

STARTERS

TOMATO BASIL BRUSCHETTA

tomatoes, house pulled mozzarella, basil pesto & balsamic glaze 9.5

HUMMUS

with kalamata olives, tomatoes & feta served with toasted pita, cucumber, celery, and carrots 9

ASIAN CHICKEN SKEWERS

glazed sweet soy reduction topped with coconut curry sauce and fresh cilantro 9

ARTICHOKE & RISOTTO CROQUETTES

panko encrusted, crispy fried, stuffed with risotto, house pulled mozzarella, and artichoke hearts with garlic aioli 9.5

GRILLED BABY BRIE

apples, almonds, rosemary honey & toasted baguette 11

CHIPOTLE BBQ PIG WINGS ^{GF}

crispy pig wings tossed in house-made chipotle BBQ sauce 13

TAVERN CHICKEN NACHOS

black beans, spicy chicken, roasted corn pico de gallo, chipotle aioli & pepper jack cheese fondue 9

TAVERN CHEESEBURGER SLIDERS *

our own recipe with cheddar cheese, pickles, crispy fried onions & chipotle mayo 9.5

FAJITA STEAK SLIDERS *

ancho seasoned steak, roasted red peppers, queso fresco & chipotle aioli 10

CALAMARI

crispy fried calamari with banana peppers. served with chipotle aioli 9.5

SPICY AHI "TACOS" *^{GF}

bibb lettuce wraps, nappa cabbage slaw tossed with celery root in a sweet & sour vinaigrette, topped with seared ahi tuna, avocado, sliced jalapenos & Siracha 13

CHILI SEARED JUMBO SHRIMP

with green chili cheese grits cake & bbq butter sauce 14

JUMBO LUMP CRAB CAKES

Maryland style with remoulade 14

PRINCE EDWARD ISLAND MUSSELS *

steamed with white wine, lemon, butter, garlic & fresh herbs 13

SOUPS & SALADS

MOST SALADS CAN BE MADE GLUTEN FREE – PLEASE INQUIRE WITH YOUR SERVER

TAVERN SALAD

mixed greens, feta, sun-dried cranberries, roasted pumpkin seeds & rosemary-basil vinaigrette 8

STEAKHOUSE WEDGE

smoked bacon, chopped tomatoes, house bleu cheese dressing & crispy fried onions 8

TRADITIONAL CAESAR SALAD

shaved parmesan reggiano & croutons 8

ADD CHICKEN 4, SALMON* 6, SHRIMP OR PETITE TENDER STEAK* 8, CRAB CAKES 10

SOUP & SALAD

choose our tavern, wedge, or caesar salad with choice of chef's or tomato soup 12.5

GRILLED STEAK SALAD *

mixed field greens tossed with cherry tomatoes, bacon, bleu cheese crumbles, and balsamic vinaigrette topped with sliced petite tender steak and pickled red onion 16

GRILLED SALMON & KALE SALAD *

grilled salmon on chopped kale, mixed greens, toasted walnuts, roasted beets, toasted garlic, shaved parmesan & lemon vinaigrette 14

ASIAN TUNA SALAD *

seared rare ahi tuna, nappa cabbage, mango, edamame, avocado, red pepper, sesame citrus vinaigrette, toasted almonds, sesame seeds & wonton strips 14

CHEF'S SOUP

chef's soup prepared daily cup 4.5 bowl 6.5

SANTA FE CHICKEN SALAD

grilled seasoned chicken breast, mixed greens, black beans, charred corn salsa, queso fresco, avocado, bacon & crisp tortilla strips with chili-lime vinaigrette 13

GRILLED SEA SCALLOP SALAD *

shaved brussels & fresh baby spinach tossed in lemon vinaigrette with bacon, strawberries, almonds & goat cheese 14 sub chicken 13

GRILLED VEGETABLE SALAD

marinated portabella, asparagus, roma tomato, red pepper, zucchini & shaved parmesan with mixed field greens tossed in rosemary basil vinaigrette 13

TOMATO AND FRESH HERB SOUP ^{GF}

topped with goat cheese cup 4 bowl 6

MAINS ADD TAVERN, CAESAR, OR WEDGE TO ANY MAIN FOR 4

CHEF'S CATCH OF THE DAY *

prepared daily by our chefs MKT

PAN SEARED SEA SCALLOPS * ^{GF}

with fresh herbed rice topped with pineapple chutney & grilled asparagus 24

FRESH GRILLED TROUT * ^{GF}

with bacon cream sautéed brussels sprouts and whipped potatoes 19.5

FRESH GRILLED SALMON * ^{GF}

with lemon butter sauce, fried capers, sautéed spinach, and fresh herb rice 19.5

CRISPY PANKO SHRIMP *

parmesan-panko encrusted shrimp, chipotle creamed corn with bacon, herbed rice, and lemon butter sauce 23

FILET MIGNON * ^{GF}

with red wine demi-glace, whipped potatoes & grilled asparagus 29.5

CAJUN RIBEYE *

marinated in cajun seasoning with cheddar andouille hash & creamed corn with bacon 29.5

PORK OSSO BUCCO AND RISOTTO ^{GF}

braised & served over parmesan risotto with tomato demi-glace & roasted vegetables 24

GRILLED PORK PORTERHOUSE *

with tabasco cream sauce, andouille cheddar hash & grilled asparagus & crispy fried onions 19.5

TAVERN BEEF STROGANOFF *

beef tenderloin sautéed with mushrooms in a rich burgundy wine sauce over egg noodles, topped with sour cream & grilled asparagus 22

FRESH HERB & GARLIC 1/2 CHICKEN ^{GF}

garlic & fresh herbs, whipped potatoes, and lemon-pepper green beans 15

TAVERN ASIAN CHICKEN

sautéed chicken with sweet soy reduction, cilantro, and coconut curry sauce over vegetable fried rice 15

LEMON PEPPER BOWTIE PASTA

grape tomatoes, portabella mushrooms, bacon, arugula, red pepper flakes, parmesan reggiano & lemon pepper cream sauce 13
with chicken 17 with shrimp or scallops * 21

TAVERN CHICKEN PARMESAN

panko encrusted with house pulled mozzarella, pesto, and parmesan over fettucine noodles tossed in tomato cream sauce with artichoke hearts 17

SPICY VEGETARIAN THAI BOWL

thai broth with coconut, lemongrass, spicy curry, rice noodles & sauteed vegetables 14
with chicken 18 with shrimp or scallops * 22

HAND HELDS

*GLUTEN-FREE MULTI GRAIN BREAD IS AVAILABLE

ALL SERVED WITH FRENCH FRIES UNLESS NOTED – SUB SAUTÉED SPINACH, LEMON PEPPER GREEN BEANS, OR GRILLED ASPARAGUS FOR 1.75

LENTIL CAKES

curry spiced lentil cakes with arugula, red onion, tomato & lemon vinaigrette over cucumber mint sauce served with lightly fried pita in lieu of fries 9

TAVERN CUBAN SANDWICH

pulled pork, ham, swiss cheese, pickles & dijon mayo on Cuban bread 10

TURKEY CROISSANT

topped with avocado, bacon, honey mustard & melted provolone 10

TAVERN BURGER *

our own recipe, topped with cheddar cheese, bacon, lettuce, tomato & red onion 10.5

GRILLED STEAK SANDWICH *

seasoned petite tender, provolone, creamy horseradish, arugula, red onion & radish on an onion poppy seed bun 13

CRAB CAKE BLT

two crab cakes, bacon, lettuce, tomatoes, and remoulade on an onion poppy seed bun 15

CHICKEN OR STEAK TACOS

flour tortillas, pepper jack cheese, roasted corn pico de gallo & chipotle aioli
chicken 9 or grilled beef tenderloin 12

FRESH FISH SANDWICH OR TACOS *

ancho seasoned tilapia topped with roasted corn pico de gallo, lettuce, tomato, and a chipotle aioli on an onion poppy seed bun or flour tortillas 12

TACOS SERVED WITH BLACK BEANS & CHILI-LIME SLAW IN LIEU OF FRIES

* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

SIDES

LEMON-PEPPER GREEN BEANS 5

CHEDDAR ANDOUILLE HASH 6

WHIPPED POTATOES 5

MAC & CHEESE 5

CHIPOTLE CREAMED CORN WITH BACON 5

SAUTÉED SPINACH 5

GRILLED OR STEAMED ASPARAGUS 5

FRENCH FRIES 3

BLACK BEANS 4

FRESH HERB RICE 3

BLACK BEANS & RICE 4

CREAM & BACON SAUTÉED BRUSSELS

SPROUTS 5

^{GF} GLUTEN FREE OPTIONS

Please let your server know

if you have any allergies

Many additional items can be

adjusted to be made gluten free