START | SNACK | SHARE

ASPARAGUS FRIES 8.8
Thin Asparagus, Tarragon, Citrus Aioli

SHRIMP & CRAB "NACHO" PLATE 13
Sautéed Shrimp, Crab,
Pepper Jack, Fresh Jalapeño

MT HUMMUS 11
Persian Cucumber, Sweet Pepper, Baby Heirloom Carrot, Watermelon Radish, Toasty Pita, EVOO

FIRECRACKER SHRIMP 13.8
Tempura Shrimp, Carrot, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

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

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

***AHI TUNA POKE 14.5**
Ahi Tuna, Avocado, Hawaiian Style,
Teriyaki, Scallion, Wonton

GRILLED CHEESE BRISKET SLIDERS 16
Smoked Brisket, Swiss & Cheddar Cheese,
Bourbon Glaze, Chili Slathered Baguette,
Smoked Chili Cream for Dippin'

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

SMOKED TROUT DIP 11.5
Acme Smoked Trout, Horseradish, Chive, Caper,
Pickled Onion, EVOO, Buttered Saltines

DUCK & PIMENTO ARANCINI 12
Carnaroli Rice, White Wine, Grana Padano,
Pimento Cheese, Saffron Aioli

PARMESAN CRAB DIP 14
Blue Crab, Parmesan,
Buttered Southern Saltines

SOUP OF THE DAY pd
HAND CRAFTED FLATBREAD pd
Made with the Freshest Ingredients in the Kitchen!

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

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 SOY MISO SALAD 11
Romaine, Kale, Cabbage, Carrots,
Red Peppers, Roma Tomato, Avocado, Edamame,
Persian Cucumber, Miso Soy Vinaigrette, Wonton

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

CLASSIC CAESAR SALAD 8.8
Romaine, Tuscan Kale, Egg,
Parmesan, Focaccia Crouton

ADD ONS
Grilled or Blackened

Prestige Farms Chicken 7	*Spice-Seared Tuna 10
Tempura Tofu 6	*Atlantic Salmon 12
Jumbo Shrimp 8	*Marinated Bistro Filet 15

BIG BAR SANDWICHES

Choice of Tavern Fries, Small Salad or Fruit

CHILI CRISP BANH MI WRAP 13.5
Tempura Tofu, Cabbage, Pickled Veggies,
Cilantro, Sweet & Spicy Chili Sauce
Grilled or Fried Chicken Tenders **+1**

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

CRISPY GROUPER 17.9
Tempura, Jicama Slaw, Tartar Sauce,
Sesame Brioche Bun, ATL HOT

MT'S CROQUE MADAME 16
Honey Ham, White Cheddar Mornay,
Fried Egg, Herbed Focaccia,
Crisp Potato Sticks

CHICKEN PANINI 15
Prestige Farms Grilled Chicken,
Arugula, Tomato, Crispy Queso Fresco,
Basil Aioli, Toasted Focaccia

STACKED TURKEY & BRIE 17
Roast Turkey, Melted Brie, Arugula,
Onion Bacon Marmalade, Granny Smith Slaw,
Horseradish Aioli, Toasty Croissant Bun

PRIME RIB FRENCH DIP 21.5
Roast Prime Rib Shaved Thin,
Swiss Cheese, Caramelized Onion,
Horseradish Aioli, Cuban Roll

GRILLED CHICKEN 13
Prestige Farms Grilled Chicken,
Romaine, Red Onion, Roma Tomato,
Sesame Brioche Bun

CLASSIC TAVERN BURGERS

Choice of Tavern Fries, Small Salad or Fruit

VERY VEGGIE 12
Squash, Carrot, Beet,
Shiitake, Quinoa, Farro,
Black Beans, Oats, Toasted Seeds,
Pepper Glaze, Whole Wheat Bun
Add any Cheese in the Kitchen +2

***BLACK & BLUE 17**
Creamy Gorgonzola,
Applewood Smoked Bacon,
Romaine, Red Onion, Roma
Tomato, Sesame Brioche Bun

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

M&S TURKEY 15.5
Grilled Turkey Burger,
Roasted Shiitake & Oyster
Mushroom, Swiss Cheese Mornay,
Romaine, Red Onion, Roma
Tomato, Sesame Brioche Bun

Steakhouse Cuts

Herb Buttered Creamer Potato, Broccoli, Baby Carrot, Sauce Au Poivre

***BISTRO STEAK** — **6 oz** | 25
***GRILLED FILET MIGNON** — **8 oz** | 34
***NY STRIP** — **10 oz** | 38
***MONTREAL-SPICED PORK CHOP** — **10 oz** | 26.5

TAVERN FAVORITES

V&G BUDDHA BOWL 15.5
Farro, Quinoa, Persian Cucumber, Edamame,
Radish, Cauliflower, Tomato, Avocado,
Pickled Red Onion, Herbed Vinaigrette
**Tuna Poke +9*

PAN SEARED CHICKEN PICCATA 21
Prestige Farms Chicken, Capellini,
Asparagus, Grape Tomato,
White Wine Caper Sauce

SHRIMP & GRITS 21
White Cheddar Grit Cake, Spinach, Shallot,
Roma Tomato, Roast Tomato Beurre Blanc

***THE ULTIMATE SMOKEHOUSE 25**
Our Classic Burger Topped with
Bourbon Glazed Brisket, Cheddar,
Onion Rings, Romaine, Red Onion,
Roma Tomato, Sesame Brioche Bun

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

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

***ROYALE WITH CHEESE 19.9**
Wagyu Beef Seared Perfectly & Stacked,
American Cheese, Dill Pickle,
Buttery Sesame Brioche

SIDE BARS

Nice Small Salad 6
Chickpea Fries 7
Tavern Onion Rings 7
White Cheddar Mac & Cheese 8

Garlic Sautéed Spinach 7
Hand-Cut Tavern Fries 6
Asparagus Fries 8.8

White Cheddar Grit Cake 7
Fresh Fried Okra 7
Fresh Fruit 6

Hail Little Caesar Salad 6
Parmesan Roasted Broccoli 7
Jumbo Grilled Asparagus 8
Truffle Parmesan Fries 8

TAVERN RULES

ABOUT THE TAVERN RULES, DON'T TALK ABOUT THEM WITH YOUR MOUTH FULL. MUSIC IS AT THE VOLUME WE LIKE, EAR PLUGS AVAILABLE UPON REQUEST. CELEBRATE ALL YOU WANT, BUT WE DON'T SING HAPPY BIRTHDAY. SATISFACTION GUARANTEED - JUST TALK TO US.

the guest is usually right, OK, always! we know you're hungry, so we kept the kitchen open late.

*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.

"MT" 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

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

HEINEKEN 0.0 N/A, NLD **6.5**
MICHELOB ULTRA ZERO N/A, MO **6**
SIERRA NEVADA TRAIL PASS IPA N/A, CA **7**
ATHLETIC BREWING RUN WILD IPA N/A, CT **7**

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

WHITE 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

Want to take it home? Just ask your server.

RED GRAPES

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

Vintages are subject to change

ICE COLD DRAFT BEER

CREATURE COMFORTS TROPICALIA IPA, GA ABV 6.6	8
STELLA ARTOIS PILSNER, BEL ABV 5	8
GUINNESS STOUT, IRL ABV 4.2	9
SAM ADAMS SEASONAL, MA	8

CRAFT BEER

SWEETWATER HAZY IPA, GA ABV 6.2	6
3 TAVERNS PRINCE OF PILSEN PILSNER, GA ABV 5.0	6
CREATURE COMFORTS CLASSIC CITY LAGER, GA ABV 4.2	6
FAT TIRE ALE, CO ABV 5.2	6
SIERRA NEVADA PALE ALE, CA ABV 5.6	6.25
CIGAR CITY MADURO BROWN ALE, FL ABV 5.5	6.25
FOUNDERS PORTER, MI ABV 6.5	6.5
MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5	6.75
NEW REALM HAZY LIKE A FOX IPA, GA ABV 6.5	7
BELL'S TWO HEARTED IPA, MI ABV 7	7
VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5	7.25
SAMUEL SMITH OATMEAL STOUT, ENG ABV 5	11

BOTTLED | CANNED

MILLER HIGH LIFE, WI	3
PBR (16 OZ.), WI	3.75
BUDWEISER, MO	4.75
BUD LIGHT, MO	4.75
MILLER LITE, WI	4.75
COORS LIGHT, CO	4.75
MODELO, MEX	5.5
MICHELOB ULTRA, MO	6
CORONA, MEX	6.25
BLUE MOON WHITE, CO	6.25
HEINEKEN, NLD	7

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	9.75