



All dishes are made with gluten-free ingredients; please note that fried items may carry trace amounts of gluten due to shared frying oil.

Let our chef know about any allergies or sensitivities so we can prepare a meal especially for you.

START | SNACK | SHARE

TRUFFLE PARMESAN FRIES 8
Hand-Cut Tavern Fries,
Black Truffle, Parslied Parmesan

GF - MT HUMMUS 11
Persian Cucumber, Sweet Pepper,
Baby Heirloom Carrot,
Watermelon Radish, EVOO

J.T.'S KETTLE CHIPS 12.5
Potato Chips, Gorgonzola Cheese,
Scallion, Roma Tomato, Bacon

GF - SMOKED TROUT DIP 11.5
Acme Smoked Trout, Horseradish,
Chives, Caper, Pickled Onion,
EVOO, Crisp Veggies

***SEARED BEEF CARPACCIO 13**
Wagyu Beef, Dijonnaise, Arugula,
Parmesan, Crispy Caper, Chive

TAVERN WINGS 14.7
Choice of Toss:
• Spicy Chili Crisp • Honey Mustard Buffalo
• Classic Buffalo • Dry Ranch Seasoning
Fresh Veggies, Choice of Gorgonzola or Ranch

CRISP COOL SALADS

Gluten Free Salad Dressings Include: Ranch, Caesar, Champagne Ranch, Creamy Gorgonzola, Green Goddess, Sesame Honey Lime Vinaigrette

TAVERN SALAD 8.8
Field Greens, Grape Tomato,
Watermelon Radish, Persian Cucumber,
Sesame Honey Lime Vinaigrette

GARDEN COBB SALAD 13
Romaine, Arugula, Pickled Red Onion,
Grape Tomato, Watermelon Radish,
Snap Pea, Persian Cucumber,
Hard Boiled Egg, Pepitas, Queso Fresco,
Champagne Ranch

ASIAN SALAD 11
Romaine, Kale, Cabbage, Carrots,
Red Peppers, Roma Tomato, Avocado,
Edamame, Persian Cucumber,
Choice of Dressing

***BLACK & BLUE STEAK SALAD 23.5**
Grilled Bistro Filet, Field Greens,
Vine Ripe Yellow & Grape Tomato,
Crumbling Gorgonzola, Chive,
Pickled Red Onion, Gorgonzola Dressing

ADD ONS
Grilled or Blackened
Prestige Farms Chicken 7 *Spice-Seared Tuna 10
Jumbo Shrimp 8 *Atlantic Salmon 12
*Marinated Bistro Filet 15

BIG BAR SANDWICHES

Choice of Tavern Fries, Small Salad or Fruit

*Sanwiches can be prepared in a lettuce wrap,
corn tortilla or no bread.
GF bun available +2*

GF - INFAMOUS FISH TACOS 16.7
Blackened Grouper, Cabbage & Jicama Slaw,
Black Bean Corn Salsa, Chili Cream

GF - CHILI CRISP BANH MI WRAP 13.5
Grilled Chicken Tenders, Cabbage, Pickled Veggies,
Cilantro, Sweet & Spicy Chili Sauce

GF - GRILLED CHICKEN 13
Prestige Farms Chicken, Romaine,
Red Onion, Roma Tomato

GF - STACKED TURKEY & BRIE 17
Roast Turkey, Melted Brie, Arugula, Onion Bacon Marmalade,
Granny Smith Slaw, Horseradish Aioli

CLASSIC TAVERN BURGERS

Choice of Tavern Fries, Small Salad or Fruit

*Burgers can be prepared in a lettuce wrap, corn tortilla or no bread.
GF bun available +2*

GF - *CLASSIC TAVERN 13.9
Our Classic, Seasoned Perfectly,
Romaine, Red Onion, Roma Tomato
Add Onion Bacon Marmalade +50¢ / Add any Cheese in the Kitchen +2

GF - *BLACK & BLUE 17
Creamy Gorgonzola, Apple-Wood Smoked Bacon,
Romaine, Red Onion, Roma Tomato

GF - M&S TURKEY 15.5
Grilled Turkey Burger, Roasted Shiitake & Oyster Mushroom,
Swiss Cheese, Romaine, Red Onion, Roma Tomato

GF - *ROYALE WITH CHEESE 19.9
Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

STEAKHOUSE CUTS

Herb Buttered Creamer Potato,
Broccoli, Baby Carrot, Garlic Herbed Butter

GF - *BISTRO STEAK 6 oz | 25

GF - *GRILLED FILET MIGNON 8 oz | 34

GF - *NY STRIP 10 oz | 38

GF - *MONTREAL-SPICED PORK CHOP 10 oz | 26.5

TAVERN FAVORITES

GF - SHRIMP & GRITS 21
White Cheddar Grits, Sautéed Spinach, Roma Tomato, Shallot,
Roast Tomato Beurre Blanc

GF -PAN SEARED TROUT 22.5
Creamer Potato, Snap Peas, Shiitake & Oyster Mushroom,
Baby Carrot, Herbed Butter, Green Goddess

GF - *GRILLED ATLANTIC SALMON 24.8
Green Beans, Craisins, Toasted Almonds, Saffron Cream, Red Wine Reduction

SIDE BARS

GF - Fresh Fruit 6
GF - Nice Small Salad 6
GF - Hail Little Caesar Salad 6
GF -Parmesan Roasted Broccoli 7

GF - Garlic Sautéed Spinach 7
GF - Jumbo Grilled Asparagus 8
Hand-Cut Tavern Fries 6
Truffle Parmesan Fries 8

KID'S FUN FOODS

for kids 12 years old & younger
ALL 6.7

GF - TWO TINY BURGERS
Two Mini Marlow's Burgers with Cheddar Cheese, No Bun or in a Crisp, Lettuce Wrap

***BIG KID STEAK +5.5**
Grilled Tenderloin Cooked the Way Mom Likes It, Tavern Fries & Steamed Broccoli

GF - TAVERN CHICKEN FINGERS
Grilled Chicken Skewered with Honey Mustard

GF = GLUTEN-FREE

ITEMS WITHOUT THE GF SYMBOL CONTAIN INGREDIENTS COOKED IN A SHARED FRYER AND MAY HAVE CROSS-CONTACT WITH GLUTEN.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER.

CRAFTED COCKTAILS

- HOT HONEY BEE STING 13**
Altos Reposado, Patrón Citronage Jalapeño, Mike’s Hot Honey, Stirrings Ginger, Fresh Jalapeño & Lime
- THE LAST ROUND 14**
Puncher’s Chance Bourbon, Aperol, Amaro Montenegro, Lemon
- NEW FASHIONED 13.5**
Nelson’s Green Brier Whiskey, Crème de Banane, Aromatic Bitters, Expressed Orange, Luxardo Cherry
- S’MORES OLD FASHIONED 13.5**
Angel’s Envy Bourbon, Chocolate Bitters, Toasted Meringue
- BLOOD ORANGE FIZZ 13**
Mr. Pickles Gin, St-Germain, Blood Orange, Honey Sage Syrup
- TROPICAL RUM PUNCH 13**
Planteray White Rum, Chinola Passion Fruit, Fresh Pineapple & Lemon, Agave
- BLUEBERRY BUCK 12.5**
Breckenridge Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer

- GIN JOB 13**
Gray Whale Gin, Basil Syrup, Cucumber, Lemon & Lime, Tonic
- THE GATE KEEPER 13.5**
Keeper’s Heart Whiskey, Lemon, House-Made Ginger Honey Syrup
- PISTACHIO GIN SOUR 14**
Roku Gin, Dry Curaçao, Lemon, House-Made Pistachio Syrup
- ANCHO PINEAPPLE MARGARITA 14**
Código Blanco Tequila, Ancho Reyes Chile, Pineapple, Lime, Agave, Bitters
- THE DRUNKEN COCONUT 14**
Planteray Cut & Dry Coconut Rum, Liber Peach Syrup, Lime, Creme de Cassis
- POMEGRANATE SPICE MOJITO 12**
Bacardi Superior, Pama Liqueur, House-Made Mojito Syrup, Lime, Fresh Mint

"MT" CLASSIC COCKTAILS

- THE FIG ALEXANDER 14.5**
Row 94 Bourbon, Mr. Black Coffee, Caramelized Fig Syrup, Cream
- GRAPEFRUIT RICKY 13**
Cathead Honeysuckle Vodka, St-Germain, Fresh Grapefruit Juice, Squeeze of Lime
- SKINNY GINGER MARGARITA 13**
Herradura Silver Tequila, Stirrings Ginger, Fresh Lime, Agave, Gingered Lime Salt
- APEROL SPRITZ 14.5**
Michelle Brut, Aperol, Soda, Orange

- ESPRESSO MARTINI 14**
Mr. Black Coffee Liqueur, Luxardo Espresso, Cold Brew, Vanilla Vodka, Simple Syrup
- THE PERFECT POMEGRANATE MARTINI 12**
Beluga Vodka, Rocky’s Botanical, Simple Syrup, Pomegranate Juice
- TOMMY’S FAVORITE SANGRIA 12 | 45**
Tommy’s Secret Recipe, Created in South FL, The Freshest Seasonal Fruit, Agave, Red or White

SPIRIT FREE & ZERO PROOF

- GRAPEFRUIT BASIL FRESCA 8**
Everything You Love About a Paloma, Sans Booze
- DIRTY CHERRY SODA 7**
Lemon Lime Soda, Cherry & Vanilla Syrup, Splash of Cream
- VANILLA SUNRISE SPRITZ 8**
Fresh Orange & Lemon Juice, Vanilla Simple Syrup, Grenadine, Soda
- PEACH & POM TONIC 8**
Pomegranate Juice, Peach Syrup, Lemon, Tonic

SELTZERS | CIDERS

WHITE CLAW BLACK CHERRY, IL	6
ANGRY ORCHARD CRISP HARD CIDER, NY	6.5
HIGH NOON PEACH, CA	8
ATL TEPACHE PINEAPPLE CIDER, (16 OZ.), GA	9

WHITE GRAPES



RED GRAPES

- Sparkling & Bubbly*
MICHELLE BRUT, Columbia Valley NV 8.5 | 34
SANTA MARINA PROSECCO, Veneto, Italy ‘25 9.5 | 38
PERRIER-JOUËT CHAMPAGNE BRUT, France NV 79
- Fruity, Refreshing & Not Too Dry*
STEMMARI PINOT GRIGIO, Sicilia, Italy ‘25 9.5 | 38
FERRARI-CARANO PINOT GRIGIO, Friuli Grave, Italy ‘24 12 | 48
DOMAINE DES ORGNES ROSÉ, Pont du Gard, France ‘25 11 | 44
RABBLE ROSÉ, Paso Robles, California ‘24 12.5 | 50
KARL JOSEF RIESLING, Mosel, Germany ‘24 9.5 | 38
SEVEN DAUGHTERS MOSCATO, Veneto, Italy ‘25 9 | 36
- Dry, Fresh & Crisp*
ENCOSTAS DO LIMA VINHO VERDE, Portugal ‘23 9 | 36
THE CROSSINGS LIGHT WAVE SAUV BLANC, Reduced ABV & Calories, Marlborough, New Zealand ‘24 9.5 | 38
TRIVENTO WHITE MALBEC, Mendoza, Argentina ‘25 8.5 | 34
WAIRAU RIVER SAUV BLANC, Marlborough, New Zealand ‘25 11.5 | 46
FLY BY SAUV BLANC, Napa Valley ‘25 9.5 | 38
GROUNDED WINE CO. SAUV BLANC, California ‘25 10 | 40
- Rich, Creamy & Voluptuous*
GEN5 CHARD, Lodi ‘24 8.5 | 34
HARKEN BARREL FERMENTED CHARD, California ‘25 9 | 36
LA CREMA CHARD, Monterey ‘24 12.5 | 50
SONOMA-CUTRER CHARD, Russian River Valley ‘24 15 | 60

- Earthy Pinots*
NOBLE 667 PINOT NOIR, Monterey ‘24 10 | 40
EVOLUTION PINOT NOIR, Willamette Valley ‘24 14 | 56
ANGELINE PINOT NOIR, Sonoma ‘24 12.5 | 50
IMAGERY PINOT NOIR, California ‘24 11 | 44
- Berries From The Barrel*
CHÂTEAU ROBIN BORDEAUX, Castillon – Cotes de Bordeaux ‘23 12 | 48
ZOLO MALBEC, Mendoza, Argentina ‘25 11 | 44
ANTIGAL UNO MALBEC, Mendoza, Argentina ‘24 11 | 44
CASA ROJO VIÑAS BASTARDAS, Murcia, Spain ‘23 14.5 | 58
IRONSTONE MERLOT, Lodi ‘21 10 | 40
ST. FRANCIS MERLOT, Sonoma Coast ‘22 15.5 | 62
- Big, Bold, Beautiful*
UNKNOWN AUTHOR CAB SAUV, Monterey ‘24 9.5 | 38
INTRINSIC CAB SAUV, Columbia Valley ‘22 14.5 | 58
LONE BIRCH SYRAH, Yakima Valley, Washington ‘23 10.5 | 42
BONANZA BY CAYMUS CAB SAUV, California NV 11 | 44
OCTOPODA ZINFANDEL, Lodi ‘21 12 | 48
- Sommelier Selects*
Coravin Protected
NAPA CUT CAB SAUV, Napa Valley ‘23 17 | 68
BELLE GLOS BALADE PINOT NOIR, Santa Rita Hills ‘24 18 | 72
J. LOHR HILLTOP CAB SAUV, Paso Robles ‘23 17 | 68

Want to take it home? Just ask your server.

Vintages are subject to change