

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, 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, walnuts & 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

HAND HELDS SERVED WITH FRENCH FRIES UNLESS NOTED - SUB SAUTÉED SPINACH, LEMON-PEPPER GREEN BEANS, OR GRILLED ASPARAGUS FOR 1.75

BLACKENED TILAPIA SANDWICH

ancho seasoned tilapia topped with roasted corn pico de gallo, lettuce, tomato & chipotle aioli on an onion poppy seed bun 12

SALMON CLUB *

grilled fresh salmon, crispy bacon, sliced tomatoes, spring mix, and dill aioli on a toasted egg bun 14

CRAB CAKE BLT

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

CURRY WALNUT CHICKEN SALAD

made with curry, dijon mustard, mayo, apples, red onion, & walnuts served with lettuce and tomato on toasted gluten-free multigrain bread 10

GRILLED 4 CHEESE WITH TOMATO SOUP

Swiss, provolone, cheddar & pepperjack perfectly melted with house pesto. Served with a cup of tomato soup in lieu of FF 9 with bacon 10.5

TAVERN BURGER *

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

SHORT RIB BURGER *

tavern's award winning burger patty topped with braised bbq short rib, swiss cheese, red onion, and chopped pickle 14

GRILLED STEAK SANDWICH *

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

TAVERN CUBAN SANDWICH

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

SANTA FE CHICKEN SANDWICH

ancho seasoned with black bean puree, shredded lettuce, charred corn salsa, queso fresco, and chipotle aioli 9

TURKEY CROISSANT

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

TACOS TACOS SERVED WITH BLACK BEANS & CHILI-LIME SLAW

SHORT RIB TACOS

braised short rib, nappa cabbage slaw, queso fresco, and pickled red onion on flour tortillas 13

CHICKEN OR STEAK TACOS

flour tortillas, pepper jack cheese, roasted corn pico de gallo & chipotle aioli chicken 9, steak 12

FISH TACOS

ancho seasoned tilapia topped with roasted corn pico de gallo, lettuce, tomato & chipotle aioli on warmed flour tortillas 12

PULLED PORK TACOS

flour tortillas, pepper jack queso, salsa verde & crispy fried onions 10

LUNCH FEATURES ADD TAVERN, CAESAR, OR WEDGE TO ANY MAIN FOR 4

CHEF'S LUNCH SPECIAL *

prepared daily by our chefs MKT

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 - vegetarian pasta available -

SPICY VEGETARIAN THAI BOWL

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

TAVERN BEEF STROGANOFF *

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

BLACKENED CHICKEN QUINOA BOWL ^{Gf}

portabello mushrooms, carrots and kale topped with sweet potato puree 13

LENTIL CAKES

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

TAVERN ASIAN CHICKEN

sautéed in a sweet soy reduction with fresh herb rice and sautéed vegetables topped with coconut curry sauce and cilantro 15

CRISPY PANKO SHRIMP

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

CAJUN TILAPIA ^{Gf}

sautéed spinach, herbed white rice, Tabasco cream sauce, and smoked pepitas 13

FRESH GRILLED SALMON * ^{Gf}

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

FRESH GRILLED TROUT ^{Gf}

with bacon cream sautéed brussels sprouts and whipped potatoes 19.5

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

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

FILET MIGNON * ^{Gf}

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

* 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