

FOOD ALLERGY?
Let your server know
before ordering!



SUNDAY - TUESDAY: 12PM - 11PM
WEDNESDAY-SATURDAY: 12PM-1AM

437 NASHUA STREET, MILFORD, NH 03055

STARTERS

- CHICKEN WINGS ***** \$16
8 Crispy Jumbo Chicken Wings, Tossed In Your Choice Of Dry Rub Or Sauce. Served With Celery & Carrot Sticks, Ranch Or Blue Cheese - *Cajun • Garlic & Herb • Buffalo BBQ • Garlic Parm • Bourbon & Bacon Jam*
- JALAPEÑO POPPERS** \$13
8 Deep Fried Jalapeños Filled With Cream Cheese & Served With A Side Of Chipotle Aioli
- MOZZARELLA MOONS** \$10
3 Crispy Mozzarella Moons, Served With A Side Of Marinara Sauce
- SHRIMP COCKTAIL **** \$16
5 Jumbo Shrimp, Perfectly Chilled & Served With Cocktail Sauce & A Lemon Wedge
- SOFT PRETZEL BITES** \$9
Bavarian-style Salted Mini Pretzels Bites, Served Warm With A Side Of Beer Cheese Sauce & Tavern Mustard
- NACHOS **** \$14
Crispy Corn Tortilla Chips Loaded With Melted Cheese, Jalapeños, Black Beans, Onions & Bell Peppers, Sour Cream & Salsa. **Add Grilled Chicken * Or Beef + \$3**
- FRIED PICKLES** \$10
Crispy & Tangy Deep-fried Dill Pickles, Served With A Creamy & Our Elisha's House Dressing
- FRIED ASPARAGUS** \$11
Deep-fried To Perfection & Served With Our Elisha's House Dressing
- STEAK BOMB EGG ROLLS** \$16
Deep-fried Egg Rolls With House-cut Steak, Onions, Peppers & American Cheese Served With Elisha's House Dressing & Chipotle Aioli
- FRIED CHEESE CURD POUTINE** \$14
Crispy Fried Cheese Curds Smothered In Housemade Beef Gravy, Served Over A Bed Of Golden French Fries
- SPINACH + ARTICHOKE DIP **** \$15
Spinach + Artichoke Dip Topped With A Mix Of Swiss & Parmesan Cheese. Served With House-made Tortilla Chips
- CHICKEN FINGER BASKET** \$14
5 Deep Fried Chicken Fingers, Served On A Bed Of Golden French Fries
- O-RING BASKET** \$12
Hand-Cut Golden Onion Rings, Served With Our Tavern Fry Sauce



SOUP & SALAD

- Balsamic Vinaigrette • Blue Cheese Caesar • Elisha's House Dressing • Honey Mustard • Italian • Ranch
- ADD PROTEIN**
Blackened Chicken \$9 | Grilled/Fried Chicken \$8
5oz-Steak Tips \$12 | Ground Beef \$6 | (4)Shrimp \$12
Salmon \$13
- FRENCH ONION SOUP** \$12
- CLAM CHOWDAH** Cup \$9 Bowl \$13
- CAESAR OR GARDEN SALAD ****.. Side \$5 Full \$11
- WEDGE SALAD **** \$15
A Cold Wedge Of Iceberg Lettuce Topped With Crumbled Applewood Smoked Bacon, Tomatoes, Sliced Red Onions, Crumbled Blue Cheese, Scallions & Blue Cheese Dressing
- TAVERN COBB **** \$25
Marinated Steak Tips, Applewood Smoked Bacon, Avocado, Cherry Tomatoes, Hard-boiled Egg, Grilled Corn, Crisp Lettuce, & Blue Cheese Crumbles Topped With Our Delicious Elisha's House Dressing



SANDWICHES

- SERVED WITH FRIES
Upgrade: Sweet Potato Fries + \$3 | O-Rings + \$3
- HOT HONEY CHICKEN SLIDERS** \$15
Crispy Fried Chicken, Pickles, Lettuce, & Our House-made Hot Honey Drizzle On Toasted Potato Bun
- SMOKED TURKEY MELT **** \$17
Hickory Smoked Turkey, Aged Cheddar Cheese, Applewood Smoked Bacon, Chipotle Aioli, & Baby Arugula On Toasted Sourdough Bread
- CAPRESE CHICKEN **** \$18
Grilled Chicken, Tomatoes, Fresh Mozzarella, & Basil Pesto On Toasted Sourdough
- FRIED HADDOCK SANDWICH** \$18
Fresh Haddock Lightly Breaded & Deep Fried On A Brioche Roll. Topped With Lettuce, Tomato & Served With Tartar Sauce & A Lemon Wedge
- REUBEN **** \$17
Tender Top Round Corned Beef, Sauerkraut & Melty Aged Swiss Cheese, Topped With Creamy Thousand Island Dressing, On Toasted Marble Rye
- CHICKEN SANDWICH** \$16
Grilled Or Fried Chicken Sandwich, Served On A Toasted Brioche Roll With Lettuce, Tomato, Onion, & Pickles

Please alert your server to any food allergies. While we take precautions, our kitchen uses shared equipment and fryer oil, so we cannot guarantee allergen-free dishes.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
** Indicates that dishes can be GLUTEN FRIENDLY - Please ask your server



DOUBLE SMASH BURGER

BURGERS

- SERVED ON A TOASTED BRIOCHE ROLL WITH FRIES
Upgrade: Sweet Potato Fries + \$3 | O-Rings + \$3
- SMASH BURGER* ****..... Single \$13 Double \$19
4oz. Beef Patty **Cooked Mid-Well** Topped With American Cheese, Lettuce, Tomatoes, Onions & Pickles
- ITALIAN SMASH BURGER***... Single \$14 Double \$20
4oz. Italian Spiced Beef Patty **Cooked Mid-Well**, Mozzarella Cheese, Marinara Sauce & Basil
- CHEESEBURGER* ****..... \$17
Our House 8oz Beef Patty, Topped With American Cheese, Lettuce, Tomatoes, Onions & Pickles
- MUSHROOM & SWISS BURGER* ****..... \$20
Our House 8oz Beef Patty, Sautéed Garlic Mushrooms, Aged Swiss Cheese, Roasted Garlic Aioli, Lettuce, Tomatoes, & Onion
- VEGGIE BURGER**..... \$18
Flavorful Black Bean, Sweet Corn & Pearled Barley Patty, Topped With Aged Cheddar Cheese, Chipotle Aioli, Fresh Baby Arugula, Tomatoes & Onions
- BOURBON BACON JAM BURGER* ****..... \$20
Our House 8oz Beef Patty, Smoked Cheddar Cheese, Our Bacon Bourbon Jam, Lettuce, Tomato, & Onion
- ADD TOPPINGS**.....
Cheddar, Swiss, or Provolone +\$0.50
- Grilled Onions, Mushrooms, Peppers, Or Jalapeños +\$1
- Bacon, Avocado, Fried Egg, Onion Strings, Bourbon Bacon Jam, Or Gluten-Free Bun +\$2

SIDES

- SAUTÉED GARLIC ASPARAGUS ****..... \$9
- SAUTÉED GARLIC GREEN BEANS ****..... \$7
- FRENCH FRIES ****..... \$6
- VEGETABLE MEDLEY ****..... \$7
- RICE PILAF**..... \$6
- SWEET POTATO FRIES ****..... \$7
Topped With Maple Syrup
- GARLIC MASHED POTATOES ****..... \$5

PASTA

- SERVED WITH CHEESY GARLIC BREAD
- SPAGHETTI & MEATBALLS**..... \$25
House Made Italian Meatballs & Marinara Served Over Spaghetti & Shaved Parmesan
- PESTO SHRIMP & SCALLOPS**..... \$30
Pan Seared Jumbo Shrimp & Scallops Served Over Fettuccine, Smothered In A Decadent Basil Pesto Cream Sauce & Shaved Parmesan Cheese
- VEGGIE PASTA**..... \$18
Zucchini, Squash, Spinach, Roasted Red Peppers, Red Onion & Mushrooms Tossed In Your Choice Of Marinara, Basil Pesto, Or Alfredo Sauce Over Fettuccine, Topped With Shaved Parmesan
- GNOCCHI**..... \$15
Potato Gnocchi Served With Your Choice Of Pesto, Alfredo Or Marinara Sauce

ENTREES

- STEAK TIPS* ****..... \$29
10oz House-marinated Steak Tips Served With Garlic Mashed Potatoes & Sautéed Garlic Green Beans
- RIBEYE * ****..... \$39
14oz Grilled To Your Preferred Temperature, Served With Garlic Mashed Potatoes & Sautéed Garlic Green Beans
- FILET * ****..... \$42
8oz Filet Served With Creamy Mashed Potatoes & Sautéed Garlic Green Beans
- HERB ROASTED HALF CHICKEN ****..... \$27
Roasted Chicken Seasoned With Garlic, Rosemary & Thyme Compound Butter, Served With Sautéed Garlic Asparagus & Rice Pilaf



HERB ROASTED HALF CHICKEN

SEAFOOD

- SCALLOPS ****..... \$29
8 Scallops Baked Or Fried, Served With Rice Pilaf & Sautéed Garlic Green Beans & A Fresh Lemon Wedge
- FISH & CHIPS**..... \$21
Fresh Haddock, Lightly Breaded & Deep Fried. Served With Fries, Coleslaw, Tartar Sauce & A Lemon Wedge
- SEAFOOD PLATTER**..... \$33
Lightly Breaded Haddock, Shrimp, & Scallops, Deep-fried To Perfection. Served With Crispy Fries, Coleslaw, Tartar Sauce, & A Lemon Wedge
- BAKED HADDOCK ****..... \$24
Fresh Haddock Baked In A White Wine Butter Sauce, Topped With A Lemon Breadcrumb. Served With A Side Of Rice Pilaf & Sautéed Garlic Green Beans
- TUSCAN SALMON ****..... \$24
Pan-Seared Salmon Over Rice Pilaf, & Asparagus, Topped With Cherry Tomatoes, Red Onions & Artichokes In White Wine Butter

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