

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 4 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 our housemade 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

Mozzarella Fritta

Breaded and fried melty mozzarella cheese topped with marinara sauce and basil pesto
Our pesto is nut-free –13.25

Tater Tot Poutine

Crispy, fried tater tots smothered with a hearty pan gravy & squeaky Wisconsin cheddar curds –14.95
Add grilled chicken –5.95
Add braised beef short ribs –8.00

Potato Skins **

Three deep-fried potato boats filled with melted cheddar-jack, chopped bacon, scallions. Sour cream on the side –15.95

Taverne Chili **

Slowly simmered with ground beef, tomatoes, peppers, kidney beans and a robust blend of spices, topped with cheddar-jack and scallions, served with a hot soft pretzel stick –14.95

Basket Onion Straws

Jumbo white onions sliced extra thin, deep fried, with BBQ ranch dipping sauce –13.75

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

Gochujang Cauliflower

Breaded & deep-fried cauliflower florets tossed in a Korean Gochujang sauce, sprinkled with sesame seeds and chopped scallions –15.25

Garlic Bread w/ Gorgonzola Fondue

Toasted garlic ciabatta wedges; gorgonzola cheese fondue –15.95

Traditional Nachos **

Multi-colored tortilla chips smothered with melted cheddar-jack cheese, served with salsa, jalapeños, and sour cream on the side –18.95
Add seasoned grilled chicken –5.95

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! –16.95

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

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 vinaigrette –17.95

Add a protein to your salad:

Grilled Chicken Breast –5.95

Beef Patty –7.95

Grilled Shrimp (6) –8.95

Grilled Salmon –4 oz/8.75 8 oz/16.25

Fried Chicken Tenders (3) –7.95

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

SOUPS

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

ENTREES

Chicken Pot Pie

White & dark meat chicken, potatoes, peas, onions, celery & carrots, golden brown pastry –24.75

Boneless Braised Short Ribs **

Tender boneless beef ribs, mashed potatoes, garlicky spinach & apples, laced with burgundy demi-glace –33.75

Baby Back Ribs **

Slow-roasted, fork-tender, dry-rubbed pork back ribs finished with hot honey/moonshine BBQ sauce, served with coleslaw

Full Rack 32.50 Half Rack 19.50

Garlic Roasted Salmon

Atlantic salmon filet with garlic aioli coating, roasted in the oven, served over angel hair pasta tossed with zucchini, squash, grape tomatoes and Boursin cheese –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 –24.75

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 –21.75

Boston Baked Scrod

New England cod filet baked with a buttery, lemony, Ritz cracker crumb topping, served with jasmine rice and mixed sautéed vegetables –26.95

Shrimp with Butternut Ravioli

Squash filled pasta pillows tossed with brown butter cream and a sprinkle of capers, served with sautéed spinach, shallots, corn and red peppers –27.95

Shepherd’s Pie

Ground beef in a demi-enriched brown sauce, corn, mound of mashed potatoes –23.75

Taverne Grilled Meatloaf

Homestyle beef and pork meatloaf marked on the char-broiler, with tangy tomato glaze, loaded mashed potatoes & vegetables –24.75

Carnitas Bowl **

Filled with slow-cooked, traditionally seasoned pork, Spanish rice, shredded lettuce, Pico de Gallo, pickled red onions, sliced avocado and chipotle crema –19.95

Buffalo Chicken Mac ‘n Cheese

Buttermilk fried chicken tenders in our Buffalo Sauce, over cavatappi pasta with gorgonzola sauce, broccoli & sautéed onions –27.75

New York Strip **

Char-grilled 12oz NY strip steak with tangy chimichurri, fried onion straws, mashed red-skin potatoes and vegetables –38.75

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.

SANDWICHES

BURGERS

Sandwiches & Burgers come with a choice of side. See below for the sides available.

Short Rib Melt

Tender bits of beef short ribs, melted provolone cheese, spinach & onions on white toast; creamy vodka sauce for dipping –18.95

Buffalo Chicken Wrap

Tomato tortilla, grilled chicken, buffalo sauce, gorgonzola crumbles, lettuce, tomato –17.50

Corned Beef Reuben

Grilled marbled rye, sauerkraut, melted Swiss cheese, Thousand Island dressing –17.50

Cuban Sandwich

Shredded Mojo pork, sliced smoked ham, melted Swiss cheese, pickles and yellow mustard stacked on a baguette roll and pressed on the griddle –17.95

Avocado Toast Caprese

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

Smoky Moonshine Brisket

Thinly sliced smoked beef brisket with moonshine BBQ sauce and melted provolone served on a toasted garlic baguette roll –18.95

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 –17.50

French Dip

Hot roast beef & melted cheddar on a garlic baguette with au jus for dipping –17.50

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

Classic Burger - Build your own burger!

The classic Taverne burger on a hard roll, with lettuce, tomato, pickles (*2 pickle chips on the side*) –15.95

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 –18.50

Bourbon Barrel Burger

Char-grilled beef patty dusted with BBQ dry rub and topped with a bourbon, bacon & onion jam; on a toasted brioche roll –18.75

PB & J Burger

Char-grilled beef patty topped with crispy bacon on a toasted hard roll with creamy peanut butter and Concord grape jelly –16.95

Taverne Tom Burger

Flat-grilled turkey patty topped with roasted red peppers, melted Swiss cheese and crunchy Thousand Island coleslaw, served on a toasted brioche roll –16.95

Gorgonzola & Caesar Salad Burger Platter **

Burger patty topped with gorgonzola cheese, no bun, with sliced tomato, raw red onion, side Caesar salad –18.50

All sandwiches served with 2 pickle chips on the side.

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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