



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

MELON & BASIL BURRATA 14
Baby Arugula, Honeydew Melon, Strawberries, Basil Vinaigrette, 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, Capers, Pickled Onion, EVOO, Crisp Veggies

***SEARED BEEF CARPACCIO 13**
Wagyu Beef, Dijonnaise, Arugula, Parmesan, Crispy Capers, Chives

TAVERN WINGS 14.7
Choice of Toss:
• Spicy Chili Crisp • Honey Mustard Buffalo
• Classic Buffalo • Dry Ranch Seasoning
Heirloom Carrots, 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

CLASSIC CAESAR SALAD 8.8
Romaine, Tuscan Kale, Egg, Parmesan, Creamy Caesar

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, Chives, Pickled Red Onion, Gorgonzola Dressing

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

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 14.5
Grilled Chicken Tenders, Cabbage, Pickled Veggies, Cilantro, Sweet & Spicy Chili Sauce

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

GF - THE DELI STACK 17.5
Oven Roasted Turkey, Honey Ham, Dijonnaise, Bacon, Swiss, Cheddar, Tomato, Arugula

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

KICKIN' TURKEY 15.5
Grilled Turkey Burger, Pepper Glaze, Jalapeño Jack Cheese, Jicama Slaw

GF - *ROYALE WITH CHEESE 19.7
Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

TAVERN FAVORITES

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

GF - PAN SEARED TROUT 22
Creamer Potato, Snap Peas, Shiitake & Oyster Mushroom, Baby Carrot, Herbed Butter, Green Goddess

GF - *GRILLED ATLANTIC SALMON 24.8
Kale, Craisins, Toasted Almonds, Tomato Beurre Blanc, Red Wine Reduction

POLLO AL CARBÓN 20.5
Spice Rubbed & Grilled Chicken Thigh, Cauliflower "Rice" & Beans, Sweet Corn, Tomatillo Salsa, Avocado, Watermelon Radish, Queso Fresco, Cilantro, Lime, Crispy Tostado

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

ITEMS WITHOUT THE GF NOTATION CONTAIN AT LEAST ONE INGREDIENT PREPARED IN A SHARED FRYER.

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.

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

SWEET STUFF

GF - CLASSIC CRÈME BRÛLÉE 9
This NYC Classic, House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

GF - SCOOP OF VANILLA BEAN ICE CREAM 3

CRAFTED COCKTAILS

GARDEN STATE OF MIND 13
Citadelle Jardin Gin, Liber Strawberry Syrup, Lemon,
Fever Tree Grapefruit Sparkling

THE LAST ROUND 14
Puncher’s Chance Bourbon, Aperol, Amaro Montenegro, Lemon

NEW FASHIONED 13.5
Nelson’s Green Brier Whiskey, Rhum Clement Bana Canne, Jack Rudy
Bitters, Expressed Orange, Luxardo Cherry

PASSION & PROOF 12.5
Green River 1885 Bourbon,
Chinola Passion Fruit, Lemon, Simple Syrup

THE GATE KEEPER 13.5
Keeper’s Heart Whiskey, Lemon, House-Made Ginger Honey Syrup

CRUSHED VELVET TONIC 12.5
Beluga Noble Vodka, Lemon, Simple,
Raspberry, Basil, Fever Tree Elderflower

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 DRUNKEN COCONUT 14
Planteray Cut & Dry Coconut Rum,
Liber Peach Syrup, Lime, Creme de Cassis

ANCHO PINEAPPLE MARGARITA 14
Codigo Blanco Tequila, Ancho Reyes Chile,
Pineapple, Lime, Agave, Bitters

POMEGRANATE SPICE MOJITO 12
Bacardi Superior, Pama Liqueur,
House-Made Mojito Syrup, Lime, Fresh Mint

MELON BALLER 13
Gray Whale Vodka, Artonic Melon Liqueur, Lemon,
Grapefruit, Simple Syrup

"MT" CLASSIC COCKTAILS

BELLINI MARTINI 13
Mr. Pickles Gin, Liber Peach Syrup,
Peach Schnapps, Santa Marina Prosecco

GRAPEFRUIT RICKY 13
Cathead Honeysuckle Vodka, St. Germain,
Fresh Grapefruit Juice, Squeeze of Lime

SKINNY GINGER MARGARITA 13
Herradura Silver Tequila, Greenbar 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

AL PASTOR 13
Altos Reposado, Chipotle, Pineapple,
Fresh Herbs, Agave, Lime

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

BERRY & MINT COOLER 8
Blackberry, Blueberry, Mint, Simple

FIZZ & BERRY 8
Strawberry, Peach, Raspberry, Lemon,
Vanilla Simple, 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

"Start a Tab."
it shows initiative.
- M.

RED GRAPES

<i>Sparkling & Bubbly</i>	
MICHELLE BRUT , Columbia Valley NV	8.5 34
SANTA MARINA PROSECCO , Veneto, Italy ‘24	9.5 38
CHIC BARCELONA ROSÉ BRUT CAVA , Catalonia, Spain NV	9.5 38
PERRIER-JOUËT CHAMPAGNE BRUT , France NV	79

<i>Fruity, Refreshing & Not Too Dry</i>	
STEMMARI PINOT GRIGIO , Sicilia, Italy ‘24	9.5 38
FERRARI-CARANO PINOT GRIGIO , Friuli Grave, Italy ‘23	12 48
DOMAINE DES ORGNES ROSÉ , Provence, France ‘25	11 44
RABBLE ROSÉ , Paso Robles, California ‘24	12.5 50
DR. L RIESLING , Mosel, Germany ‘24	9.5 38
SEVEN DAUGHTERS MOSCATO , Veneto, Italy ‘24	9 36

<i>Dry, Fresh & Crisp</i>	
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
VILLA WOLF PINOT GRIS , Pfalz, Germany ‘24	9 36
WAIRAU RIVER SAUV BLANC , Marlborough, New Zealand ‘25	11.5 46
FLY BY SAUV BLANC , Napa Valley ‘24	9.5 38
GROUNDED WINE CO. SAUV BLANC , California ‘24	10 40

<i>Rich, Creamy & Voluptuous</i>	
GEN5 CHARD , Lodi ‘24	8.5 34
HARKEN BARREL FERMENTED CHARD , California ‘24	9 36
LA CREMA CHARD , Monterey ‘23	12.5 50
SONOMA CUTRER CHARD , Russian River Valley ‘23	15 60

<i>Earthy Pinots</i>	
NOBLE 667 PINOT NOIR , Monterey ‘24	10 40
EVOLUTION PINOT NOIR , Willamette Valley ‘23	14 56
ANGELINE PINOT NOIR , Sonoma ‘24	12.5 50
IMAGERY PINOT NOIR , California ‘24	11 44

<i>Berries From The Barrel</i>	
CHATEAU ROBIN BORDEAUX , Castillon – Cotes de Bordeaux ‘23	12 48
ZOLO MALBEC , Mendoza, Argentina ‘24	11 44
ANTIGAL UNO MALBEC , Mendoza, Argentina ‘22	11 44
CASA ROJO CL 98 TEMPRANILLO , Ribera Del Duero, Spain ‘23	14.5 58
MCMANIS MERLOT , Lodi ‘24	10.5 42
ST. FRANCIS MERLOT , Sonoma Coast ‘22	15.5 62

<i>Big, Bold, Beautiful</i>	
UNKNOWN AUTHOR CAB SAUV , Monterey ‘23	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

<i>Sommelier Selects</i> <i>Coravin Protected</i>	
TOMASSO CAB SAUV , Napa Valley ‘22	17 68
BELLE GLOS BALADE PINOT NOIR , Santa Rita Hills ‘23	18 72
J. LOHR HILLTOP CAB SAUV , Paso Robles ‘22	17 68

Want to take it home? Just ask your server.

Vintages are subject to change