

## 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 <sup>GF</sup>

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" <sup>GF</sup>

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 <sup>GF</sup>

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 \* <sup>GF</sup>

served over creamed spinach with a crispy parmesan quinoa cake & topped with arugula, tomato, and red onion tossed in lemon vinaigrette 24

### FRESH GRILLED TROUT \* <sup>GF</sup>

with bacon cream sautéed brussels sprouts and whipped potatoes 19.5

### FRESH GRILLED SALMON \* <sup>GF</sup>

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

### SEAFOOD POT PIE \*

scallops, shrimp, salmon, tilapia topped with fresh vegetables baked in a seafood cream sauce topped with puff pastry 24

### CRISPY PANKO SHRIMP \*

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

### FILET MIGNON \* <sup>GF</sup>

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

### CAJUN RIBEYE \*

marinated in cajun seasoning with cheddar andouille hash & creamed spinach 29.5

### PORK OSSO BUCCO \* <sup>GF</sup>

slowly braised, served over parmesan risotto with roasted vegetables and topped with tomato demi glace 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 <sup>GF</sup>

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

### TAVERN ASIAN CHICKEN

sautéed 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  
- vegetarian pasta available -

### TAVERN CHICKEN PARMESAN

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

### SPICY VEGETARIAN THAI BOWL

thai broth with coconut, lemongrass, spicy curry, rice noodles & sautéed 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 steak 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 CREAM 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



### GLUTEN FREE OPTIONS

Please let your server know if you have any allergies. Many additional items can be adjusted to be made gluten free.