



FOR THE TABLE

J.T.'S KETTLE CHIPS 9

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

SHRIMP & CRAB “NACHO” PLATE 11.5

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

MARLOW'S FAMOUS HUMMUS 8.5

Classical Creamy Hummus, Crisp Veggies, Toasty Seasoned Pita, Extra Virgin Olive Oil

WARM BRIE FONDUE 12.5

Creamy Brie, White Wine, Pretzel Bread

FIRECRACKER SHRIMP 12.5

Crispy Tempura Shrimp, Red & Poblano Peppers, Cracklin' Spicy & Sweet Chili Sauce

SMOKED TROUT DIP 8.5

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

SOUTHERN CHEF'S BOARD 14

Mini Pimento Cheese & Pretzel Sandwich, Benton's Southern Style Prosciutto, Crispy Grits, Bread & Butter Pickles, House Pickled Okra & Cauliflower

START | SNACK

TRUFFLED PARMESAN FRIES 6

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

*AHI TUNA POKE 13.7

Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

TAVERN WINGS 11.5

Crisp Celery, Carrots, House-Made Gorgonzola Dressing

ASPARAGUS FRIES 6.7

Crispy Thin Asparagus, Tarragon, Citrus Aioli

SWEET STUFF

CLASSIC CRÈME BRÛLÉE 6

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

WARM CHOCOLATE CAKE 7.5

Molten Chocolate Cake, Fresh Whip Cream, Powdered Sugar

CRISP, COOL SALADS

TAVERN 6.5

Baby Artisan Field Greens, Boston Bibb, Radish, Carrot, Garbanzo, Spiced Seeds, Sweet Herb Vinaigrette
*Grilled Chicken +5 | *Grilled Salmon +9.5*

*BLACK AND BLUE STEAK 15.2

Grilled Beef Tenderloin, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

CHICKEN TORTILLA 12.5

Prestige Farms Chicken, Field Greens, Avocado, Tomato, Carrot, Cucumber, Fresh Cilantro, Tortilla, Honey Lime Vinaigrette

*ASIAN AHI TUNA 15.5

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato, Fresh Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Crisp Wonton

CLASSIC CAESAR 7

Romaine Hearts, Tuscan Kale, Chopped Egg, Parmesan, Crumbled Focaccia Crouton, Oven Roasted Tomato, Caesar Dressing

*Blackened Chicken +5 | *Blackened Salmon +9.5*



TAVERN FAVORITES



GRAIN & VEGGIE POKE BOWL 13.5

Quinoa, Farro, Puffed Wild Rice, Cucumber, Radish, Edamame, Shiitake, Pickled Red Onion, Fresh Cilantro, Avocado, Herbed Rice Wine Vinaigrette
*Roast Chicken +5 | *Ahi Tuna Poke +6*

*GRILLED CENTER CUT FILET 24.5

Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction

*GRILLED ATLANTIC SALMON 18.5

Jumbo Pearl Cous Cous, Kale, Grapes, Toasted Almonds, Beurre Blanc

SHRIMP & GRITS 17

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

PAN SEARED TRIGGER FISH 21

Panko-Chive Crusted, Basmati Fried Rice, Edamame, Shiitake Mushroom, Napa Cabbage, Miso Soy Vinaigrette

GRILLED CHICKEN 16.5

Prestige Farms Chicken, Sweet Pea Mushroom Ravioli, Pine Nuts, Sautéed Spinach, Oyster Mushroom, Green Pea & Mint Puree, Sauce Velouté

CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

*TAVERN BURGER 10.9

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Toasted Sesame Brioche Roll

Add any Cheese in the Kitchen +1.8

*Try our House-Made Tomato Bacon Jam...it's delicious...and FREE
Not a fan of beef? Sub with grilled Prestige Farms Chicken*

GRILLED CHICKEN SANDWICH 10.9

VERY VEGGIE BURGER 9.5

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

*ROYALE WITH CHEESE 15

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

*BLACK AND BLUE BURGER 13

Gorgonzola, Apple-Wood Smoked Bacon, Toasted Sesame Brioche Roll

BIG BAR SANDWICHES

Your Choice of Side Bar Selection

THE CUBAN 11.5

Slow Roast Pork, Black Forest Ham, Swiss, Pickle, Mustard Mojo Slather, Cuban Roll

INFAMOUS FISH TACOS 12.7

Blackened Mahi Mahi, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Tortillas

PRIME RIB FRENCH DIP 16.8

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

BUFFALO CHICKEN WRAP 11.5

Grilled Chicken, Spicy Buffalo Sauce, Jack Cheese, Ranch, Lettuce, Tomato, Crisp Tortilla

CHICKEN PANINI 12.5

Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Herb Focaccia

A PIG WITH BUNS 12.5

Slow Roasted Pulled Pork, Jack Daniels Glaze, Crispy Onions, Buttery Roll



SIDE BARS ALL 3.5



HAND-CUT TAVERN FRIES • NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD
WHITE CHEDDAR GRIT CAKE • FRESH FRIED OKRA +1
CHICK PEA FRIES +1 • FRESH FRUIT • JALAPEÑO CORN GRITS



TAVERN RULES

SAISFACTION GUARANTEED
– Just talk to us –

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** ★ **WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.**

THE GUEST IS USUALLY RIGHT.
OK, ALWAYS!

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. 1

MEALS TO COOK AT HOME

TAVERN BURGER COOKOUT | 45

Tavern Burger Patties, Buns, Tomato Bacon Jam,
Tavern Chips, Tavern Salad, Lettuce, Tomato, Onion,
S & P, Serves 5

SALMON CAESAR SALAD | 45

Fresh Atlantic Salmon, Caribbean Spice Mix, Chopped
Egg, Parmesan, Crumbled Focaccia Crouton, Oven
Roasted Tomato, Caesar Dressing, S & P, Serves 4

STEAK & POTATOES | 85

Center Cut Filets, Red Bliss Potatoes, Blanched Green
Beans, Tavern Salad, Red Wine Demi Reduction, Olive Oil,
S & P, Serves 4

BLAZED CHICKEN BREAST | 40

Hand trimmed chicken breasts, Jalapeño Corn Grits,
Blanched Broccoli, Tavern Salad, Jalapeño Glaze, Butter,
S & P, Serves 4

LOOKING FOR OTHER GROCERIES or ESSENTIAL ITEMS TO GO? TALK TO THE CHEF ABOUT WHAT YOU NEED.

Limited availability. Please check with your Neighborhood Tavern.

WHITE GRAPES

SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV
ROSE ALL DAY, South France NV 250ml
VEUVE CLICQUOT YELLOW LABEL, Champagne NV

FRUITY, REFRESHING AND NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia '17
PICPOUL, G. BASBOU, Languedoc-Roussillon '18
RIESLING, DR. L, Germany '17

DRY, FRESH AND CRISP

SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16
PINOT GRIS, VILLA WOLF, Pfalz, Germany '16
ROSE, DOMAINE DE MILLET, Côte de Gascogne '18
SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18

RICH, CREAMY AND VOLUPTUOUS

CHARDONNAY, HARKEN, BARREL FERMENTED California '19
CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16
CHARDONNAY, BLACK STALLION, Napa Valley '15
CHARDONNAY, LA CREMA, Monterey '17

SOMMELIER SELECT

SAUVIGNON BLANC, PEJU, Napa '18
CHARDONNAY, RAMEY, Sonoma Coast '16

"START A TAB."

IT SHOWS INITIATIVE.

-M.

RED GRAPES

BERRIES FROM THE BARREL

PINOT NOIR, CHATEAU ST. JEAN, California '17 21
PINOT NOIR, HAHN ESTATE, Arroyo Seco '16 33
PINOT NOIR, STOLLER, Dundee Hills '17 34

EARTHY, FRUITY AND BLENDED

MERLOT, BENZIGER, Sonoma County '15 25
PETITE SIRAH, PLUNGERHEAD, Lodi '16 27
SYRAH BLEND, BASTIDE MIRAFLORS, Côtes du Roussillon '16 32

RICH, SMOKY, SEXY

CABERNET SAUVIGNON, EXCELSIOR, South Africa '16 20
TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15 30

BIG, BOLD, BEAUTIFUL

MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16 27
CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16 36
CABERNET SAUVIGNON, SCHWEIGER VINEYARDS, Spring Mountain '14 48

SOMMELIER SELECT

PINOT NOIR, PATZ & HALL, Sonoma Coast '16 46
MERLOT, DUCKHORN, Napa Valley '16 48
CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17 50

AVAILABLE BY THE ICE COLD SIX PACK

MILLER HIGH LIFE, WI	8	COORS LIGHT, CO	10	CORONA, MEX	13	WHITE CLAW RUBY GRAPEFRUIT, IL	12
PBR (16OZ. CAN), WI	9	MILLER LITE, WI	10	BLUE MOON WHITE, CO	13	TRULY ORIGINAL LEMONADE	13
BUDWEISER, MO	9	MICHELOB ULTRA, MO	12	HEINEKEN O.O, N/A, NLD	13		
BUD LIGHT, MO	9	MODELO ESPECIAL, MEX	12	HEINEKEN, NLD	13		

BUILD YOUR OWN CRAFT SIX PACK | 15

FUNKY BUDDHA, HEFEWEIZEN, FL ABV 5.2	NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4
CIGAR CITY, TAMPA STYLE LAGER, FL ABV 4.5	SWEETWATER 420 PALE ALE, GA ABV 5.7
ORANGE BLOSSOM, PILSNER, FL ABV 5.5	SIERRA NEVADA PALE ALE, CA ABV 5.6
MOTORWORKS PULP FRICTION, GRAPEFRUIT IPA, FL ABV 6.9	ACE PINAPPLE CIDER, CA ABV 5.0 (GLUTEN FREE)
3 DAUGHTERS BREWING ROD BENDER RED ALE, FL ABV 5.9 COPPERTAIL	LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5
NIGHT SWIM PORTER, FL ABV 6.2	LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0
CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5	BELL'S TWO HEARTED IPA, MI ABV 7.0
IVANHOE PARK, TOBOGGAN, BLONDE ALE, FL ABV 5.0	STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)
BOLD CITY, DUKE'S COLD NOSE, BROWN ALE, FL ABV 5.0	VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPEL, PA ABV 9.5
CIGAR CITY, JAI ALAI IPA, FL ABV 7.5	
MIA TOURIST TRAPPE BELGIAN TRIPEL, FL ABV 10.0	
TAMPA BAY BREWING CO. REEF DONKEY APA, FL ABV 5.0	
FLORIDA BEER CO., SWAMP ALE, DOUBLE IPA, FL ABV 10.0	