

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
- 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 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 15  
Ahi Tuna, Avocado, Hawaiian Style,  
Teriyaki, Scallion, Wonton
- TRUFFLE PARMESAN FRIES 8.5  
Hand-Cut Tavern Fries,  
Black Truffle, Parslied Parmesan

- CHICKPEA HUMMUS 10.5  
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 12.5  
Potato Chips, Gorgonzola Cheese,  
Scallion, Roma Tomato, Bacon
- SMOKED TROUT DIP 12  
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 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,  
Cucumber, Radish, Snap Pea, 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,  
Haricot 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 16.9  
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 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 21.5  
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 17  
Blackened Chilean Sea Bass, Cabbage &  
Jicama Slaw, Black Bean & Corn Salsa,  
Chili Cream, Corn Tortillas
- BANH MI CHICKEN WRAP 14  
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 18.5  
Tempura, Jicama Slaw, Tartar Sauce,  
Sesame Brioche Bun, Orlando HOT
- BRISKET GRILLED CHEESE 19  
CAB Smoked Brisket, Cheddar, Swiss,  
Horseradish Aioli, Chili Slathered Multi-Grain Bread

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  
Celeriac Puree, Roasted Sunchokes, Snap Peas,  
Green Cabbage, Tomato Beurre Blanc
- PAN SEARED CHICKEN PICCATA 20.9  
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
- MISO BLACK COD 29  
Miso Broiled, Shrimp Fried Rice,  
Kung Pao Green Beans, Thai Sweet Chili 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

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 9  
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 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

STEAKHOUSE CUTS

- Duchess Potatoes, Garlic Buttered Asparagus, Sugar Snap Peas, Shiitake Mushroom
- \*BISTRO STEAK  
6 oz | 24  
Red Wine Demi
- \*GRILLED FILET MIGNON  
8 oz | 31  
Compound Butter
- \*PETITE DELMONICO RIBEYE  
8 oz | 36  
24-Hour Hawaiian Marinade
- 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

|                                                                                                                                     |                                                                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>POMEGRANATE SPICE MOJITO 12</b><br>Bacardi Superior, Pama Liqueur, House Made Mojito Syrup, Lime, Fresh Mint                     | <b>GIN JOB 13.5</b><br>Gray Whale Gin, Basil Syrup, Fresh Cucumber, Lemon & Lime, Tonic                                       |
| <b>PLANE &amp; SIMPLE 14</b><br>Old Forester Bourbon, Aperol, Amaro Montenegro, Lemon                                               | <b>BLUEBERRY BUCK 14</b><br>Hanson Sonoma Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer                        |
| <b>ROYAL GIN PARTY 13</b><br>Citadelle Original Gin, Fruitful Rhubarb, Fresh Strawberry, Lemon, Prosecco                            | <b>LION CITY SLING 13</b><br>Conniption American Dry Gin, Luxardo, Lime, Orange, Angostura, Club Soda                         |
| <b>NEW FASHIONED 14</b><br>Old Forester Bourbon, Giffard Banana, Jack Rudy Bitters, Expressed Orange, Luxardo Cherry                | <b>BARREL AGED KENTUCKY MULE 12</b><br>Green River Bourbon, Greenbar Ginger, Fresh Strawberry & Lemon, Angostura, Ginger Beer |
| <b>ANCHO PINEAPPLE MARGARITA 14</b><br>Olmeca Altos Plata Tequila, Ancho Reyes Chile, Acid Adjusted Pineapple, Lime, Agave, Bitters | <b>GRAPEFRUIT RICKY 13</b><br>Cathead Honeysuckle Vodka, St. Germain, Fresh Grapefruit Juice, Squeeze of Lime                 |
| <b>TROPICAL RUM PUNCH 13</b><br>Planteray White Rum, Chinola Passion Fruit, Fresh Pineapple & Lemon, Agave                          | <b>MEXICAN STAND-OFF! 15</b><br>Olmeca Altos Reposado Tequila, Illegal Mezcal, 18.21 Hibiscus Syrup, Fresh Lime & Blackberry  |

"MT" CLASSIC COCKTAILS

|                                                                                                                                      |
|--------------------------------------------------------------------------------------------------------------------------------------|
| <b>LUXARDO MANHATTAN</b> High West Double Rye, Luxardo Maraschino, Cardamaro, Cherry Bitters 15                                      |
| <b>ESPRESSO MARTINI</b> Mr. Black Coffee Liqueur, St. George All Purpose Vodka, Cold Brew, Vanilla Simple 14                         |
| <b>APEROL SPRITZ</b> Michelle Brut, Aperol, Soda, Orange 13                                                                          |
| <b>SKINNY GINGER MARGARITA</b> Herradura Silver Tequila, Greenbar Ginger, Fresh Lime, Agave, Gingered Lime Salt 13                   |
| <b>BLT BLOODY MARY</b> Bacon Washed Tito's Handmade Vodka, Pickle Juice, Charleston Bloody Mary Mix, Bacon Salt 12                   |
| <b>TOMMY'S FAVORITE SANGRIA</b> Tommy's Secret Recipe, Created in South FL, The Freshest Seasonal Fruit, Agave, Red or White 12   45 |

SPIRIT FREE & ZERO PROOF

|                                                                                             |                                                      |
|---------------------------------------------------------------------------------------------|------------------------------------------------------|
| <b>GRAPEFRUIT BASIL FRESCA</b> Everything You Love About a Paloma, Sans Booze 8             | <b>HEINEKEN O.O N/A, NLD 6</b>                       |
| <b>BERRY &amp; MINT COOLER</b> Blackberry, Blueberry, Mint, Simple 8                        | <b>MICHELOB ULTRA ZERO N/A, MO 6</b>                 |
| <b>ORANGE CREAMSICLE</b> Vanilla Simple, Fresh Orange Juice, Cream 8                        | <b>SIERRA NEVADA TRAIL PASS IPA N/A, CA 7</b>        |
| <b>DIRTY CHERRY SODA</b> Lemon Lime Soda, Cherry & Vanilla Syrup, Splash of Cream 7         | <b>ATHLETIC BREWING RUN WILD IPA N/A, CT 7</b>       |
| <b>BLACKBERRY HIBISCUS MULE</b> 18.21 Hibiscus Syrup, Lime, Blackberry, Fever Tree Ginger 8 | <b>GIESON O% SAUV BLANC, Marlborough, NZ 10   40</b> |

WHITE GRAPES

"START A TAB."

IT SHOWS INITIATIVE.

-M.

RED GRAPES

|                                                                                                      |           |                                                            |           |
|------------------------------------------------------------------------------------------------------|-----------|------------------------------------------------------------|-----------|
| <b>SPARKLING &amp; BUBBLY</b>                                                                        |           | <b>EARTHY PINOTS</b>                                       |           |
| <b>MICHELLE BRUT</b> , Columbia Valley NV                                                            | 9   36    | <b>NOBLE 667 PINOT NOIR</b> , Monterey '23                 | 8.5   34  |
| <b>SANTA MARINA PROSECCO</b> , Veneto, Italy '22                                                     | 9   36    | <b>EVOLUTION PINOT NOIR</b> , Willamette Valley '22        | 14   56   |
| <b>CHIC BARCELONA ROSÉ BRUT CAVA</b> , Catalonia, Spain NV                                           | 9   36    | <b>HAHN ESTATE PINOT NOIR</b> , California '21             | 12   48   |
| <b>PERRIER-JOUËT CHAMPAGNE BRUT</b> , France NV                                                      | 89        | <b>IMAGERY PINOT NOIR</b> , Monterey '22                   | 13   52   |
| <b>FRUITY, REFRESHING &amp; NOT TOO DRY</b>                                                          |           | <b>BERRIES FROM THE BARREL</b>                             |           |
| <b>STEMMARI PINOT GRIGIO</b> , Sicilia, Italy '22                                                    | 9   36    | <b>ZOLO MALBEC</b> , Mendoza, Argentina '23                | 10.5   42 |
| <b>FERRARI-CARANO PINOT GRIGIO</b> , Sonoma County '23                                               | 11.5   46 | <b>ST. FRANCIS MERLOT</b> , Sonoma Valley '21              | 15   60   |
| <b>RABBLE ROSÉ</b> , Paso Robles, California '22                                                     | 12   48   | <b>BIG, BOLD, BEAUTIFUL</b>                                |           |
| <b>DR. L RIESLING</b> , Mosel, Germany '22                                                           | 9   36    | <b>UNKNOWN AUTHOR CAB SAUV</b> , Monterrey NV              | 9.5   38  |
| <b>SEVEN DAUGHTERS MOSCATO</b> , Veneto, Italy '23                                                   | 9   36    | <b>INTRINSIC CAB SAUV</b> , Columbia Valley '20            | 14   56   |
| <b>DRY, FRESH &amp; CRISP</b>                                                                        |           | <b>BONANZA BY CAYMUS CAB SAUV</b> , California NV          | 11   44   |
| <b>AZEVEDO LOUREIRO ALVARINHO VINHO VERDE</b> , Portugal '21                                         | 8.5   34  | <b>SOMMELIER SELECTS</b>                                   |           |
| <b>THE CROSSINGS LIGHT WAVE SAUV BLANC</b> ,<br>Reduced ABV & Calories, Marlborough, New Zealand '23 | 9   36    | <i>Coravin Protected</i>                                   |           |
| <b>TRIVENTO WHITE MALBEC</b> , Mendoza, Malbec '23                                                   | 8   32    | <b>DECOY BY DUCKHORN CAB SAUV</b> , Sonoma '22             | 16   64   |
| <b>VILLA WOLF PINOT GRIS</b> , Pfalz, Germany '22                                                    | 9   36    | <b>BELLE GLOS BALADE PINOT NOIR</b> , Santa Rita Hills '22 | 18   72   |
| <b>CHATEAU STE. MICHELLE SAUV BLANC</b> , Columbia Valley '21                                        | 9.5   38  | <b>J. LOHR HILLTOP CAB SAUV</b> , Paso Robles '21          | 17   68   |
| <b>WAIRAU RIVER SAUV BLANC</b> , Marlborough, New Zealand '22                                        | 11   44   |                                                            |           |
| <b>VILLEBOIS SAUV BLANC</b> , Touraine, France '21                                                   | 11   44   |                                                            |           |
| <b>RICH, CREAMY &amp; VOLUPTUOUS</b>                                                                 |           | <b>WANT TO TAKE IT HOME?<br/>JUST ASK YOUR SERVER.</b>     |           |
| <b>GEN5 CHARD</b> , Lodi '23                                                                         | 8.5   34  | <i>Vintages are subject to change</i>                      |           |
| <b>HARKEN BARREL FERMENTED CHARD</b> , California '23                                                | 9   36    |                                                            |           |
| <b>LA CREMA CHARD</b> , Monterey '23                                                                 | 12   48   |                                                            |           |
| <b>SONOMA CUTRER CHARD</b> , Russian River Valley '23                                                | 15   60   |                                                            |           |
| <b>PATZ &amp; HALL CHARD</b> , Sonoma Coast '19                                                      | 18   72   |                                                            |           |

ICE COLD DRAFT BEER

|                                                         |   |                                                             |   |
|---------------------------------------------------------|---|-------------------------------------------------------------|---|
| <b>SIERRA NEVADA HAZY LITTLE THING IPA</b> , CA ABV 6.7 | 8 | <b>YUENGLING LAGER</b> , PA ABV 4.5                         | 6 |
| <b>IVANHOE PARK JOYLAND AMERICAN IPA</b> , FL ABV 7     | 8 | <b>MICHELOB ULTRA LIGHT LAGER</b> , MO ABV 4.2              | 7 |
| <b>STELLA ARTOIS PILSNER</b> , BEL ABV 5                | 8 | <b>MILLER LITE LIGHT LAGER</b> , WI ABV 4.2                 | 7 |
| <b>GUINNESS STOUT</b> , IRL ABV 4.2                     | 8 | <b><i>Seasonal</i> - SAM ADAMS OCTOBERFEST</b> , MA ABV 5.3 | 8 |

CRAFT BEERBOTTLED | CANNED

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

|                                            |      |
|--------------------------------------------|------|
| <b>WHITE CLAW BLACK CHERRY</b> , IL        | 6.25 |
| <b>ANGRY ORCHARD CRISP HARD CIDER</b> , NY | 6.5  |
| <b>HIGH NOON GRAPEFRUIT</b> , CA           | 8    |