

## *Tavern Appetizers*

### *Shrimp Cocktail*

Three Jumbo Shrimp Poached in Our Court Bouillon  
Served with Our Tangy House Made Cocktail Sauce...\$11

### *Lobster Cocktail*

Tender Chunks of Maine Lobster Meat, Diced Bell Peppers & Scallions  
Tossed in our House Made New England Remoulade...\$15

### *Cheese Flights*

Trio of Local Cheeses & Accompaniments Selected by Our Chef  
Market Price

### *Century South Wings*

A Baker's Dozen. Lightly Breaded, Deep Fried & Crispy  
Celery, Carrots & Blue Cheese...\$10

### *Lobster Mac & Cheese*

Tender Chunks of Maine Lobster Blended with Our House Cheese Sauce.  
Topped with Buttered Bread Sauce...\$13

## *Tavern Salads*

### *Century Caesar*

House made Caesar Dressing, Crisp Romaine Hearts  
Crispy Polenta Croutons & Asiago Cheese...\$7

### *Arugula Salad*

Butter Walnuts, Granny Smith Apples, Sundried Cranberries & Blue Cheese  
Apple Walnut Vinaigrette...\$7

### *Garden Salad*

Marinated Beefsteak Tomatoes, Cucumbers, Grilled Red Onion & Spun Beets.  
House Made Roasted Garlic Ranch...\$7

### *Century Chopped Salad*

Iceberg Lettuce, Cucumbers, Tomatoes, Roasted Purple Beets, Spun Carrots & Pancetta Crisp Roasted Garlic Ranch...\$7

## *Sliders, Burgers & Steaks*

### *Braised Boneless Beef Short Ribs Twin Sliders*

Roasted Garlic & Cracked Pepper Aioli  
French Fries & Green Salad...\$9

### *Slow Cooked Chicken with Tart Cherry BBQ Sauce Twin Sliders*

Shaved Red onion Applewood Smoked Bacon & Cheddar Cheese  
French Fries & Green Salad...\$9

### *House Made Lump Crab Cake Twin Sliders*

Pan Seared with Sweet & Spicy Peppadew Aioli  
Root Vegetable Slaw & Green Salad...\$15

### *Century House Burger*

Certified Angus Beef, Grilled Red Onion with Applewood Smoked Bacon  
Sharp Cheddar & House Made Steak Sauce, served on a Brioche Bun ...\$10

### *Timothy's Tavern Steak*

Thin Cut Choice Ribeye Steak with House Made Steak Sauce Sweet Potato Fries & Green Salad...\$18

## *Grilled Pizzas*

All Pizzas Served on House Made Pizza Dough That Has been Grilled Over Open Flames

### *Garden Fresh*

Roasted Tomatoes, Goat Cheese, Arugula & Onion Jam...\$10

### *Pizza Margarita*

Fresh Mozzarella, Basil & Tomato...\$10

### *Sweet Potato & Bacon*

Rendered Applewood Smoked Bacon Lardons, Caramelized Onions & Roasted Sweet Potatoes. Topped with Goat Cheese...\$10