

START | SNACK | SHARE

ASPARAGUS FRIES 9

Thin Asparagus, Tarragon, Citrus Aioli

SHRIMP & CRAB “NACHO” PLATE 13.5

Sautéed Shrimp, Crab,
Pepper Jack, Fresh Jalapeño

TAVERN WINGS 14.9

Crisp Celery, Carrots,
House-Made Gorgonzola

FIRECRACKER SHRIMP 14

Tempura Shrimp, Carrots, 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

TEMPURA MUSHROOMS 12

Crispy Beech & Oyster Mushrooms,
Smoked Chili Cream

TRUFFLE PARMESAN FRIES 8.5

Hand-Cut Tavern Fries,
Black Truffle, Parslied Parmesan

*AHI TUNA POKE 15

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

MARYLAND CRAB CAKES 16

Panko Crusted, Arugula, Pickled Red Onion,
Celeriac, Grape Tomato, Green Goddess

SMOKED TROUT DIP 12

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

*SEARED BEEF CARPACCIO 13

Snake River Farms Wagyu Beef, Dijonnaise,
Parmesan, Crispy Capers, Chives

J.T.’S KETTLE CHIPS 12.5

Potato Chips, Gorgonzola Cheese,
Scallion, Roma Tomato, Bacon

CHICKPEA HUMMUS 10.5

Za’atar Carrots, Pickled Onion,
Coriander, Pine Nuts, EVOO, Toasty Pita

PARMESAN CRAB DIP 14

Blue Crab, Parmesan, Scallion,
Buttered Southern Saltines

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

CRISP COOL SALADS

CLASSIC CAESAR SALAD 9

Romaine, Tuscan Kale, Egg,
Parmesan, Focaccia Crouton

ASIAN SOY MISO SALAD 11

Romaine, Kale, Cabbage, Carrots, Red Peppers,
Roma Tomato, Avocado, Edamame, Cucumber,
Miso Soy Vinaigrette, Wonton

GARDEN COBB SALAD 13

Romaine, Arugula, Pickled Red Onion, Grape
Tomato, Radish, Snap Pea, Cucumber, Hard Boiled
Egg, Pepitas, Queso Fresco, Champagne Ranch

*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
JUMBO SHRIMP 8

*SPICE-SEARED TUNA 10

*ATLANTIC SALMON 12

*MARINATED BISTRO FILET 15

Steakhouse Cuts

Twice Baked Potato, Garlic Buttered Asparagus, Snap Peas,
Shiitake & Oyster Mushrooms, Red Wine Demi

*BISTRO STEAK
6 oz | 25

*GRILLED FILET MIGNON
8 oz | 34

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 14

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 Jalapeños, Jicama Slaw,
Toasty Croissant Bun

BIG BAR SANDWICHES

Choice of Tavern Fries, Small Salad or Fruit

GRILLED CHICKEN 13

Prestige Farms Chicken, Romaine, Red Onion,
Roma Tomato, Sesame Brioche Bun

INFAMOUS FISH TACOS 17

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

CRISPY GROUPE 18.5

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

PRIME RIB FRENCH DIP 21.5

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

BRISKET RACHEL 19.5

Thin Sliced Brisket, Swiss Cheese,
Celeriac Slaw, Buttered Toasty Rye

BANH MI CHICKEN WRAP 14

Grilled or Fried Chicken Tenders,
Cabbage, Pickled Veggies, Cilantro,
Sweet & Spicy Vietnamese Chili Sauce

TAVERN FAVORITES

V&G BUDDHA BOWL 15

Farro, Quinoa, Cucumber, Edamame, Radish,
Cauliflower, Tomato, Avocado, Pickled Red
Onion, Rice Wine Herb 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

*BOURBON GLAZED
PORK TENDERLOIN 20

Grilled Tenderloin Medallions,
Duchess Sweet Potatoes,
Sautéed Cabbage & Kale

ROAST TURKEY MEATLOAF 20

Sweet Potato, Cabbage, Craisins,
Roasted Mushroom,
Celeriac Puree, Roasted Jus

SHRIMP & GRITS 21

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

SPICED PAN
ROASTED CHICKEN 24

Crispy Skin Half Chicken, Brined,
Seasoned & Roasted, Basmati Fried Rice,
Green Beans, Sweet Chili & Firecracker Sauce

*ROYALE WITH CHEESE 19.9

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

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

Parmesan Roasted Broccoli 7
Jumbo Grilled Asparagus 8
Truffle Parmesan Fries 8
Jalapeño Corn Grits 7

White Cheddar Grit Cake 7
Fresh Fried Okra 7
Fresh Fruit 6
Hail Little Caesar Salad 6

Garlic Sautéed Spinach 7
Hand-Cut Tavern Fries 6
Basmati Fried Rice 7
Asparagus Fries 8.5

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.

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

POMEGRANATE SPICE MOJITO 12 Bacardi Superior, Pama Liqueur, House-Made Mojito Syrup, Lime, Fresh Mint	MEXICAN STAND-OFF! 15 Olmecca Altos Reposado Tequila, Illegal Mezcal, 18.21 Hibiscus Syrup, Lime & Blackberry	TROPICAL RUM PUNCH 13 Planteray White Rum, Chinola Passion Fruit, Fresh Pineapple & Lemon, Agave
PLANE & SIMPLE 14 Puncher's Bourbon, Aperol, Amaro Montenegro, Lemon	CRUSHED VELVET TONIC 12.5 Beluga Noble Vodka, Lemon, Simple, Raspberry, Sage, Fever Tree Elderflower	GIN JOB 13.5 Gray Whale Gin, Basil Syrup, Fresh Cucumber, Lemon & Lime, Tonic
NEW FASHIONED 14 Old Forester Bourbon, Giffard Banana, Jack Rudy Bitters, Expressed Orange, Luxardo Cherry	RIVER REMEDY 13.5 Green River Bourbon, Rosemary, Cranberry Juice, Lemon, Brown Sugar Simple Syrup, Fee Bros Cranberry Bitters	BLUEBERRY BUCK 14 Hanson Sonoma Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer
ANCHO PINEAPPLE MARGARITA 14 Olmecca Altos Plata Tequila, Ancho Reyes Chile, Pineapple, Lime, Agave, Bitters		GRAPEFRUIT RICKY 13 Cathead Honeysuckle Vodka, St. Germain, Fresh Grapefruit Juice, Squeeze of Lime

"MT" CLASSIC COCKTAILS

MT 75 13 Citadelle Gin, Lemon Cinnamon Oleo Syrup, Lemon Juice, Santa Marina Prosecco	ESPRESSO MARTINI 14 Mr. Black Coffee Liqueur, St. George All Purpose Vodka, Cold Brew, Vanilla Simple	NICE PEAR MANHATTAN 15 High West Double Rye, George Spiced Pear, Cardamaro, Fee Bros Cherry Bitters
BOURBON SMASH 14 Brown Butter Washed Old Forester Bourbon, Peaches, Maple, Sage, Thyme, Fee Bros Peach Bitters, Jack Rudy Bitters	SKINNY GINGER MARGARITA 13 Herradura Silver Tequila, Greenbar Ginger, Fresh Lime, Agave, Gingered Lime Salt	TOMMY'S FAVORITE SANGRIA 12 45 Tommy's Secret Recipe, Created in South FL, The Freshest Seasonal Fruit, Agave, Red or White
	APEROL SPRITZ 14 Michelle Brut, Aperol, Soda, Orange	

SPIRIT FREE & ZERO PROOF

GRAPEFRUIT BASIL FRESCA 8 Everything You Love About a Paloma, Sans Booze	BERRY & MINT COOLER 8 Blackberry, Blueberry, Mint, Simple	HEINEKEN 0.0 N/A, NLD 6
DIRTY CHERRY SODA 7 Lemon Lime Soda, Cherry & Vanilla Syrup, Splash of Cream	BLACKBERRY HIBISCUS MULE 8 18.21 Hibiscus Syrup, Lime, Blackberry, Fever Tree Ginger	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

<i>Sparkling & Bubbly</i>			<i>Earthy Pinots</i>		
MICHELLE BRUT , Columbia Valley Nv	9	36	NOBLE 667 PINOT NOIR , Monterey '21	9	36
SANTA MARINA PROSECCO , Veneto, Italy '22	9.5	38	EVOLUTION PINOT NOIR , Willamette Valley '22	14	56
CHIC BARCELONA ROSÉ BRUT CAVA , Catalonia, Spain NV	9	36	HAHN ESTATE PINOT NOIR , California '21	12	48
PERRIER-JOUËT CHAMPAGNE BRUT , France NV		89	IMAGERY PINOT NOIR , Monterey '22	13	52
<i>Fruity, Refreshing & Not Too Dry</i>			<i>Berries From The Barrel</i>		
STEMMARI PINOT GRIGIO , Sicilia, Italy '23	9.5	38	ZOLO MALBEC , Mendoza, Argentina '22	11	44
FERRARI-CARANO PINOT GRIGIO , Friuli Grave, Italy '23	11.5	46	ANTIGAL UNO MALBEC , Mendoza, Argentina '22	11	44
RABBLE ROSÉ , Paso Robles, California '22	12.5	50	MCMANIS MERLOT , Lodi, California '23	10.5	42
DR. L RIESLING , Mosel, Germany '23	9	36	ST. FRANCIS MERLOT , Sonoma Coast '21	15	60
SEVEN DAUGHTERS MOSCATO , Veneto, Italy '21	9	36			
<i>Dry, Fresh & Crisp</i>			<i>Big, Bold, Beautiful</i>		
AZEVEDO LOUREIRO ALVARINHO VINHO VERDE , Portugal '21	8.5	34	UNKNOWN AUTHOR CAB SAUV , Monterey NV	9.5	38
THE CROSSINGS LIGHT WAVE SAUV BLANC , Reduced ABV & Calories, Marlborough, New Zealand '23		9 36	INTRINSIC CAB SAUV , Columbia Valley '20	14.5	58
TRIVENTO WHITE MALBEC , Mendoza, Malbec '23	8.5	34	BONANZA BY CAYMUS CAB SAUV , California NV	11	44
VILLA WOLF PINOT GRIS , Pfalz, Germany '22	9	36			
WAIRAU RIVER SAUV BLANC , Marlborough, New Zealand '23	11.5	46			
GROUNDED WINE CO. SAUV BLANC , California '23	10	40			
<i>Rich, Creamy & Voluptuous</i>			<i>Sommelier Selects</i> <i>Coravin Protected</i>		
GEN5 CHARD , Lodi '22	8.5	34	DECOY BY DUCKHORN CAB SAUV , Sonoma '22	17	68
HARKEN BARREL FERMENTED CHARD , California '22	9	36	BELLE GLOS BALADE PINOT NOIR , Santa Rita Hills '22	18	72
LA CREMA CHARD , Monterey '23	12.5	50	J. LOHR HILLTOP CAB SAUV , Paso Robles '21	17	68
SONOMA CUTRER CHARD , Russian River Valley '20	15	60			
			<i>Want to take it home? Just ask your server.</i> <i>Vintages are subject to change</i>		

ICE COLD DRAFT BEER

SIERRA NEVADA HAZY LITTLE THING IPA , CA ABV 6.7	8	YUENGLING LAGER , PA ABV 4.5	6
IVANHOE PARK JOYLAND AMERICAN IPA , FL ABV 7	8	MICHELOB ULTRA LIGHT LAGER , MO ABV 4.2	7
STELLA ARTOIS PILSNER , BEL ABV 5	8	MILLER LITE LIGHT LAGER , WI ABV 4.2	7
GUINNESS STOUT , IRL ABV 4.2	9	SAM ADAMS SEASONAL , MA	8

CRAFT BEER

ORANGE BLOSSOM PILSNER , FL ABV 5.5	6	MILLER HIGH LIFE , WI	3	MODELO , MEX	5.25
CIGAR CITY MADURO BROWN ALE , FL ABV 5.5	6	PBR (16 OZ.) , WI	4	BLUE MOON WHITE , CO	6
3 DAUGHTERS BEACH BLONDE ALE , FL ABV 4.8	6.25	BUDWEISER , MO	5	MICHELOB ULTRA , MO	6.25
SWEETWATER HAZY IPA , GA ABV 6.2	6.25	BUD LIGHT , MO	5	CORONA , MEX	6.25
CIGAR CITY JAI ALAI IPA , FL ABV 7.5	6.5	MILLER LITE , WI	5.5	HEINEKEN , NLD	6.75
MOTORWORKS PULP FRICTION GRAPEFRUIT IPA , FL ABV 6.8	6.5	COORS LIGHT , CO	5.5		
BELL'S TWO HEARTED IPA , MI ABV 7	6.75				
HOEGARDEN WITBIER , BEL ABV 4.9	7				
VICTORY GOLDEN MONKEY BELGIAN TRIPEL , PA ABV 9.5	7.25				

BOTTLED | CANNED

SELTZERS | CIDERS

WHITE CLAW BLACK CHERRY , IL	6.25
ANGRY ORCHARD CRISP HARD CIDER , NY	6.5
HIGH NOON PEACH , CA	8