

START | SNACK | SHARE

ASPARAGUS FRIES 9

Thin Asparagus, Tarragon, Citrus Aioli

SHRIMP & CRAB "NACHO" PLATE 13.5

Sautéed Shrimp, Crab, Pepper Jack, Surimi, Fresh Jalapeño

TRUFFLE PARMESAN FRIES 8.5

Hand-Cut Tavern Fries, Black Truffle, Parslied Parmesan

FIRECRACKER SHRIMP 14.2

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

DUCK CARNITAS SPRING ROLLS 11

Dr. Joe's Pulled Duck Confit, Queso Fresco, Black Bean & Corn Salsa, Salsa Verde, Cilantro

*SEARED BEEF CARPACCIO 13

Wagyu Beef, Dijonnaise, Arugula, Parmesan, Crispy Caper, Crostini, Chive

*AHI TUNA POKE 15

Ahi Tuna, Avocado, Hawaiian Style, Teriyaki, Scallion, Wonton

SMOKED TROUT DIP 12

Acme Smoked Trout, Horseradish, Chive, Caper, Pickled Onion, EVOO, Buttered Saltines

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

MELON & BASIL BURRATA 14.5

Baby Arugula, Honeydew Melon, Strawberries, Basil Vinaigrette, EVOO, Shaved Crostini

MT HUMMUS 11.5

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

PARMESAN CRAB DIP 14

Blue Crab, Parmesan, Surimi, Buttered Southern Saltines

SOUP OF THE DAY PD HAND CRAFTED FLATBREAD PD

Made with the Freshest Ingredients in the Kitchen!

TAVERN WINGS 14.9

Choice of Toss:

• Spicy Chili Crisp • Honey Mustard Buffalo
• Classic Buffalo • Dry Ranch Seasoning
Heirloom Carrots, Choice of Gorgonzola or Ranch

CRISP COOL SALADS

CLASSIC CAESAR SALAD 9

Romaine, Tuscan Kale, Egg, Parmesan, Focaccia Crouton

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

TAVERN SALAD 9

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
Tempura Tofu 6 *Atlantic Salmon 12
Jumbo Shrimp 8 *Marinated Bistro Filet 15

BIG BAR SANDWICHES

Choice of Tavern Fries, Small Salad or Fruit

CRISPY GROUPEUR 18.5

Tempura, Jicama Slaw, Tartar Sauce, Sesame Brioche Bun, ATL HOT

PRIME RIB FRENCH DIP 22

Roast Prime Rib Shaved Thin, Swiss, Caramelized Onion, Horseradish Aioli, Cuban Roll

CHICKEN PANINI 15

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

CHILI CRISP BANH MI WRAP 14

Tempura Tofu, Cabbage, Pickled Veggies, Cilantro, Sweet & Spicy Chili Sauce
Grilled or Fried Chicken Tenders +1

INFAMOUS FISH TACOS 17

Blackened Grouper, Cabbage & Jicama Slaw, Black Bean & Corn Salsa, Chili Cream, Corn Tortillas

THE DELI STACK 18

Oven Roasted Turkey, Honey Ham, Dijonnaise, Bacon, Swiss, Cheddar, Tomato, Arugula, Toasted Croissant

GRILLED CHICKEN 13

Prestige Farms 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*

KICKIN' TURKEY 16

Grilled Turkey Burger, Pepper Glaze, Jalapeño Jack Cheese, Crispy Jalapeño, Jicama Slaw, Toasty Croissant 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

TAVERN FAVORITES

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

V&G BUDDHA BOWL 15.5

Farro, Quinoa, Persian Cucumber, Edamame, Radish, Cauliflower, Tomato, Avocado, Pickled Red Onion, Herbed Vinaigrette
**Tuna Poke +9*

*GRILLED ATLANTIC SALMON 24.8

Jumbo Couscous, Kale, Craisins, Toasted Almonds, Tomato Beurre Blanc, Red Wine Reduction

PAN SEARED CHICKEN PICCATA 21

Prestige Farms Chicken, Capellini, Asparagus, Grape Tomato, White Wine Caper Sauce

SHRIMP & GRITS 21

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

*ROYALE WITH CHEESE 20

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche
Choice of Tavern Fries, Small Salad or Fruit

PAN SEARED TROUT 22

Creamer Potato, Snap Peas, Shiitake & Oyster Mushroom, Baby Carrot, Herbed Butter, Green Goddess

SWEET STUFF

CLASSIC CRÈME BRÛLÉE 9

This NYC Classic, House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

COFFEE BUTTER CAKE 10

Mr. Black Coffee Liqueur Soaked Sponge, Whipped Cream

CHEESECAKE OF THE MOMENT 10

Inspired by the Flavors of the Season

Hail Little Caesar Salad 6
Parmesan Roasted Broccoli 7
Jumbo Grilled Asparagus 8
Truffle Parmesan Fries 8.5

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

Garlic Sautéed Spinach 7
Hand-Cut Tavern Fries 6
Asparagus Fries 9

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

SIDE BARS

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.

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
Planetary 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

HEINEKEN 0.0 N/A, NLD 6

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

WHITE GRAPES

"Start a Tab."
it shows initiative.

- M.

RED GRAPES

Sparkling & Bubbly

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

Fruity, Refreshing & Not Too Dry

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

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, Malbec '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

Rich, Creamy & Voluptuous

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

Earthy Pinots

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

Berries From The Barrel

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, California '24 10.5 | 42
ST. FRANCIS MERLOT, Sonoma Coast '22 15.5 | 62

Big, Bold, Beautiful

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

Sommelier Selects

Coravin Protected

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

ICE COLD DRAFT BEER

SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7
CREATURE COMFORTS TROPICALIA IPA, GA ABV 6.6
STELLA ARTOIS PILSNER, BEL ABV 5
GUINNESS STOUT, IRL ABV 4.2

8 **SWEETWATER 420 PALE ALE**, GA ABV 5.7 8
8 **MICHELOB ULTRA LIGHT LAGER**, MO ABV 4.2 7
8 **MILLER LITE LIGHT LAGER**, WI ABV 4.2 7
9 **SAM ADAMS SEASONAL**, MA 8

CRAFT BEER

SWEETWATER HAZY IPA, GA ABV 6.2
3 TAVERNS PRINCE OF PILSEN PILSNER, GA ABV 5.0
CREATURE COMFORTS CLASSIC CITY LAGER, GA ABV 4.2
SIERRA NEVADA PALE ALE, CA ABV 5.6
FAT TIRE ALE, CO ABV 5.2
CIGAR CITY MADURO BROWN ALE, FL ABV 5.5
FOUNDERS PORTER, MI ABV 6.5
MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5
SCOFFLAW BASEMENT IPA, GA ABV 7.5
BELL'S TWO HEARTED IPA, MI ABV 7
VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5
SAMUEL SMITH OATMEAL STOUT, ENG ABV 5

BOTTLED | CANNED

6 **MILLER HIGH LIFE**, WI 3 **MODELO**, MEX 5.25
6 **PBR (16 OZ.)**, WI 3.5 **MICHELOB ULTRA**, MO 6
6 **BUDWEISER**, MO 4.75 **CORONA**, MEX 6
6 **BUD LIGHT**, MO 4.75 **BLUE MOON WHITE**, CO 6
6 **MILLER LITE**, WI 4.75 **HEINEKEN**, NLD 7
6 **COORS LIGHT**, CO 4.75

SELTZERS | CIDERS

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