

START | SNACK | SHARE

- ASPARAGUS FRIES 8.5
Thin Asparagus, Tarragon, Citrus Aioli
- SHRIMP & CRAB “NACHO” PLATE 13
Sautéed Shrimp, Crab,
Pepper Jack, Surimi, Fresh Jalapeño
- TAVERN WINGS 14.5
Crisp Celery, Carrots,
House-Made Gorgonzola
- FIRECRACKER SHRIMP 13.5
Tempura Shrimp, Carrots, Cilantro, Roast Peanuts,
Cracklin’ Spicy & Sweet Chili Sauce
- DUCK CARNITAS SPRING ROLLS 14.7
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
- PARMESAN CRAB DIP 14
Blue Crab, Parmesan, Scallion,
Surimi, Buttered Southern Saltines
- *AHI TUNA POKE 14.5
Ahi Tuna, Avocado, Hawaiian Style,
Teriyaki, Scallion, Wonton
- TRUFFLE PARMESAN FRIES 8
Hand-Cut Tavern Fries,
Black Truffle, Parslied Parmesan

- CHICKPEA HUMMUS 9.9
Za’atar Carrots, Pickled Onion,
Coriander, Pine Nuts, EVOO, Toasty Pita
- *SEARED BEEF CARPACCIO 13
Snake River Farms Wagyu Beef, Dijonnaise,
Parmesan, Crispy Capers, Chives
- J.T.’S KETTLE CHIPS 12
Potato Chips, Gorgonzola Cheese,
Scallion, Roma Tomato, Bacon
- SMOKED TROUT DIP 11.5
Acme Smoked Trout, Horseradish, Chives, Caper,
Pickled Onion, EVOO, Buttered Saltines
- SOUP OF THE DAY pd
HAND CRAFTED FLATBREAD pd
Made with the Freshest Ingredients in the Kitchen!

CRISP COOL SALADS

- CLASSIC CAESAR SALAD 8.5
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
- SHRIMP & CRAB LOUIE 22
Lump Crab, Old Bay Shrimp, Sliced Egg,
Asparagus, French Green Beans, Grape Tomato,
Radish, Avocado, Lemon, Green Goddess
- *TUNA NIÇOISE SALAD 21
Seared Ahi Tuna, Field Greens, Asparagus, Haricots
Vert, Grape Tomato, Roasted Sunchokes, Kalamata
Olive, Hard Boiled Egg, Citrus Vinaigrette
- *BLACK & BLUE STEAK SALAD 20.5
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

*Atlantic Salmon 12
*Marinated Bistro Filet 12

CLASSIC TAVERN BURGERS CHOICE OF TAVERN FRIES, SMALL SALAD OR FRUIT

- VERY VEGGIE 12
Squash, Carrot, Beet, Shiitake, Quinoa, Farro,
Black Beans, Toasted Seeds, Pepper Glaze,
Whole Wheat Bun
Add any Cheese in the Kitchen +2
- *BLACK & BLUE 16
Creamy Gorgonzola, Applewood Smoked Bacon,
Romaine, Red Onion, Roma Tomato,
Sesame Brioche Bun
- *CLASSIC TAVERN 13
Our Classic, Seasoned Perfectly,
Romaine, Red Onion, Roma Tomato,
Sesame Brioche Bun
Add Tomato Bacon Jam +50¢
Add any Cheese in the Kitchen +2

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
- PRIME RIB FRENCH DIP 21
Roast Prime Rib Shaved Thin, Swiss Cheese,
Caramelized Onion, Horseradish Aioli, Cuban Roll
- MARYLAND CRAB CAKE 19
Celery Root Slaw, Smoked Chili Cream,
Toasted Brioche Bun
- INFAMOUS FISH TACOS 16.5
Blackened Chilean Sea Bass, Cabbage &
Jicama Slaw, Black Bean & Corn Salsa,
Chili Cream, Corn Tortillas
- BANH MI CHICKEN WRAP 13.5
Grilled or Fried Chicken Tenders,
Cabbage, Pickled Veggies, Cilantro,
Sweet & Spicy Vietnamese Chili Sauce
- CHICKEN PANINI 15
Prestige Farms Grilled Chicken, Arugula, Tomato, Crispy
Queso Fresco, Basil Aioli, Toasted Focaccia
- CRISPY GROUPER 17.7
Tempura, Jicama Slaw, Tartar Sauce,
Sesame Brioche Bun, ATL HOT
- BRISKET GRILLED CHEESE 18.5
CAB Smoked Brisket, Cheddar, Swiss,
Horseradish Aioli, Chili Slathered Multi-Grain Bread

TAVERN FAVORITES

- V&G BUDDHA BOWL 14
Farro, Quinoa, Cucumber, Edamame, Radish,
Cauliflower, Tomato, Avocado, Pickled Red Onion, Rice
Wine Herb Vinaigrette *Tuna Poke +9
- *GRILLED ATLANTIC SALMON 23.8
Celeriac Puree, Roasted Sunchokes, Snap Peas,
Green Cabbage, Tomato Beurre Blanc
- PAN SEARED CHICKEN PICCATA 20
Prestige Farms Chicken, Capellini, Asparagus,
Grape Tomato, White Wine Caper Sauce
- SHRIMP & GRITS 20
White Cheddar Grit Cake, Sautéed Spinach,
Roma Tomato, Shallot, Roast Tomato Beurre Blanc
- MISO BLACK COD 28
Miso Broiled, Shrimp Fried Rice,
Kung Pao Green Beans, Thai Sweet Chili Sauce
- *ROYALE WITH CHEESE 19.5
Wagyu Beef Seared Perfectly & Stacked,
American Cheese, Dill Pickle,
Buttery Sesame Brioche
Choice of Tavern Fries, Small Salad or Fruit

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
Basmati Fried Rice 7
Asparagus Fries 8.5
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
Jalapeño Corn Grits 7

SWEET STUFF

- CLASSIC CRÈME BRÛLÉE 8
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 9
Inspired by the Flavors of the Season

STEAKHOUSE CUTS

- Duchess Potatoes, Garlic Buttered Asparagus, Sugar Snap Peas, Shiitake Mushroom
- *BISTRO STEAK 6 oz | 23
Red Wine Demi
- *PETITE DELMONICO RIBEYE 8 oz | 34
24-Hour Hawaiian Marinade
- *GRILLED FILET MIGNON 8 oz | 31
Compound Butter
- PAN ROASTED CHICKEN 16 oz | 22
Roast Chicken Jus

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

PLANE & SIMPLE 14
Old Forester Bourbon, Aperol, Amaro Montenegro, Lemon

ROYAL GIN PARTY 13
Citadelle Original Gin, Fruitful Rhubarb, Fresh Strawberry, Lemon, Prosecco

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

ANCHO PINEAPPLE MARGARITA 13.5
Codigo Blanco Tequila, Ancho Reyes Chile, Pineapple, Lime, Agave, Bitters

TROPICAL RUM PUNCH 13
Planteray White Rum, Chinola Passion Fruit, Fresh Pineapple & Lemon, Agave

GIN JOB 13
Gray Whale Gin, Basil Syrup, Fresh Cucumber, Lemon & Lime, Tonic

BLUEBERRY BUCK 12.5
Hanson Sonoma Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer

LION CITY SLING 13
Conniption American Dry Gin, Luxardo, Lime, Orange, Angostura, Club Soda

BARREL AGED KENTUCKY MULE 12
Green River Bourbon, Greenbar Ginger, Fresh Strawberry & Lemon, Angostura, Ginger Beer

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

MEXICAN STAND-OFF! 15
Olmeca Altos Reposado Tequila, Ilegal Mezcal, 18.21 Hibiscus Syrup, Lime & Blackberry

"MT" CLASSIC COCKTAILS

LUXARDO MANHATTAN ASW Resurgens Rye Whiskey, Luxardo Maraschino, Cardamaro, Cherry Bitters 15

ESPRESSO MARTINI Mr. Black Coffee Liqueur, St. George All Purpose Vodka, Cold Brew, Vanilla Simple 14

APEROL SPRITZ Michelle Brut, Aperol, Soda, Orange 13

SKINNY GINGER MARGARITA Herradura Silver Tequila, Greenbar Ginger, Fresh Lime, Agave, Gingered Lime Salt 13

BLT BLOODY MARY Bacon Washed Tito's Handmade Vodka, Pickle Juice, Charleston Bloody Mary Mix, Bacon Salt 12

TOMMY'S FAVORITE SANGRIA Tommy's Secret Recipe, Created in South FL, The Freshest Seasonal Fruit, Agave, Red or White 12 | 45

SPIRIT FREE & ZERO PROOF

GRAPEFRUIT BASIL FRESCA Everything You Love About a Paloma, Sans Booze 8

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

ORANGE CREAMSICLE Vanilla Simple, Fresh Orange Juice, Cream 8

DIRTY CHERRY SODA Lemon Lime Soda, Cherry & Vanilla Syrup, Splash of Cream 7

BLACKBERRY HIBISCUS MULE 18.21 Hibiscus Syrup, Lime, Blackberry, Fever Tree Ginger 8

HEINEKEN O.O N/A, NLD 6

ATHLETIC BREWING RUN WILD IPA N/A, CT 7

MICHELOB ULTRA ZERO N/A, MO 6

SIERRA NEVADA TRAIL PASS IPA N/A, CA 7

GIESON O% SAUV BLANC, Marlborough, NZ 10 | 40

WHITE GRAPES

“START A TAB.”
IT SHOWS INITIATIVE.

RED GRAPES

SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV 8.5 | 34

SANTA MARINA PROSECCO, Veneto, Italy '22 9 | 36

CHIC BARCELONA ROSÉ BRUT CAVA, Catalonia, Spain NV 9 | 36

PERRIER-JOUËT CHAMPAGNE BRUT, France NV 79

FRUITY, REFRESHING & NOT TOO DRY

STEMMARI PINOT GRIGIO, Sicilia, Italy '23 9 | 36

FERRARI-CARANO PINOT GRIGIO, Friuli Grave, Italy '23 11.5 | 46

DOMAINE DES ORGNES ROSÉ, Provence, France '23 10 | 40

RABBLE ROSÉ, Paso Robles, California '22 12 | 48

DR. L RIESLING, Mosel, Germany '23 9 | 36

SEVEN DAUGHTERS MOSCATO, Veneto, Italy '21 9 | 36

DRY, FRESH & CRISP

ENCOSTAS DO LIMA VINHO VERDE, Portugal '23 8.5 | 34

THE CROSSINGS LIGHT WAVE SAUV BLANC, Reduced ABV & Calories, Marlborough, New Zealand '23 9 | 36

TRIVENTO WHITE MALBEC, Mendoza, Malbec '23 8 | 32

VILLA WOLF PINOT GRIS, Pfalz, Germany '22 9 | 36

WAIRAU RIVER SAUV BLANC, Marlborough, New Zealand '23 11 | 44

FLY BY SAUV BLANC, Napa Valley '22 9 | 36

VILLEBOIS SAUV BLANC, Touraine, France '21 11 | 44

RICH, CREAMY & VOLUPTUOUS

GEN5 CHARD, Lodi '22 8.5 | 34

HARKEN BARREL FERMENTED CHARD, California '22 8.5 | 34

LA CREMA CHARD, Monterey '23 12 | 48

SONOMA CUTRER CHARD, Russian River Valley '20 15 | 60

PATZ & HALL CHARD, Sonoma Coast '19 18 | 72

EARTHY PINOTS

NOBLE 667 PINOT NOIR, Monterey '21 8.5 | 34

EVOLUTION PINOT NOIR, Willamette Valley '22 14 | 56

ANGELINE PINOT NOIR, Sonoma '22 12 | 48

IMAGERY PINOT NOIR, Monterey '22 13 | 52

BERRIES FROM THE BARREL

CHATEAU ROBIN BORDEAUX, Castillon - Cotes de Bordeaux '20 12 | 48

ZOLO MALBEC, Mendoza, Argentina '22 10.5 | 42

CASA ROJO CL 98 TEMPRANILLO, Ribera Del Duero, Spain '21 13 | 52

ST. FRANCIS MERLOT, Sonoma Coast '21 15 | 60

BIG, BOLD, BEAUTIFUL

UNKNOWN AUTHOR CAB SAUV, Monterey NV 9.5 | 38

INTRINSIC CAB SAUV, Columbia Valley '20 14 | 56

BONANZA BY CAYMUS CAB SAUV, California NV 10.5 | 42

OCTOPODA ZINFANDEL, Lodi '21 12 | 48

SOMMELIER SELECTS

Coravin Protected

DECOY BY DUCKHORN CAB SAUV, Sonoma '22 16 | 64

BELLE GLOS BALADE PINOT NOIR, Santa Rita Hills '22 18 | 72

J. LOHR HILLTOP CAB SAUV, Paso Robles '21 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 8

CREATURE COMFORTS TROPICALIA IPA, GA ABV 6.6 8

STELLA ARTOIS PILSNER, BEL ABV 5 8

GUINNESS STOUT, IRL ABV 4.2 8

SWEETWATER 420 PALE ALE, GA ABV 5.7 8

MICHELOB ULTRA LIGHT LAGER, MO ABV 4.2 7

MILLER LITE LIGHT LAGER, WI ABV 4.2 7

Seasonal - **SAM ADAMS OCTOBERFEST**, MA ABV 5.3 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

SIERRA NEVADA PALE ALE, CA ABV 5.6 6

CIGAR CITY MADURO BROWN ALE, FL ABV 5.5 6

FOUNDERS PORTER, MI ABV 6.5 6.5

MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5 6.75

SCOFFLAW BASEMENT IPA, GA ABV 7.5 7

STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 7

BELL'S TWO HEARTED IPA, MI ABV 7 7

HOEGARDEN WITBIER, BEL ABV 4.9 7

VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5 7.25

BOTTLED | CANNED

MILLER HIGH LIFE, WI 3

PBR (16 OZ.), WI 3.5

BUDWEISER, MO 4.75

BUD LIGHT, MO 4.75

MILLER LITE, WI 4.75

COORS LIGHT, CO 4.75

MODELO, MEX 5.25

MICHELOB ULTRA, MO 6

CORONA, MEX 6

BLUE MOON WHITE, CO 6

HEINEKEN, NLD 6.5

SELTZERS | CIDERS

WHITE CLAW BLACK CHERRY, IL 6

ANGRY ORCHARD CRISP HARD CIDER, NY 6.5

HIGH NOON GRAPEFRUIT, CA 8

ATL TEPACHE PINEAPPLE CIDER, (16 OZ.), GA 9