

STARTERS

TOMATO BASIL BRUSCHETTA

tomatoes, house pulled mozzarella, basil pesto & balsamic glaze 12

HUMMUS

with kalamata olives, tomatoes & feta served with toasted pita, cucumber, celery, and carrots 12

TAVERN CHEESEBURGER SLIDERS*

our special burger recipe with cheddar cheese, pickles, crispy fried onions & chipotle mayo 11

JUMBO LUMP CRAB CAKES*

Maryland style with remoulade 16

GRILLED BABY BRIE

apples, almonds, rosemary honey, grilled baguette 13

MEATBALLS*

tomato cream sauce, ricotta cheese, fresh herbs and parmesan crostini 10

STEAK & GOAT CHEESE FLATBREAD*

herbed goat cheese, grilled steak, roasted peppadews, arugula, and balsamic glaze on fried pita bread 14

TUNA WONTONS*

ahi tuna tossed in sesame oil, topped with avocado cream, Sriracha aioli, pineapple relish, and sesame seeds on crispy wontons 14

FRIED MAC N' CHEESE

panko encrusted andouille sausage mac n' cheese served with house made Tavern ketchup 10

CALAMARI*

crispy fried calamari with peppadews, served with chipotle aioli 10

TAVERN CHICKEN NACHOS*

black beans, spicy chicken, roasted corn pico de gallo, chipotle aioli & pepper jack cheese fondue 10

CHILI SEARED JUMBO SHRIMP*

with green chili cheese grits cake & bbq butter sauce 14

FIRE ROASTED TOMATO MUSSELS*

tomato jam a la vodka, mussels & fresh herbs 14

SOUPS & SALADS

TAVERN SALAD

mixed greens, feta, dried cranberries, pumpkin seeds & rosemary-basil vinaigrette 10

STEAKHOUSE WEDGE

smoked bacon, tomatoes, bleu cheese dressing, crispy fried onions 10

TRADITIONAL CAESAR SALAD

Romaine, parmesan & croutons 10

**ADD CHICKEN* 6, SALMON* 8
SHRIMP* OR PETITE STEAK* 8
CRAB CAKES * 12**

SOUP & SALAD

choose our tavern, wedge or caesar salad with choice of chef's or tomato soup 14

GRILLED STEAK SALAD*

mixed greens with balsamic dressing tossed with grape tomatoes, bacon, and bleu cheese crumbles, topped with pickled red onions 17.5

GRILLED SALMON & KALE SALAD*

mixed greens and kale with lemon dressing tossed with toasted walnuts, roasted beets, toasted garlic, and parmesan 16.5

SEARED TUNA SALAD*

seared rare ahi tuna, napa cabbage blend with sesame citrus dressing, tossed with edamame, pineapple, avocado smash, red pepper, toasted almonds, sesame seeds & wonton strips 17.5

TOMATO AND FRESH HERB SOUP

with goat cheese **cup 5 bowl 6.5**

CHEF'S SOUP

Chef's daily soup selection **cup 5 bowl 6.5**

SANTA FE CHICKEN SALAD

mixed greens with chili lime dressing tossed with black beans, pico de gallo, queso fresco, avocado smash, bacon & crispy tortilla strips 15

GRILLED CHICKEN SALAD

baby spinach and romaine with Dijon honey dressing, tossed with red onion, walnuts and sliced apples 15

GRILLED SEA SCALLOP SALAD*

babyspinach and thinly shaved Brussel sprouts with lemon dressing, tossed with bacon, strawberries, toasted almonds & goat cheese 18

GRILLED VEGETABLE SALAD

mixed greens with rosemary basil dressing, topped with grilled marinated portobello, asparagus, tomatoe, red pepper, zucchini & shaved parmesan with mixed field greens tossed in rosemary basil vinaigrette 15

HAND HELDS

ALL SERVED WITH FRENCH FRIES UNLESS NOTED – SUB SAUTÉED SPINACH, LEMON PEPPER GREEN BEANS, OR GRILLED ASPARAGUS FOR 2.5

SMOKED PASTRAMI REUBEN

sauerkraut, swiss cheese and house made thousand island dressing on marbled rye 15

SALMON CLUB*

grilled fresh salmon, crispy bacon, sliced tomatoes, spring mix, dill aioli, toasted brioche bun 15

CRAB CAKE BLT*

two crab cakes, bacon, lettuce, tomatoes, remoulade, onion poppy seed bun 18

BLACK BEAN BURGER

sprouted wheat bread, black bean burger with red pepper & charred corn, with arugula and roasted red pepper aioli served with vegetable quinoa 12

SHORT RIB CHIMI-CHEESE*

Swiss and provolone with chimichurri sauce and red pepper aioli on sourdough 14

TAVERN BURGER*

our own burger recipe, topped with cheddar cheese, bacon, lettuce, tomato & red onion 13

PATTY MELT*

marbled rye, tavern burger, house made thousand island, sauerkraut, swiss cheese 13

GRILLED STEAK SANDWICH*

toasted onion roll with provolone, creamy horseradish, arugula, red onion & radish 14

TAVERN CUBAN SANDWICH*

ciabatta roll with roasted pork, ham, swiss cheese, pickles & dijon mayo 12

CAPRESE CHICKEN SANDWICH*

grilled chicken, provolone, pesto, tomato & arugula 13

TURKEY CROISSANT*

topped with avocado, bacon, honey mustard & melted provolone 13

SHORT RIB TACOS*

braised short rib, chili-lime slaw, queso fresco, and pickled red onion on flour tortillas served with black beans 13

CHICKEN OR STEAK TACOS*

flour tortillas, pepper jack cheese, roasted corn pico de gallo & chipotle aioli served with black beans chicken 11 steak 13

FRESH FISH TACOS*

flour tortillas with ancho seasoned cod, pineapple relish, chili lime slaw, avocado cream, with black beans and queso fresco 14

PULLED PORK TACOS*

flour tortillas, pepper jack queso, avocado cream & crispy fried onions served with black beans 13

GRILLED CHEESE

toasted sourdough, cheddar, swiss, provolone and pepper jack cheese, with pesto, served with a cup of tomato soup 12

LUNCH FEATURES ADD TAVERN, CAESAR, OR WEDGE TO ANY LUNCH FEATURE FOR 5

LEMON PEPPER PENNE PASTA

penne pasta in a slightly spice lemon cream sauce, with tomatoes, portobello, bacon, arugula and parmesan 16
add chicken*6 add shrimp* 8

FRESH HERB & GARLIC 1/2 CHICKEN* GF

garlic & fresh herbs, whipped potatoes & lemon-pepper green beans 20

CRISPY PANKO SHRIMP

parmesan panko encrusted jumbo shrimp with lemon butter sauce, served with chipotle creamed corn and herbed rice 25

TARRAGON CHICKEN*

grilled chicken covered with a tomato, mushroom and tarragon white wine sauce, with smashed potatoes and arugula 20

LENTIL & QUINOA CAKES

curry spiced lentil-quinoa cakes with arugula, red onion, tomato, feta & lemon vinaigrette over cucumber mint sauce served with lightly fried pita 11

GRILLED CHICKEN FETTUCCINE*

grilled chicken, portobello mushrooms, and spinach tossed in roasted red pepper tomato cream sauce topped with shaved parmesan 18

FRESH GRILLED SALMON* GF

with lemon butter sauce, fried capers, sautéed spinach and herbed rice 24

ANCHO SEASONED WILD COD* GF

blackened cod with lemon butter sauce, served with vegetable quinoa and grilled asparagus 15

TAVERN BEEF STROGANOFF*

beef tenderloin sautéed with mushrooms in a rich burgundy wine sauce over egg noodles, topped with sour cream & grilled asparagus 25

SPICY VEGETARIAN THAI BOWL

curry broth with coconut, lemongrass, spicy curry, rice noodles & sautéed vegetables 16
add chicken* 6 add shrimp* 8

FILET MIGNON* GF

with red wine demi-glace, whipped potatoes & grilled asparagus 33

WHITES BY THE GLASS

ZONIN PROSECCO	ITALY	11
DOMAINE CHANDON SPARKLING	NAPA	187 ML /14
PRIMO AMORE MOSCATO D' ASTI	PIEDMONT	9
TOMAIOLO PINOT GRIGIO	ITALY	8
KIM CRAWFORD SAUVIGNON BLANC	MARLBOROUGH	12
SANTA RITA SAUVIGNON BLANC	CHILE	9
BEX RIESLING	GERMANY	9
HESS SELECT CHARDONNAY	CALIFORNIA	9
BRUTOCAO CHARDONNAY	MENDOCINO	12
LA CHAPELLE DE LA BASTION PICPOUL	LANGUEDOC	9
CANYON ROAD WHITE ZINFANDEL	AMADOR COUNTY	7

REDS BY THE GLASS

CHAPOUTIER "BELLERUCHE"	COTES-DU-RHONE	9
PLANET OREGON PINOT NOIR	WILLAMETTE	14
DANTE PINOT NOIR	LODI	9
CONQUISTA MALBEC	MENDOZA	8.5
CLINE "FARMHOUSE RED" ZIN BLEND	CALIFORNIA	9
PEIRANO ESTATE MERLOT	LODI	9
WINES OF SUBSTANCE CABERNET	COLUMBIA VALLEY	12
THE INTROVERT CABERNET	CALIFORNIA	9
QUILT WINES CABERNET	NAPA	17
JAX "Y3 TAUREAU" RED BLEND	NAPA	14
CHATEAU MONTAUD ROSE	COTES DE PROVENCE	9.5

FRESHLY INSPIRED & HAND CRAFTED CHOOSE ANY COCKTAIL 11

THE PICK UP

Stoli vanilla vodka, Godiva white chocolate, chocolate Cold brew coffee

JALISCO JALAPENO MARGARITA

Lunazul Blanco Tequila, Aperol, fresh lime & jalapeno with a cayenne salted rim served on the rocks

MOSCATO SANGRIA

Patrizi Moscato d' Asti, Aperol, fresh berries & peach bitters served on the rocks

TAVERN SAZERAC

Chartreuse coated glass with Union Horse Rye, orange bitters, and a large single ice cube

THE TAVERN RUBY

Deep Eddy ruby red grapefruit vodka, muddled strawberries, peach nectar, sweet and sour

BLUEBERRY CILANTRO MARGARITA

Lunazul Blanco Tequila, elderflower liqueur, fresh blue berries, fresh lime & cilantro, served up or on the rocks

CUCUMBER GINGER REFRESHER

Hendricks, elderflower liqueur, fresh lime, cucumber, and ginger beer served on the rocks

LAVENDER LEMONGRASS DROP

Ketel One Citroen, triple sec, fresh lemon, lavender & lemongrass with a sugared rim

THE FEDERALE

Mezcal, Pavan, simple syrup, sour mix, orange bitters

TAVERN RED SANGRIA

Conquista Malbec blended with fresh seasonal fruit and juices, apricot brandy, and cardamom bitters

RYE NOT

Union Horse Rye, smoky rosemary thyme simple syrup, sour mix, Orchard Cherry liqueur

TAVERN SIGNATURE COFFEE

Frangelico, Bailey's & Dark Creme de Cacao, Tavern's own Roasterie Blend, cinnamon sugared rim topped with whipped cream

TAVERN SLENDER COCKTAILS

STRAWBERRY BASIL SMASH

Eli's StrongArm Vodka, fresh strawberries, fresh lemon, basil & Truvia simple syrup with orange bitters served on the rocks.

BLUEBERRY ROSEMARY LEMONADE

Stoli Blueberi Vodka, fresh lemon, Truvia simple syrup, fresh blueberries, and a sprig of rosemary served on the rocks.

SLENDER MARGARITA

Lunazul Blanco Tequila, Truvia simple syrup, fresh lime, and orange juice shaken and served on the rocks.

BOTTLED BEER

BOULEVARD BREWING CO.

KANSAS CITY, MO.

PILS	4.5
WHEAT	4.5
PALE ALE	4.5
TANK 7	6
SEASONAL	4.5

FREE STATE BREWING CO.

LAWRENCE, KS.

AD ASTRA AMBER ALE	4.5
COPPERHEAD PALE ALE	4.5
OATMEAL STOUT	4.5
SEASONAL	4.5

ODELL BREWING CO.

FORT COLLINS, CO.

90 SHILLING AMBER ALE	4.5
IPA	4.5

DESCHUTES BREWERY

BEND, OREGON

MIRROR POND PALE ALE	4.5
FRESH SQUEEZED IPA	4.5

MILLER LITE	4
PABST BLUE RIBBON	4
SAMUEL ADAMS BOSTON LAGER	4.5
KC BIER CO. DUNKEL	6
HEINEKEN	4.5
GUINNESS	6
MICHELOB ULTRA	4
BUD LIGHT	4
BUDWEISER	4
ANGRY ORCHARD HARD CIDER	4.5

AMSTEL LIGHT	4.5
NEWCASTLE BROWN ALE	4.5
STELLA ARTOIS	4.5
CORONA	4.5
DOS XX	4.5
COORS LIGHT	4
COORS BANQUET	4
BLUE MOON	4
ESTRELLA DAURA (GF)	4