

Small Plates

Bang Bang

Golden shrimp or crispy chicken bites tossed with our sweet and spicy bang bang sauce 14

Bavarian Soft Pretzels (V)

Warm soft and salty pretzels, served with ale spiked mustard. 11

Classic Pierogies

Potato and cheddar filled pierogie. Pan fried with caramelized onion, bacon, brown butter, horseradish chive sour cream 11

Downtown Nachos (GF)

Crispy tortilla chips, topped with roasted corn, black beans, southwest queso, pico de gallo, scallion, kickn' crema drizzle 12
Add Shredded Beef or Shredded Pork 6 | Cajun Chicken 5

Eggplant Fries

Crispy tender strips of eggplant, topped with a blizzard of parmesan cheese, side of house marinara 13

Tomato Bisque (GF)

A smooth blend of slow braised ripe tomatoes 8

Classic Onion Soup (GF*)

Loaded onions, croutons, melted cheese 9

Crispy Brussels (GF)

Crispy sprouts tossed in bacon and local maple gastrique 12

Truffle Fries (GF, V)

Truffle oil and parmesan dust 8

Korean Beef Dumplings

Crispy Korean beef and vegetable dumplings, finished with a sweet and spicy chili glaze and green onion 12

Southern Sliders

Pulled slow roasted BBQ pork, on a toasted slider buns (3) with crunchy cole slaw 14

SBC Wings

Served traditional bone-in (GF) or boneless 14 | Double 27

Choice Of Sauce:

Classic Buffalo | BBQ
Roasted Garlic Parmesan
Sweet Singapore | Tangy Carolina
Mango Habanero Dry Rub

Mac & Cheese Bowls

Smoked bacon, peas and a creamy four cheese sauce with a buttered crumb topping 11

Add Crispy Buffalo chicken, shredded beef, or BBQ pulled pork +6



Salads



When in season and available the SBC is committed to using locally and regionally grown produce.

Simple Salad (GF, V)

Mixed crispy greens, simple garnish, simple dressing | Sm 6 | Lg 11

Warm Goat Cheese

Warm panko crusted goat cheese over greens with cucumber, tomato, candied walnuts, honey white balsamic vinaigrette 14

Southwestern Ranch Salad (GF)

Mixed crispy greens, grilled chicken, roasted corn, black bean, pico de gallo, cheddar blend, chipotle ranch, crispy tortilla strips 16

Tavern Caesar (GF*)

Chopped bibb lettuce, creamy Caesar, croutons, parmesan 12

Downtown Harvest Salad

Crispy mixed greens, Burrata, candied walnuts, craisins, onion, shredded carrots, pepitas, white balsamic vinaigrette served over flat bread 18

Founders Cobb (GF)

Crispy greens, tossed with bacon, plum tomato, red onion and crumbled blue cheese, with your choice of dressing, topped with a farm egg, avocado mash and chicken 16

Choice of Salad Toppers (GF)

all-natural chicken 5 | beef tips* 9 | (5) grilled shrimp* 6
petite salmon* 8 | pineland burger* 8

Entrées & Pastas

Beef Tip Dinner* (GF)

A dinner portion of our own 48 hour marinated sirloin beef tips, fire grilled served with mashed or tavern fries 24

Burrito Bowl* (GF)

A bowl of Spanish rice with black beans, pico de gallo, shredded lettuce, mixed cheeses avocado mash and sour cream
Roasted Chicken 18
Short Rib or Beef Tips* 22

SBC Fish & Chips

Beer battered cod, served with coleslaw, tartar or cocktail sauce and your choice of fries or salad 21

Salmon Piccata* (GF)

Pan seared Atlantic salmon, lemon caper pan sauce, wilted spinach, smashed Yukon 26

Steak Scarpiello

A center cut NY strip steak, fire grilled with sauteed onions, sweet & hot peppers, over whipped potatoes, and a buttery pan gravy 36

Milford Stir Fry (GF)

Pan roasted broccoli, snap peas, carrots, water chestnuts, peppers, rice noodles, with a ginger soy sesame pan sauce
Chicken 18 | Shrimp 21

Chicken Alfredo

Creamy alfredo sauce, roasted broccoli, bacon, grilled or blackened chicken, tossed with rigatoni pasta 22

Tuscan Chicken

Grilled chicken, sun-dried tomatoes, roasted garlic, and spinach, tossed with penne in creamy pesto sauce. Dusted with parmesan crumbs 24

Parma Rosa Chicken

Crispy chicken cutlet, with melted mozzarella, and our signature pink vodka sauce, served over wide ribbon noodles 22

Sandwiches & Burgers

All SBC Burgers & Sandwiches are served with choice of Fries or Same Plate Side Salad
Sub: sweet potato fries 2 | gluten free bun or pretzel bun 2



Buffalo Bomb

Buffalo soaked crispy chicken, lettuce, onion, chipotle ranch, farm cheeses, tortilla wrap 16

Figgy Chicken

Grilled all natural chicken, creamy goat cheese, fig jam, sautéed onion, truffled arugula on a toasted ciabatta roll 16

The Birdhouse

Crispy buttermilk chicken, hot honey, apple bacon, pepper jack cheese, caramelized onion, lettuce, aioli 16

SBC French Dip

Thinly sliced roast beef, melted swiss, pepper aioli, caramelized onions and au jus 18

BBQ Pork Slammer

Slow cooked pulled pork, melted farmhouse cheese blend, fried onion, chipotle ranch on Tuscan toast 15

SBC Burger*

Our classic burger, all natural Pineland Farms beef, lettuce, tomato with or without cheese 16

Cadillac Burger*

All natural burger w/ BBQ, cheddar blend, bacon, chipotle ranch, caramelized onions 16

Steakhouse Burger*

Steakhouse seasoned Pineland Farms burger, melted smoked gouda, roma tomatoes, frizzled onion, housemade steak sauce, horseradish creme 16

Pretzel Smash Burger*

Smashed burger patty with crispy bacon, caramelized onion served on a salted pretzel bun with pepper aioli and melted cheddar cheese 16

(GF) = Gluten Friendly, (GF*) = Gluten Friendly without toast/chips, (V) = Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. These () items may be undercooked and increase your risk of foodborne illness | Enjoy Responsibly 333-29631

Martinis | 13

VANILLA BEAM

Jim Beam Vanilla, Buttershots, Sour Mix

TIRAMISU

RumChata Cream, Kahlua, Dark Crème De Cacao

COCO-TINI

New Amsterdam Coconut, Reál Coconut Puree, Tippy Cow Chocolate Cream, with Coconut Rim

POM PEAR-TINI

Absolut Pear, Absolut Vanilla, Pomegranate, Topped with Prosecco

SMOKED MAPLE MANHATTAN

Knob Creek Smoked Maple, Sweet Vermouth, Scrappy's Chocolate Bitters

PEPPERMINT WHITE CHOCOLATE-TINI

Absolut Vanilla, Raspberry Liqueur, White Creme de Cacao, Peppermint Syrup, Hershey Swirl on Glass

Signature Cocktails | 11

FIG-A-RITA

Patrón Silver, Pomegranate, Fig Puree, Sour and Lime

SPICY SMOKE MARGARITA

Amaras Mezcal, 18.21 Jalapeno Cilantro Syrup, Sour Mix, Triple Sec, Fresh Lime Juice and Jalapeno Garnish

BLOOD MOON MULE

Bacardi Black, Blood Orange, Lime, Ginger Beer

FORBIDDEN FRUIT

Angel's Envy, Fig Puree, Bitters and Club Soda

PRICKLY PEAR SOUR

Tito's Handmade, Prickly Pear, Sour Mix and Splash Of Soda

GINGY OLE FASHIONED

Maker's Mark, Scrappy's Chocolate Bitters, Gingerbread Syrup, Muddled Cherry & Orange

BLACKBERRY HIBISCUS FIZZ

Hendrick's, Blackberry Puree, 18.21 Hibiscus, Tonic

Sangria | 11

WHITE SANGRIA

Barefoot Moscato, St-Germain, Fresh Fruit, Topped with Club Soda

RED SANGRIA

Barefoot "Sweet Red" Wine, St-Germain, Fresh Fruit, Topped with Club Soda

BERRY SANGRIA

Barefoot Sweet Red Wine, St-Germain, Raspberry Liqueur, Fresh Fruit, Topped with Club Soda

WINTER SANGRIA

Barefoot Moscato, Absolut Vanilla, topped with Club Soda and splash of Cranberry Juice

Nitro Espresso Martinis | 13

DUNKIN SALTED CARAMEL

Smirnoff Caramel, Kahlua Dunkin Caramel, Nitro Cold Brew Espresso and a Salted Rim

ESPRESSO ANGEL

Angel's Envy, Kahlua, Nitro Cold Brew Espresso

MONKEY BUSINESS

Skrewball Peanut Butter, Crème De Banana, Crème De Cocoa, Irish Cream and Nitro Cold Brew Espresso

SUGAR COOKIE

Absolut Vanilla, RumChata, Amaretto & Nitro Cold Brew Espresso

Mocktails | 8

COCONUT PINEAPPLE FAUX-TINI

Cream Of Coconut, Pineapple, Lime, Splash Sour

VIRGIN VANILLA ESPRESSO-TINI

Nitro Cold Brewed Espresso, Torani Vanilla Syrup with a splash of Creme

PRICKLY PEAR COSMO

Prickly Pear Puree, Sour Mix, Cranberry, Lime

GUINNESS 0.0

All the flavor of Guinness without the alcohol

Featured Cans



Bad Sons Vodka Sunrise

A badass take on the Vodka Sunrise (6% Abv) | \$7



Bad Sons Vodka Freddie

A grapefruit spin to the popular Vodka Fresca (6% Abv) | \$7

Wine List

WHITE & ROSÉ

	6oz	9oz	Bottle	Sunday Bottle Price
Prosecco, La Marca ~ IT		10		
Pinot Grigio, Anterra Della Venezie ~ IT	9	12		
Pinot Grigio, Ecco Domani ~IT	10	13	38	19
Sauvignon Blanc, Crossings ~ NZ	10	13	38	19
Sauvignon Blanc, Kim Crawford ~ NZ	12	15	44	22
Chardonnay, Canyon Road ~ CA	9	12		
Chardonnay, Kendall-Jackson "VR"~ CA	11	14	40	20
Chardonnay, Napa Cellars ~ CA			50	25
Rosé, Dark Horse ~ CA	10	13	38	19
Moscato, Barefoot ~ CA	8	11		
Riesling, Relax (sweet) ~ GER	9	12	32	16

RED

	6oz	9oz	Bottle	Sunday Bottle Price
Pinot Noir, Mark West~ CA	9	12	32	16
Pinot Noir, Meiomi ~ CA	12	15	44	22
Malbec, Diseno ~ ARG	10	13	38	19
Montepulciano, Feudi ~ IT	9	12	32	16
Cabernet Sauvignon, Canyon Road ~ CA	9	12		
Cabernet Sauvignon, Josh Cellars ~ CA	11	14	40	20
Cabernet Sauvignon, Quilt ~ CA			60	30
Sweet Red, Barefoot ~ CA	8	11		

Every Sunday 1/2 Price On All Bottles Of Wine From Open Till Close!