START | SNACK | SHARE

ASPARAGUS FRIES 8
Thin Asparagus, Tarragon, Citrus Aioli

TAVERN WINGS 14
Crisp Celery, Carrots, House-Made Gorgonzola

J.T.'S KETTLE CHIPS 12
Potato Chips, Gorgonzola Cheese,
Scallion, Roma Tomato, Bacon

SHRIMP & CRAB "NACHO" PLATE 12.5
Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

LOBSTER & SHRIMP CHOWDER 12
New England-Style, Carrots, Celery, Bacon,
Corn, Sweet Onion, Burbank Potatoes, Fresh Herb

BLACK TRUFFLE PARMESAN FRIES 8
Hand-Cut Tavern Fries, Black Truffle, Parslied Parmesan

HUMMUS 9.9
Creamy Hummus, Marinated Feta & Tomato,
Toasty Seasoned Pita, Pine Nuts

***AHI TUNA POKE 14.5**
Ahi Tuna, Hawaiian Style, Teriyaki, Scallion, Wonton

HAND-CRAFTED FLATBREAD pd
Made with the Freshest Ingredients in the Kitchen, Daily!

FIRECRACKER SHRIMP 13.5
Tempura Shrimp, Carrots, Cilantro, Roast Peanuts,
Cracklin' Spicy & Sweet Chili Sauce

WARM BRIE & SPINACH FONDUE 13
Creamy Brie, White Wine, Baby Spinach, Crisp Pita

FINE FOOD | HAND-CRAFTED COCKTAILS

CRISP COOL SALADS

GRILLED CHICKEN TORTILLA 15
Field Greens, Cucumber, Tomato, Black Bean
Corn Salsa, Radish, Pepper Jack, Avocado,
Coriander Lime Dressing, Crispy Tortilla

***BLACK AND BLUE STEAK 19**
Grilled Bistro Filet, Field Greens, Vine Ripe
Tomato, Crumbling Gorgonzola, Scallion,
Pickled Red Onion, Gorgonzola Dressing

***ASIAN AHI TUNA 19**
Spiced Ahi Tuna, Field Greens, Kale,
Napa Cabbage, Carrots, Red Peppers,
Roma Tomato, Avocado, Edamame,
Cucumber, Miso Soy Vinaigrette, Wonton

CLASSIC CAESAR 8
Romaine, Tuscan Kale, Egg,
Parmesan, Crumbled Focaccia

ADD ONS
Grilled or Blackened
Prestige Farms Chicken 7
Jumbo Shrimp 8
*Atlantic Salmon 12
*Marinated Bistro Filet 12

BIG BAR BURGERS & SANDWICHES

CHOICE OF TAVERN FRIES, SMALL SALAD OR FRUIT

GRILLED CHICKEN 13
Prestige Farms Chicken, Romaine,
Red Onion, Roma Tomato, Sesame Brioche Roll

PRIME RIB FRENCH DIP 19.9
Roast Prime Rib Shaved Thin,
Swiss Cheese, Caramelized Onion,
Horseradish Aioli, Cuban Roll

VERY VEGGIE BURGER 12
Squash, Carrot, Beet, Shiitake Mushroom,
Quinoa, Farro, Toasted Seeds, Pepper Glaze,
Cracked Whole Wheat Bun

PRESSED CUBANO 13.5
Slow Cooked Pulled Pork, Ham, Swiss, Pickles,
Mustard Mojo, Toasted Cuban Bread

CRISPY GROUPER 18
Tempura, Jicama Slaw, Tartar Sauce,
Sesame Brioche Bun, Carrollwood HOT

***TAVERN BURGER 13**
Our Classic, Seasoned Perfectly,
Romaine, Red Onion, Roma Tomato,
Sesame Brioche Roll
Add Tomato Bacon Jam +1
Add any Cheese in the Kitchen +2

INFAMOUS FISH TACOS 16.5
Blackened Chilean Sea Bass, Cabbage & Jicama Slaw,
Black Bean Corn Salsa, Chili Cream, Corn Tortillas

CHICKEN PANINI 15
Prestige Farms Grilled Chicken,
Arugula, Tomato, Tempura Mozzarella,
Basil Aioli, Toasted Focaccia

***BLACK AND BLUE BURGER 16.5**
Creamy Gorgonzola, Apple-Wood
Smoked Bacon, Romaine, Red Onion,
Roma Tomato, Sesame Brioche Roll

STEAKHOUSE CUTS

SERVED WITH TWICE BAKED LOADED POTATOES & CHOICE OF SAUCE

Red Wine Demi, Chimichurri, or Garlic Herb Compound Butter

***BISTRO FILET,** 6 oz **21** ***NY STRIP,** 10 oz **38** ***FILET MEDALLIONS,** 8 oz **29**

TAVERN FAVORITES

SHRIMP CAMPANELLE 20.5
Seared Blackened Jumbo Shrimp, Andouille
Sausage, Okra, Corn, Onion, Red Pepper,
Grainy Mustard, Creole Cream

***GRILLED ATLANTIC SALMON 22.5**
Jumbo Pearl Cous Cous, Tuscan Kale,
Red Grapes, Toasted Slivered Almonds,
Red Wine Reduction

GRILLED CHICKEN STACK 20
Cauliflower Puree, Brussels Sprouts, Green Beans,
Shiitake Mushroom, Roast Chicken Jus

SHRIMP & GRITS 19.9
White Cheddar Grit Cake, Sautéed Spinach, Roma
Tomato, Shallot, Roast Tomato Beurre Blanc

V&G BUDDHA BOWL 14
Farro, Quinoa, Cucumber, Edamame, Radish,
Cauliflower, Tomato, Avocado, Pickled Red Onion,
Rice Wine Herb Vinaigrette **Tuna Poke +9*

***ROYALE WITH CHEESE 19**
Wagyu Beef Seared Perfectly & Stacked,
American Cheese, Dill Pickle, Buttery Sesame Brioche
Choice of Tavern Fries, Small Salad or Fruit

SIDE BARS

HAND-CUT TAVERN FRIES 6
FRESH FRUIT 6
NICE SMALL SALAD 6
HAIL LITTLE CAESAR SALAD 6
TAVERN ONION RINGS 7

CHICKPEA FRIES 7
JALAPEÑO CORN GRITS 7
WHITE CHEDDAR GRIT CAKE 7
PARMESAN ROASTED BROCCOLI 7
GARLIC SAUTÉED SPINACH 7
FRESH FRIED OKRA 7

ASPARAGUS FRIES 8
JUMBO GRILLED ASPARAGUS 8
BLACK TRUFFLE PARMESAN FRIES 8
TWICE BAKED LOADED POTATOES 8
WHITE CHEDDAR BAKED MAC & CHEESE 8

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

STRAWBERRY GIN PARTY	Gray Whale Gin, Fruitful Rhubarb, Fresh Strawberry, Lemon Juice, Prosecco	13
PEACH & GINGER MARGARITA	Herradura Reposado Tequila, Blended Family Peach, Greenbar Ginger, Lime, Agave Nectar	14
NEW FASHIONED	Nelson's Green Brier Whiskey, Giffard Banana Liqueur, Jack Rudy Bitters, Expressed Orange, Luxardo Cherry	13
BLUEBERRY BUCK	Hanson Sonoma Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer	13
ONE FLEW SOUTH	Coconut Cartel Rum, St. George Spiced Pear, Lime, Simple, Tarragon, Fever Tree Elderflower Tonic	14
BLACKBERRY MOJITO	Bacardí Superior, Muddled Mint, Blackberry Syrup, Lime Juice, Fresh Blackberry	12
GRAPEFRUIT RICKY	Cathead Honeysuckle Vodka, St. Germain, Fresh Grapefruit Juice, Squeeze of Lime	13
BLOOD ORANGE-RITA	Olmeca Altos Reposado Tequila, Blood Orange, Chili Honey Syrup, Lime, Agave Nectar	14

CLASSIC COCKTAILS

GIMLET	Ford's Gin, Fresh Lime, Simple	12
NEGRONI	St. George Botanivore Gin, Campari, Cocchi di Torino	14
PALOMA	Olmeca Altos Plata Tequila, Grapefruit, Lime, Splash of Fever Tree Grapefruit	11
BOULEVARDIER	Bulleit Bourbon, Campari, Cocchi di Torino	13
APEROL SPRITZ	Michelle Brut, Aperol, Soda, Orange Wheel	11
MT "INFAMOUS" MANHATTAN	High West Double Rye, Cocchi di Torino, Jack Rudy Bitters, Bittercube Bolivar, Luxardo Cherry	15
ESPRESSO MARTINI	Mr. Black Coffee Liqueur, St. George All Purpose Vodka, Cold Brew, Vanilla Simple	14
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

APRICOT MULE Apricot, Lime, Fever Tree Ginger Beer	7
GUILT-FREE PALOMA Fever Tree Grapefruit, Lemon, Basil, Simple	7
BLACK & BLUE MOJITO Blackberry, Blueberry, Mint, Demerara	7
HEINEKEN O.O N/A, NLD	6
ATHLETIC BREWING UPSIDE DAWN GOLDEN ALE N/A, CT	7
ATHLETIC BREWING RUN WILD IPA N/A, CT	7
GIESON O% SAUV BLANC, Marlborough, NZ	10 | 40

"Start a Tab."
IT SHOWS INITIATIVE.
- M.

WHITE GRAPES

SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV	9 | 36
SANTA MARINA PROSECCO, DOC, Veneto, Italy '22	9 | 36
CHAMPAGNE PERRIER-JOUËT, Brut NV	89

FRUITY, REFRESHING & NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia, Italy '22	8.5 | 34
MOSCATO, SEVEN DAUGHTERS, Veneto, Italy '21	9 | 36
RIESLING, DR. L, Mosel, Germany '22	9 | 36
ROSÉ, AIX, Provence, France '22	13.5 | 54

DRY, FRESH & CRISP

PINOT GRIS, VILLA WOLF, Pfalz, Germany '22	9 | 36
SAUV BLANC, CHATEAU STE. MICHELLE, Columbia Valley '21	9.5 | 38
SAUV BLANC, TRIBUTE, California '22	9.5 | 38
SAUV BLANC, WAIRAU RIVER, Marlborough, New Zealand '22	10.5 | 42
SAUV BLANC, VILLEBOIS, Touraine, France '21	11 | 44
CHARD, FARM TO TABLE, Victoria, Australia '22	12 | 48

RICH, CREAMY & VOLUPTUOUS

CHARD, HARKEN, BARREL FERMENTED, California '21	8 | 32
CHARD, LA CREMA, Monterey '22	12 | 48
CHARD, SONOMA CUTRER, Russian River Valley '20	15 | 60

RED GRAPES

EARTHY PINOTS

PINOT NOIR, NOBLE 667, Monterey '21	8 | 32
PINOT NOIR, HAHN ESTATE, California '21	12 | 48
PINOT NOIR, JUGGERNAUT, Russian River Valley '20	13 | 52
PINOT NOIR, EVOLUTION, Willamette Valley '22	14 | 56
***PINOT NOIR, BELLE GLOS BALADE,** Santa Rita Hills '22	18 | 72

BERRIES FROM THE BARREL

MALBEC, TRIVENTO RESERVE, Mendoza, Argentina '21	10 | 40
RED BLEND, SHANNON RIDGE, California '19	12 | 48
ZINFANDEL, TERRA D'ORO, Amador County '20	13 | 52
RED BLEND, BOUSQUET GAIA, Mendoza, Argentina NV	14 | 56
MERLOT, ST. FRANCIS, Sonoma Valley '19	15 | 60

BIG, BOLD, BEAUTIFUL

CAB SAUV, DARK HARVEST, Washington NV	8 | 32
CAB SAUV, BONANZA BY CAYMUS, California NV	10 | 40
CAB SAUV, INTRINSIC, Columbia Valley '20	14 | 56
***CAB SAUV, J. LOHR HILLTOP,** Paso Robles '20	17 | 68
***CAB SAUV, ROUTESTOCK,** Napa Valley '21	18 | 72

**Coravin Protected*
Vintages are subject to change

WANT TO TAKE IT HOME? JUST ASK YOUR SERVER.

ICE COLD DRAFT BEER

SIERRA NEVADA HAZY LITTLE THING IPA, CA ABV 6.7	8
DOS EQUIS LAGER, MEX ABV 4.7	8
COPPERTAIL FREE DIVE IPA, FL ABV 5.9	8
BIG STORM PIRATE'S FORTUNE GOLDEN ALE, FL ABV 4	8
STELLA ARTOIS PILSNER, BEL ABV 5	8
GUINNESS STOUT, IRL ABV 4.2	8
YUENGLING LAGER, PA ABV 4.5	8
MICHELOB ULTRA LIGHT LAGER, MO ABV 4.2	7

CRAFT BEER

FL LOCAL	ORANGE BLOSSOM PILSNER, FL ABV 5.5	6
	CIGAR CITY MADURO BROWN ALE, FL ABV 5.5	6
	3 DAUGHTERS BEACH BLONDE ALE, FL ABV 4.8	6.25
	CIGAR CITY JAI ALAI IPA, FL ABV 7.5	6.5
	MOTORWORKS PULP FRICTION GRAPEFRUIT IPA, FL ABV 6.8	6.5
	ESCAPE OTHER WEST COAST IPA, (16 OZ.) FL ABV 7.2	8
	SWEETWATER HAZY IPA, GA ABV 6.2	6.25
	STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)	6.25
	SIERRA NEVADA PALE ALE, CA ABV 5.6	6.5
	BELL'S TWO HEARTED IPA, MI ABV 7	6.75
	VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5	7.25

BOTTLED | CANNED

MILLER HIGH LIFE, WI	3	MODELO, MEX	5.25
PBR (16 OZ.), WI	4	SAM ADAMS LAGER, MA	6
BUDWEISER, MO	5	BLUE MOON WHITE, CO	6
BUD LIGHT, MO	5	MICHELOB ULTRA, MO	6.25
MILLER LITE, WI	5.5	CORONA, MEX	6.25
COORS LIGHT, CO	5.5	HEINEKEN, NLD	6.75

SELTZERS | CIDERS

TRULY WILD BERRY, MA	6.25
WHITECLAW BLACK CHERRY, IL	6.25
STRONGBOW CIDER, UK	6.5
3 DAUGHTERS KEY LIME APPLE CIDER, FL	6.5
HIGH NOON GRAPEFRUIT, CA	8