

MOORE'S

TAVERN & SPORTS BAR



402 WEST MAIN STREET

SMALL PLATES

HUMMUS 8

olive, feta, pickled onion, toasted semolina

WINGS 11

fresh, cooked to order, your choice of sauce, celery + bleu cheese dressing

SAUCE CHOICES: BBQ, Buffalo, or Thai Chili

MOZZARELLA STICKS 8

zesty marinara

NACHO PLATTER 8.5

jalapeño, pepper-jack cheese sauce, pico de gallo, black olives, salsa, chili, cilantro lime crema

CHICKEN QUESADILLA 12

grilled chicken, onions, cheddar-jack, crema, pico de gallo

FRIED PICKLES 8

horseradish sauce

SOFT BAVARIAN PRETZELS (3) 9

pepper-jack cheese sauce

COCONUT SHRIMP 10

mango-jalapeño jelly

CITRUS CALAMARI 12

orange, balsamic reduction, ginger glaze, sriracha aioli

SHRIMP + GRITS 11

Cajun shrimp, chorizo, creamy grits, cajun butter

BUFFALO CHICKEN DIP 10

tortilla chips

BEEF SLIDERS (3) 9

fried onions, American cheese, potato buns

BUFFALO CHICKEN SLIDERS (3) 9

crisp chicken tenders, Buffalo sauce, shredded lettuce, bleu cheese dressing, potato buns

COMBINATION PLATTER 15

coconut shrimp, mozzarella sticks, chicken tenders, (2) beef sliders

SALADS

CLASSIC CAESAR 9

croutons, shaved parmesan

ADD PROTEIN: Chicken - Grilled or Blackened - add 5

Shrimp or Salmon - Grilled or Blackened - add 6

COBB SALAD 13

grilled or blackened chicken, black olives, tomato, bacon, chopped egg, cucumbers, bleu cheese, red onion, croutons, chopped romaine, bleu cheese dressing

WEDGE SALAD 8

iceberg lettuce, tomato, pickled onion, bleu cheese, bacon, bleu cheese dressing

STEAK SALAD 14

baby spinach, grilled sirloin, crumbled bleu, sliced mushrooms, bacon, caramelized onions, warm balsamic vinaigrette

BUFFALO CHICKEN SALAD 12

Buffalo chicken tenders, mixed greens, red peppers, celery, cheddar-jack, bacon, bleu cheese dressing

SOUTHWEST CHOPPED SALAD 12

grilled chicken, chopped romaine, black bean & corn relish, tortilla strips, slivered almonds, spices, chipotle ranch dressing

SOUPS & CHILI

ONION ALE CROCK 5

golden melted Swiss topped

SOUP OF THE DAY 3 / 4

prepared on-site daily. ask your server for today's offering

LOBSTER BISQUE 4 / 6

loaded with lobster meat and laced with a hint of sherry

ALL AMERICAN CHILI CROCK 8

chopped red onion, cheddar-jack cheese

BURGERS

★ BURGER 10.5 ★

charbroiled, choice of cheese, lettuce and tomato

Substitute grilled chicken breast or black bean burger at no extra charge.

- AMERICAN, SWISS, CHEDDAR, PEPPER JACK, BLEU AND MOZZARELLA -

ALL ITEMS LISTED BELOW SERVED WITH FRIES + DILL PICKLE SPEAR
OR CHOOSE A SIDE HOUSE SALAD OR SWEET POTATO FRIES FOR AN ADDITIONAL \$2

ELVIS BURGER 12.25

bacon, fried pickles, peanut butter

TEX-MEX 11.75

topped with housemade chili, cheddar and red onion

BAYOU BURGER BLEU 12.25

bleu cheese, bacon, Cajun seasonings, caramelized onions

JERSEY BURGER 11.25

pork roll, American cheese

SOUTHWEST BURGER 11.25

pepper jack cheese, pico de gallo, chipotle adobo

CAROLINA BURGER 11.25

barbecue sauce and frizzled onions

CHICKEN BURGER 11.25

ground chicken patty, lettuce, tomato, chipotle ranch

PORT WINE CHEESE 12.25

topped with port wine cheese

WILD MUSHROOM 12.25

fresh seasonal mushrooms, caramelized onion, gruyere

— ADD ONS —

COLESLAW, PICO DE GALLO, SAUTÉED MUSHROOMS, JALAPEÑO, CARAMELIZED ONIONS - 1.25 EA.

★
PEPPERED BACON, EGG SUNNY-SIDE, GRUYERE - 2.25 EA.

SANDWICHES & WRAPS

TURKEY GOBBLER 12

roast turkey, cornbread stuffing, cranberry sauce, mayo,
warm gravy, open-faced on marble rye

BRISKET 12

tender braised brisket, smoky BBQ rub, sweet onion jam,
melted gruyere, semolina baguette

SLOPPY MOORE 11

pulled BBQ pork, coleslaw, brioche bun

PORK ROLL & CHEESE 8

brioche bun ADD: Egg - \$2.25

BUFFALO CHICKEN WRAP 12

Buffalo chicken tenders, lettuce, tomato,
bleu cheese dressing

TURKEY BLT 12

housemade turkey, lettuce, tomato, mayo on marble rye

CHICKEN CORDON BLEU 10

chicken breast, ham, Swiss cheese, Supreme sauce,
open-faced on Italian bread

BEER BATTERED COD 14

lettuce, tomato, tartar, brioche bun

RUEBEN 12.5

corned beef or turkey, sauerkraut, melted Swiss,
Russian dressing, open-faced on marble rye

BALSAMIC PANINI 11.5

grilled chicken, spinach, roasted red peppers, fresh mozzarella,
housemade flat bread, balsamic demi-glaze

★ WOOD FIRED ★

PIZZA

Our Neapolitan inspired 12" pizza is prepared with the freshest ingredients available on the market. Our dough is made on-site daily, hand tossed to order and cooked in our authentic wood-fired brick oven.

MARGHERITA 10

san marzano tomatoes, fresh mozzarella, parmesan, fresh basil, olive oil, sea salt



CREATE YOUR OWN

Start with a fresh Margherita Pie and expand from there!

pepperoni, prosciutto, sausage, bacon, onions, green or red bell peppers, mushrooms, black olives, goat cheese, broccoli, soppressata, spinach

ADD \$1 EACH

MARINARA 9

san marzano tomatoes, fresh basil, garlic, oregano, parmesan, red pepper flakes

SPICY SAUSAGE 12

san marzano tomatoes, fresh mozzarella, parmesan, sausage, caramelized onions, fresh basil, olive oil, sea salt

WILD MUSHROOM PIE 13

seasonal fresh mushrooms, fresh mozzarella, fresh thyme

PROSCIUTTO & GOAT CHEESE 13

imported prosciutto, caramelized onion, fresh goat cheese

PEPPERONI 12

san marzano tomatoes, fresh mozzarella, parmesan, pepperoni, fresh basil, olive oil, sea salt

CRACKED EGG 13

fresh mozzarella, parmesan, prosciutto, spinach, fried egg, fresh cracked pepper

SOPPRESSATA + LOCAL HONEY 16

san marzano tomatoes, fresh mozzarella, parmesan, spicy soppressata, Beehive Honey of Cranbury, NJ, olive oil

ENTREES

SERVED WITH A HOUSE SALAD

SIRLOIN 19

10 oz. hand-cut sirloin, frizzled onions, Yukon gold mashed

RIB EYE 25

16 oz. hand-cut rib eye, cajun butter, Yukon gold mashed

BABY BACK RIBS 18

1 lb., fall-off-the-bone ribs, smoky BBQ, coleslaw, fries

ALL AMERICAN MEATLOAF 14

house recipe, mushroom gravy, Yukon gold mashed, green beans Almondine

SHEPHERD'S PIE 14

seasoned ground beef, peas, carrots, onions, Yukon gold mashed

PORK CHOP 19

14 oz. rib-in chop, apple chutney, Yukon gold mashed

MAC & CHEESE 13

spiral pasta, rich blend of cheeses, bacon bread crumb crust

CHICKEN POT PIE 14

chicken, peas, carrots, onion, diced potatoes, chicken gravy, golden pie crust

SHRIMP FRA DIAVOLO 16

spicy, housemade marinara, penne pasta

FISH & CHIPS 15

beer battered cod, housemade tartar, coleslaw, fries

FRIED SHRIMP 16

fries, coleslaw, cocktail sauce

DESSERT

COUNTRY BREAD PUDDING 6

warm caramel cream

CHOCOLATE LAVA CAKE 8

warm and topped with vanilla ice cream

CARAMEL & SEA SALT CHEESECAKE 8

BROWNIE SUNDAE 8

nut brownie served a la mode with vanilla ice cream and whipped cream

ICE CREAM 4

vanilla or chocolate

BEVERAGES

COFFEE OR TEA 2.5

decaf or regular

CAPPUCCINO 4

ESPRESSO 3

SOFT DRINKS 2.5

Pepsi®, Diet Pepsi®, Mountain Dew®,
Sierra Mist®

STEWART'S ROOT BEER® 2.75

regular or diet

ICED TEA - REGULAR 2.5

LIPTON RASPBERRY ICED TEA® 2.5

TROPICANA LEMONADE® 2.5

AQUAFINA BOTTLED WATER® 2.75

SIDES

FRIES

SWEET POTATO FRIES

STEAMED FRESH BROCCOLI

GREEN BEANS ALMONDINE

YUKON GOLD MASHED

SEASONED RICE

ONION RINGS

COLESLAW

CORN BREAD BASKET

- 3 -

KIDS

All entree's are served with soft drink,
fries and child's ice cream.



CHEESEBURGER

CHICKEN FINGERS

KIDS PIZZA

GRILLED CHEESE

MOZZARELLA STICKS

MAC & CHEESE

PASTA WITH MARINARA

- 7 -

Kid's menu is intended for children 12 and under.

WINES

WHITE	glass	bottle
Firestone, Reisling	7.5	24
Ferrari Carano, Fume Blanc	9	32
White Haven, Sauvignon Blanc	8	28
J. Vineyards, Pinot Grigio	9	32
Maso Canali, Pinot Grigio	9.5	33
Mirassou, Chardonnay	8	28
Kendall Jackson, Chardonnay	9.5	30

RED	glass	bottle
Mirassou, Pinot Noir	8.5	26
J. Vineyards, Pinot Noir	10	33
Red Rock, Merlot	9	32
BV, Cabernet	9.5	33
J. Lohr 7 Oaks, Cabernet	10	33
Ruffino, Chianti	7.5	24
Louis Martini, Cabernet		36
Alamos, Malbec		37

WHITE ZINFANDEL & ROSÉ	glass	bottle
Fleur de Mer, Rosé, France	8	32

SANGRIA	glass	bottle
Red or White, w/ fresh fruit	8	

★ HOUSE WINE 6

Cabernet, Merlot, Pinot Grigio,
Chardonnay, White Zinfandel

HAPPY HOUR

MON. - FRI. 3-7PM & SAT. & SUN. 1-5PM

★
\$2.50

BUD LIGHT, COORS LIGHT
& MILLER LITE DRAFTS

\$2.75

YUENGLING & BUDWEISER DRAFTS
& DOMESTIC BEER BOTTLES

\$4 WELL DRINKS & WINE VARIETALS

\$5 SANGRIA

DRAFT

Guinness Stout	Strongbow Cider
Black & Tan	Stella Artois
Yuengling	Long Trail IPA
Blue Moon	Goose Island IPA

Sam Adams Seasonal

Bud & Bud Light

Coors Light

Miller Lite

ASK YOUR SERVER

ABOUT OUR ROTATING
DRAFT BEER SELECTIONS

BOTTLED

Amstel Light	HAND CRAFTED:
Corona	Abita
Corona Light	Stone
Heineken	Smutty Nose
Heineken Light	Tröegs
Rolling Rock	Brooklyn Brewery
Sam Adams	Lagunitas
Budweiser	Founders
Bud Light	Sessions IPA
Miller Lite	Sessions Lager
MGD 64	Chimay Red
Michelob Ultra	Chimay Blue
O'Doul's	Dale's Pale Ale
	Fat Tire

SPECIALTY NIGHTS



TUESDAYS

2 FOR 1 BURGER NIGHT

WEDNESDAYS

WINE BOTTLES - HALF PRICE

THURSDAYS

.49¢ ROASTED CLAMS

BY THE DOZEN