola Fondue

Toasted garlic ciabatta wedges; gorgonzola cheese fondue –15.75

Traditional Nachos **

Multi-colored tortilla chips smothered with melted cheddar-jack cheese, served with salsa, jalapeños, and sour cream on the side –18.75
Add seasoned grilled chicken –5.75

Tailgate Pretzel

A gigantic soft warm pretzel with our house-made cheddar & ale soup and a side of honey mustard for dipping; enough for two! –16.75

Items marked with double asterisks** are or can possibly be made Gluten Free with modification.



Allergy information: Menu items may contain or there may be cross contact with TREE NUTS, PEANUTS, WHEAT, EGGS, DAIRY, SOY, SESAME, FISH AND SHELLFISH. Before placing your order, please inform your server of any food allergies and we will do our best to accommodate the allergy. If your allergy is severe, we are unable to guarantee there will not be cross contact; for example, nut dust.

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SALADS

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The Big Salad **

Stolen from “Seinfeld”, Elaine’s favorite salad with lots of stuff: cukes, tomato wedges, red onion, julienne vegetables, shredded cheeses, croutons, choice of dressing –16.95

Mini Big Salad ** half size –10.95

Chop Salad **

Chopped lettuces, cukes, sunflower seeds, red onion, tomato, chickpeas, fresh mozzarella, basil; honey champagne vinaigrette –18.25

Chicken Caesar **

Traditional favorite w/ Romaine, parmesan, croutons, grilled chicken breast –18.95

Buffalo Chicken Cobb Salad **

Grilled chicken tossed in our Buffalo Sauce, julienne carrots, sliced celery, gorgonzola crumbles, red onion, hard-boiled egg, chopped bacon & grape tomatoes, over fresh spinach, choice of dressing –20.25

Chicken Tostada **

Mixed greens, grilled chicken, black beans, corn, tomato, cheddar & jack cheese, fried tortilla strips, chipotle ranch –20.25

Beet Salad **

Mix of mesclun greens and clipped spinach topped with chilled red beets, goat cheese crumbles, mandarin oranges, red onions and toasted walnuts; honey champagne

Add a protein to your salad:

Grilled Chicken Breast –5.75

Beef Patty –7.75

Grilled Shrimp (6) –8.95

Grilled Salmon –4 oz/8.75 8 oz/16.25

Fried Chicken Tenders (3) –7.75

Black Bean Patty –7.50

Dressings - Extra Dressing: 2oz 1.25 / 4oz 2.00

Ranch - Parmesan Peppercorn - Thousand

Island - Balsamic Vinaigrette - Zinfandel

Vinaigrette - Bleu Cheese - Honey Mustard

Italian – Honey Champagne Vinaigrette

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SOUPS

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French Onion Soup Au Gratin **

Our famous recipe with seasoned crouton, topped with Swiss cheese – 9.25 (*crock only*)

New England Clam Chowder

Cup – 7.95 Crock – 9.25

Cheddar & Ale Soup

Cup – 7.95 Crock – 9.25

Soup of the Day

Cup – 6.75 Crock – 7.95

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ENTREES

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Chicken Pot Pie

White & dark meat chicken, potatoes, peas, onions, celery & carrots, golden brown pastry –24.50

Boneless Braised Short Ribs **

Tender boneless beef ribs, mashed potatoes, garlicky spinach & apples, laced with burgundy demi-glace –33.50

Grilled Salmon with Lobster Sauce **

Char-grilled Atlantic salmon filet over sautéed spinach, topped with savory lobster sauce, served with jasmine rice. –28.95

Pierogies and Kielbasa

Pan-seared potato & cheese pierogies tossed with thinly-sliced *Martin Rosol’s* kielbasa, chopped bacon & sautéed onions, drizzled with scallion sour cream –24.50

Pierogies and Veggies

Pan-seared potato & cheese pierogies tossed with a blend of kale, carrots, onions, cabbage & Brussels sprouts sautéed in garlic butter, drizzled with scallion sour cream –21.50

Fish & Chips

Flaky deep fried New England cod filet; French fries, coleslaw, tartar sauce & lemon –24.50

Fried Clam Strips

Crisp, deep fried clam strips, French fries, coleslaw, tartar sauce, lemon –21.50

Shepherd’s Pie

Ground beef in a demi-enriched brown sauce, corn, mound of mashed potatoes –23.50

Taverne Grilled Meatloaf

Homestyle beef and pork meatloaf marked on the char-broiler, with tangy tomato glaze, loaded mashed potatoes & vegetables –24.50

Sweet Chili Shrimp & Pineapple Bowl

Char-grilled shrimp (6) tossed in our spicy sweet red chili sauce, jasmine rice, corn & garbanzo salsa, sliced Hass avocado, chilled pineapple spears, pickled red onion & scallion crema –20.95

Buffalo Chicken Mac ‘n Cheese

Buttermilk fried chicken tenders in our Buffalo Sauce, over cavatappi pasta with gorgonzola sauce, broccoli & sautéed onions –27.50

Bourbon Steak

Char-grilled 10oz marinated sirloin sliced & served over onion, bacon, & bourbon jam, with mashed red-skin potatoes & vegetables –33.50

New York Strip **

Char-grilled 12oz NY strip steak with tangy chimichurri, fried onion straws, mashed red-skin

All entrees served with warm bread & honey butter. An additional side is 2.45. Add a salad or a cup of the soup of the day to an entrée for an additional 2.45.

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SANDWICHES

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Short Rib Melt
Tender bits of beef short ribs, melted provolone cheese, spinach & onions on white toast; creamy vodka sauce for dipping –18.75

Buffalo Chicken Wrap
Tomato tortilla, grilled chicken, buffalo sauce, gorgonzola crumbles, lettuce, tomato –17.25

Corned Beef Reuben
Grilled marbled rye, sauerkraut, melted Swiss cheese, Thousand Island dressing –17.25

The Americana
Homestyle Taverne meatloaf, tangy tomato glaze, with melted American cheese and crispy fried onion straws, on a toasted hard roll with lettuce & tomato –17.25

Avocado Toast Caprese
Sliced avocado, plum tomatoes, fresh mozzarella, basil and balsamic drizzle on a grilled multigrain roll –17.95

San Jose Turkey
Warm sliced turkey breast and hickory smoked ham on a toasted multigrain roll with cranberry cream cheese, clipped spinach and avocado –17.95

Hot Honey Chicken
Southern-fried buttermilk marinated chicken breast glazed with our chipotle hot honey, with melted cheddar, jalapeño bacon, coleslaw and pickles on a toasted brioche roll –17.25

French Dip
Hot roast beef & melted cheddar on a garlic baguette with au jus for dipping –17.25

Chicken Capicola Caesar Ciabatta
Char-grilled chicken breast, thinly sliced hot capicola and melted provolone cheese on a toasted garlic ciabatta roll with Romaine lettuce, red onion and Caesar dressing –17.25

BLT Fish Tacos
Three warm flour tortillas filled with deep fried New England cod, shredded iceberg, chopped tomato, bacon crumbles and chipotle crema. –17.95

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BURGERS

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Classic Burger - Build your own burger!

The classic Taverne burger on a hard roll, with lettuce, tomato, pickles (*2 pickle chips on the side*) –15.75

Toppings –1.25 each
Bacon, Cheddar, American, Swiss, Provolone, Gorgonzola, Pepper Jack, Roasted Red Peppers, Hot Cherry Peppers, Fried Egg, Peanut Butter, Fried Onion Straws, Sautéed Onions or Sautéed Mushrooms

Pub Burger
Beef patty topped with crisp bacon and horseradish cheddar cheese spread, served on a toasted pretzel roll –18.30

Double Barrel Burger
Char-grilled beef patty dusted with BBQ dry rub and topped with a bourbon, bacon & onion jam; on a toasted brioche roll –18.50

Chipotle Black Bean Cheeseburger Grilled chipotle black bean burger topped with melted pepper-jack cheese, pickled red onions, sliced avocado and tomato on a toasted brioche roll –17.95 *vegan without the cheese*

Gorgonzola & Caesar Salad Burger Platter **
Burger patty topped with gorgonzola cheese, no bun, with sliced tomato, raw red onion, side Caesar salad –18.25

Sides

Sandwiches & Burgers (except the Platter) include a choice of French fries, coleslaw, or onion straws.

Substitute a garden salad, tater tots or sweet potato fries for an additional 2.50

Extra Sides

French Fries, Coleslaw, Onion Straws –3.75
Vegetable, Jasmine Rice, Mashed Potatoes (gravy optional) –3.75
Sweet Potato Fries, Tater Tots –4.25
Basket of Fries –5.95 Garden Salad –4.75

As required by the CT Department of Public Health, we need to remind you that thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

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