



drinks ~ lunch ~ dinner

LEGEND HAS IT...

The history of Moore's can be traced to Moses Mount who lived in the original structure which now serves as our tavern. Moses was an aide to General George Washington during the Revolutionary War. Upon his return to his beloved Freehold, Moses began operating a tavern in his home, at this location, for the local gentry and an inn for weary travelers.

According to an order of the Monmouth County court of Quarter Session dated April 25th, 1787, Moses was granted a "continued license" for "keeping a public house of entertainment". The date of the earliest license was granted to Moses has not been determined. Moses was a colorful and cheerful rogue. According to Historical and Genealogical Miscellany of Monmouth County, written by Dr. John E. Stillwell (Higgins Book Co. 1932), Moses was a "lover of fast horses and a great rider of race horses". Although county officials found Moses to be a man of good repute, honesty and temperance, Moses may have run afoul of the law. An order of the same court of Quarter Session, dated April 22, 1800, required Moses to provide lodging only to men, stabling to horses and to prohibit any type of gambling.

The present tavern has been carefully restored and demonstrates early American building techniques. The tavern beams reveal the original tool markings of the time. Please join us in a celebration of good times as so many other great Americans have for over two centuries!

402 WEST MAIN STREET, FREEHOLD, NJ
732.863.0555

www.moorestavern.com



MOORE'S

TAVERN & SPORTS BAR

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APPETIZERS

- MOORE'S WINGS** Fresh and cooked to order, wings come plain or tossed in any one of our signature sauces along with blue cheese dressing and celery sticks. 11
WING SAUCES - In order of heat...Classic BBQ, Sweet Thai Chili Sauce, Thai Phun, Chipotle BBQ, Buffalo Sauce.
- FRIED PICKLES** Dill pickles, breaded, fried and served with horseradish sauce. 7
- ROASTED RED PEPPER HUMMUS** With warm pita wedges, celery and carrot sticks. 8
- FRIED ONION RINGS** Served with a side of horseradish sauce. 7
- BUFFALO CHICKEN DIP** Chopped chicken, cream cheese, cheddar cheese and hot sauce served piping hot with nacho chips. 10
- COCONUT SHRIMP** Butterflied gulf shrimp encrusted with sweet shredded coconut then fried golden and served with a sweet & spicy mango jelly. 10
- ROASTED CLAMS** Half dozen with drawn butter for dipping..... 7
- BAVARIAN PRETZEL STICKS** Baked soft pretzel sticks served with creamy jalapeño cheese sauce. 8
- MOZZARELLA STICKS** With zesty marinara..... 8
- BONELESS CHICKEN TENDERS** Plain or tossed in any one of our sauces, served with celery and bleu cheese dressing. 11
- QUESADILLA** Chicken, peppers, onions and cheddar jack cheese, served with sour cream and salsa. 12
- ALL AMERICAN CHILI** Made here..... 8
- NACHO PLATTER** Nacho cheese sauce, tomatoes, black olives, jalapenos, chili. small 8.5 large 12.5
- SPINACH & ARTICHOKE DIP** Blend of cheeses, spinach, artichoke hearts served with tortilla chips. 8
- SPICY CRAB & SPINACH DIP** Served hot with warm pita chips on the side..... 12
- CALAMARI** Hand breaded and flash fried, served with marinara or Buffalo Style. 11
- EDAMAME** Steamed and topped with cracked sea salt and a squeeze of fresh lime..... 8
- BEEF SLIDERS** Three beef sliders with cheese and sauteed onions..... 9
- COMBINATION PLATTER** Coconut Shrimp, Mozzarella Sticks, Chicken Tenders, Two Beef Sliders..... 15
- GARLIC SHRIMP** Sautéed with garlic and tossed with fresh tomato & herbs laced with sherry and served with crostini. 12

SOUPS

SOUP du' JOUR

Cup 3.00 / Crock 4.00

BEEF VEGETABLE Thick and hearty with fresh cut vegetables and seasoned beef.

Cup 3.00 / Crock 4.00

ONION ALE Rich beef broth and caramelized onion topped with Swiss and baked 'til golden brown.

Cup 4.00 / Crock 5.00

LOBSTER BISQUE Loaded with lobster meat and laced with sherry.

Cup 4.00 / Crock 5.00

SALADS

CLASSIC CAESAR With fresh croutons and shaved Parmesan. 9
With grilled chicken - add \$4 With broiled or blackened salmon - add \$6

BUFFALO CHICKEN Red peppers, celery, cheddar-jack cheese, bacon, served with bleu cheese dressing. 12

CHOPPED COBB Grilled or blackened chicken, black olives, tomatoes, bacon, cucumbers, chopped egg, bleu cheese, red onion, and croutons over chopped romaine served with bleu cheese dressing. 13

TUSCAN CHICKEN Grilled chicken over fresh greens with artichoke hearts, kalamata olives, red peppers, pepperoncini, slivered almonds and Romano cheese served with a balsamic vinaigrette. 11

SOUTHWEST CHICKEN Grilled chicken over chopped romaine with black olives, black bean corn relish, tri-colored tortilla strips, slivered almonds, all tossed with Southwest spices and chipotle ranch dressing 12

STEAK SALAD Fresh grilled sirloin, chopped romaine, cucumber, tomato, bacon and onion straws with ranch dressing. 15

Salad Dressings - Honey Mustard, Blue Cheese, Ranch, Creamy Italian, Balsamic Vinaigrette, Catalina (fat free), Creamy Caesar, Chipotle Ranch.

BRICK OVEN PIZZA

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

MARGHERITA PIZZA San Marzano tomatoes, fresh mozzarella, Parmesan, fresh basil, olive oil, sea salt.	10
PEPPERONI San Marzano tomatoes, fresh mozzarella, Parmesan, pepperoni, fresh basil, olive oil, sea salt.	12
SPICY SAUSAGE San Marzano tomatoes, fresh mozzarella, Parmesan, spicy ground sausage, caramelized onion, fresh basil, olive oil, sea salt.	12
PIZZA BIANCA Ricotta cheese, fresh broccoli, shaved garlic and shredded mozzarella	12

PROSCIUTTO & GOAT CHEESE Imported prosciutto, caramelized onion and goat cheese.	14
SPICY CRAB & SPINACH Crabmeat, spinach, pepper-jack cheese	14
PENNE VODKA Penne vodka made with San Marzano tomatoes and fresh mozzarella.	12
CREATE YOUR OWN PIZZA Start with our Margherita Pizza and expand from there!	10

CREATE YOUR OWN TOPPINGS

Pepperoni, Prosciutto, Sausage, Bacon, Anchoives, Onion, Green or Red Bell Peppers, Broccoli, Mushrooms, Black Olives, Goat Cheese ... 1 dollar each

BURGERS

*Cheeses: American, Swiss, Cheddar, Provolone, Pepper Jack, Bleu and Mozzarella. Add Bacon \$1 ~ Add Fried Egg \$2
All items below are served with fries and a dill pickle spear. Substitute Sweet Potato Fries \$1.25*

CHEESEBURGER Your choice of cheese.	10
MOORE'S TAVERN BURGER Homemade chili, melted cheddar, Bermuda onion.....	11
JERSEY BURGER Juicy burger grilled and topped American cheese and grilled pork roll.	11

CAROLINA BURGER BBQ sauce & frizzled onions.....	11
TURKEY BURGER With lettuce, tomato, onion and chipotle ranch dressing.....	11
BAYOU BURGER Cajun seasoning, bleu cheese, bacon and caramelized onion.	12
BLACK BEAN VEGGIE BURGER Rice, corn, spinach, chipotle and bell peppers blended then fire grilled and topped with chipotle ranch dressing.....	11

*Substitute
CHICKEN BREAST or VEGGIE BURGER
at no extra charge!*

SANDWICHES, WRAPS & PANINIS

All items below are served with fries and a dill pickle spear. Substitute Sweet Potato Fries \$1.25

CUP OF SOUP & ½ SANDWICH Cup of beef vegetable and ½ turkey or roast beef sandwich.....	10
SLOPPY MOORE Pulled BBQ pork and coleslaw on a brioche roll - Our signature sandwich!	11
REUBEN Corned beef or turkey served open faced on marble rye with sauerkraut, melted Swiss and Russian dressing.	12.5
TURKEY CLUB Stacked with bacon, lettuce, tomato and mayo on marble rye.	12
ENGLISH DIP Hot roast beef with melted Swiss on a fresh roll with Au Jus and horseradish sauce.	12
CHICKEN PORTABELLA PANINI Grilled chicken breast, portabella mushroom, melted mozzarella, roasted red pepper, onion straws, fresh basil pesto, tucked into a homemade grilled flatbread.	12
THE TRENTONIAN Trenton pork roll piled high with melted American cheese served on a fresh roll. (<i>Add Fried Egg - \$2</i>). ...	8
ROASTED VEGETABLE PANINI Grilled portabella mushrooms, roasted red peppers, zucchini, eggplant, fresh mozzarella, fresh basil pesto	10
BUFFALO CHICKEN WRAP Crispy chicken tenders tossed in hot sauce, tomatoes, lettuce and bleu cheese dressing.	10
CHICKEN CAESAR WRAP Grilled chicken and Caesar salad.	11
FISH BURRITO WRAP Beer battered cod with jack cheddar, lettuce, tomato, jalapenos and chipotle ranch dressing, drizzled with fresh lime juice and wrapped in a wheat tortilla.....	12
BALSAMIC CHICKEN PANINI Grilled chicken, spinach, roasted red peppers and fresh mozzarella in a homemade flatbread with a side of balsamic demi-glaze.	11.5

MOORE'S ENTREES

All items listed below are served with a garden salad and freshly baked bread. Add a Caesar Salad for an additional \$1.5

THE GRILLE

GRILLED SIRLOIN 10 oz. fresh cut sirloin, marinated and grilled, topped with frizzled onions and served with Yukon Gold mashed potatoes and fresh vegetable.	19
RIB EYE STEAK 16 oz. hand cut rib eye, char-grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetable.	25
HICKORY SMOKED BABY BACK RIBS A pound of our true, honest to goodness, fall-off-the-bone, delicious ribs, basted with BBQ sauce and served with coleslaw and fries.	18
GRILLED BALSAMIC CHICKEN Boneless chicken breast grilled and topped with spinach, roasted red peppers and mozzarella cheese, drizzled with a warm balsamic demi-glaze, served over Yukon Gold mashed potatoes.	16
APPLE RUM GLAZED PORK CHOP Center cut pork chop topped with sautéed apples in a sweet rum glaze over Yukon gold mashed potatoes.	19

COMFORT FOOD

CHICKEN POT PIE Chicken stew served in a casserole and topped with a tender pie crust and served Yukon Gold mashed potatoes.....	14
MOUNT'S CORNER MEATLOAF Our special recipe, slow cooked and topped with mushroom gravy and served with Yukon Gold mashed potatoes and fresh vegetable.	14
SHEPHERD'S PIE Seasoned ground beef, peas and carrots topped with Yukon Gold mashed potatoes and baked until golden brown, served with fresh vegetable.	14
APRICOT CHICKEN Almond breaded boneless Chicken breast, fried and topped apricot brandy laced sauce, served with Yukon Gold mashed potatoes and fresh vegetable.	15
PENNE VODKA Penne tossed in a creamy home-style vodka sauce.	11
Add grilled or blackened chicken - 4	

FROM THE SEA

COCONUT SHRIMP Served with mango jelly dipping sauce and fries.	16
FISH & CHIPS Beer battered cod served with tartar, malt vinegar and fries.	14
SESAME SALMON Fresh salmon filet lightly dusted with black and white sesame seeds, broiled and topped with sweet and spicy ginger chili glaze with fresh vegetable and chef's rice.	18
FIRECRACKER SHRIMP A mound of tender shrimp lightly dusted and drizzled with a honey sriracha glaze. Served over wild rice with pickled cabbage slaw.	18
LOBSTER TAILS Twin 5 oz. tails served with Yukon Gold mashed potatoes and fresh vegetable.	24
LOBSTER TAIL & SHRIMP 5 oz. Brazilian tail and golden fried coconut shrimp, served with mashed Yukon gold potatoes.	22

SIDES-Three Dollars...

VEGETABLE DU JOUR, CHEF'S RICE, YUKON GOLD MASHED POTATOES, BROCCOLI, FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, PARMESAN ROASTED POTATOES, PENNE or LINGUINI with MARINARA

BOTTLES

DOMESTIC

- Budweiser
- Bud Light
- Bud Light Lime
- Miller Lite
- Coors Light
- Michelob
- Michelob Ultra
- Rolling Rock
- Landshark
- Yuengling Light
- MDG 64
- O'Doul's



PREMIUMS & IMPORTS

- Amstel Light
- Corona
- Corona Light
- Heineken
- Heineken Light
- Beck's
- Beck's Light
- Mike's Hard Lemonade
- Mike's Hard Cranberry Lemonade
- Sam Adam's
- Sam Adam's Light
- "Seasonal Selections"

DRAFT

- Budweiser.
- Bud Light.
- Coors Light
- Miller Lite and
- Yuengling Lager
- ★
- Longtrail IPA
- Strongbow Hard Cider
- Harpoon IPA
- Leinenkugel Seasonal
- Guinness Stout - Black & Tan
- Blue Moon
- Goose Island 312
- Goose Island Endless IPA
- Stella Artois
- ~ * ~

Be sure to ask your server for today's seasonal beer selections.

OPEN DAILY

11:30AM



LIVE ENTERTAINMENT

FRI. & SAT. NIGHTS

MOORE'S

TAVERN & SPORTS BAR

SIDES
\$3

VEGETABLE DU JOUR, CHEF'S RICE, YUKON GOLD MASHED POTATOES, BROCCOLI, FRENCH FRIES, SWEET POTATO FRIES, COLESLAW, PARMESAN ROASTED POTATOES, PENNE or LINGUINI with MARINARA

DESSERT

- CHOCOLATE LAVA CAKE**
Warm and topped with vanilla ice cream. 8
- COUNTRY BREAD PUDDING**
With warm caramel creme 6
- NY CHEESECAKE**
Served plain or topped with strawberry glaze or chocolate syrup. 8
- BROWNIE A LA MODE** (contains nuts)
Warm and topped with vanilla ice cream, chocolate syrup and whipped cream..... 7
- ICE CREAM** Vanilla, Chocolate or Strawberry..... 4

WINES BY THE GLASS

WHITE

- Forest Glen. Pinot Grigio ~ 7.75
- Barefoot. Moscato ~ 6.75
- Firestone. Reisling ~ 7.5
- Maso Canali. Pinot Grigo ~ 9.75
- Nobilo. Sauv. Blanc ~ 7.75
- Mirassou. Chardonnay ~ 7.5
- William Hill Chardonnay ~ 7.5
- Kendall Jackson. Chardonnay ~ 9.25

RED

- Alamos. Malbec ~ 7.75
- Louis Martini. Cabernet ~ 8.25
- Lindeman's. Merlot ~ 7.25
- Yellowtail. Shiraz ~ 7.25

BLUSH

- Woodbridge. White Zinfandel ~ 6.25
- Berringer. White Zinfandel ~ 6.25



CAFE SPECIALTIES

IRISH COFFEE

Tullamore Dew ~ 7

MEXICAN COFFEE

Kahlua ~ 7

SPANISH COFFEE

Tia Maria & Rum ~ 7

BEVERAGES

FRESH BREWED COFFEE

Regular or Decaf. 2.5

TEA

Regular or Decaf. 2.5

CAPPUCCINO

Plain or Mocha, Regular or Decaf. 3.5

ESPRESSO

Regular or Decaf. 2.75

SODA

Pepsi®, Diet Pepsi, Sierra Mist, Orange Slice, Ginger Ale, Mountain Dew. 2.5

STEWART'S ROOT BEER

Bottled. 2.75

AQUAFINA

Bottled. 2.75

RASPBERRY ICED TEA

Sweetened. 2.5

FRESH BREWED ICE TEA

Unsweetened. 2.5

402 West Main Street, Freehold, NJ 07728
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www.moorestavern.com

Monday-Friday • 3-7pm
Saturday & Sunday • 1-5pm

SELECTED REDUCED PRICE APPETIZERS

\$2 Bud Light, Coors Light and Miller Lite Drafts

\$2.50 Yuengling & Bud Drafts, and Domestic Beer Bottles

\$3.50 Well Drinks • \$4 Varietal Wines • \$5 Sangria



ENTERTAINMENT

JOIN US FOR BURGER NIGHT!

Enjoy 2 for 1 burger
EVERY TUESDAY
All day and all night!

.49¢ ROASTED CLAMS
By the 1/2 Dozen
EVERY THURSDAY - available all day

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MOORE'S

HAPPY HOUR

SELECTED REDUCED PRICE APPETIZERS

\$2 Bud Light, Coors Light and Miller Lite Drafts
\$2.50 Yuengling & Bud Drafts, and Domestic Beer Bottles
\$3.50 Well Drinks
\$4 Varietal Wines
\$5 Sangria

MONDAY - FRIDAY from 3-7pm
SATURDAY - SUNDAY from 1-5pm

AUGUST

FRI 4
Tragic Remedy
10:00 pm - 1:30 am
SAT 5
Sweet Chin Music
10:00 pm - 1:30 am
FRI 11
Friend Zone
10:00 pm - 1:30 am
SAT 12
The Pickles
10:00 pm - 1:30 am
FRI 18
Phil Engel Band
10:00 pm - 1:30 am
SAT 19
Under Pressure
10:00 pm - 1:30 am
FRI 25
NEW~ Ned Ryerson
& The Groundhogs
10:00 pm - 1:30 am
SAT 26
Undisputed
10:00 pm - 1:30 am

SEPT.

FRI 1
Upside
10:00 pm - 1:30 am
SAT 2
CD & The Proofs
10:00 pm - 1:30 am
FRI 8
Phil Engel Band
10:00 pm - 1:30 am
SAT 9
The Copyrights
10:00 pm - 1:30 am
FRI 15
Moondoggie
10:00 pm - 1:30 am
SAT 16
Eddie Testa Band
10:00 pm - 1:30 am
FRI 22
The Quattro's
10:00 pm - 1:30 am
SAT 23
The Ruckus
10:00 pm - 1:30 am
FRI 29
Steve Johnson Band
10:00 pm - 1:30 am
SAT 30
Undisputed
10:00 pm - 1:30 am

OCT.

FRI 6
No Standards
10:00 pm - 1:30 am
SAT 7
The Pickles
10:00 pm - 1:30 am
FRI 13
Under Pressure
10:00 pm - 1:30 am
SAT 14
Phil Engel Band
10:00 pm - 1:30 am
FRI 20
Changing Lanes
10:00 pm - 1:30 am
SAT 21
Undisputed
10:00 pm - 1:30 am
FRI 27
Ned Ryerson
& The Groundhogs
10:00 pm - 1:30 am
SAT 28
Nine Deeze Nite
10:00 pm - 1:30 am

