



START | SNACK

TRUFFLED PARMESAN FRIES 7.5
Hand-Cut Tavern Fries, Truffle Oil, Parmesan

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

ASPARAGUS FRIES 7.5
Thin Asparagus, Tarragon, Citrus Aioli

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

CRISPY PANKO CAULIFLOWER 8
Cauliflower, Creamy Gorgonzola, Buffalo

★ ★ ★

V&G BUDDHA BOWL 13
Farro, Quinoa, Cucumber, Edamame, Radish, Cauliflower, Tomato, Avocado, Pickled Red Onion, Rice Wine Herb Vinaigrette

***GRILLED N.Y. STRIP 35**
NY Strip, Jumbo Asparagus, Twice Baked Potato, Sauce Au Poivre

GRILLED CHICKEN STACK 17.9
Cauliflower Puree, Brussel Sprouts, Green Beans, Shiitake, Roast Chicken Jus

FOR THE TABLE

SMOKED TROUT DIP 9.5
Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

FIRECRACKER SHRIMP 13
Tempura Shrimp, Carrots, Cilantro, Roast Peanuts, Cracklin' Spicy & Sweet Chili Sauce

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

NEW-STYLE HUMMUS 9.5
Creamy Hummus, Crispy Brussels & Cauliflower, Harissa, Toasty Seasoned Pita, Extra Virgin Olive Oil

J.T.'S KETTLE CHIPS 10.5
Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

SIZZLIN' SPINACH FETA FONDUE 12.5
Fresh Spinach, Fire Roasted Artichoke, Creamy Mornay, Swiss, Parmesan, Feta, Buttery Crostini

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

TAVERN FAVORITES

SHRIMP & GRITS 18
White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

***GRILLED ATLANTIC SALMON 20**
Cool Quinoa Tabbouleh, Dill Cream, Extra Virgin Olive Oil

***ROYALE WITH CHEESE 17**
Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

CRISP COOL SALADS

CLASSIC CAESAR 7.5
Romaine, Tuscan Kale, Egg, Parmesan, Crumbled Focaccia, Roasted Tomato

***BLACK AND BLUE STEAK 18**
Grilled NY Strip, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Gorgonzola Dressing

***ASIAN AHI TUNA 18**
Spice Crusted Ahi Tuna, Field Greens, Kale, Napa Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Wonton

TORTILLA 8
Romaine, Cucumber, Tomato, Black Bean Corn Salsa, Radish, Pepper Jack, Avocado, Coriander Lime Dressing, Crispy Tortilla

PLUS IT UP
GRILLED OR BLACKENED

PRESTIGE FARMS CHICKEN 6.5

SHRIMP 7

***TUNA POKE 9**

***ATLANTIC SALMON 11**

***MARINATED NY STRIP 12**

BLACKENED TRIGGER FISH 23
Paul's Secret Spices, Basmati Rice, Maque Choux - Okra, Corn, Red Pepper, Onion, Tomato Beurre Blanc

***GRILLED CENTER CUT FILET 28**
Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction

CLASSIC TAVERN BURGERS
Your Choice of Side Bar Selection

***TAVERN BURGER 12**
Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Tomato Bacon Jam, Sesame Brioche Roll
Add any Cheese in the Kitchen +1.8

VERY VEGGIE BURGER 9.9
Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

***BLACK AND BLUE BURGER 15**
Gorgonzola, Apple-Wood Smoked Bacon, Sesame Brioche Roll

BIG BAR SANDWICHES
Your Choice of Side Bar Selection

GRILLED CHICKEN 9.9
Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato, Sesame Brioche Roll

CAROL'S LOBSTER ROLL 29
Fresh Steamed Lobster, Old Bay, Chive, Buttery Brioche Lobster Roll
Served Maine or Connecticut Style

INFAMOUS FISH TACOS 14
Blackened Mahi Mahi, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Corn Tortillas

PRIME RIB FRENCH DIP 19
Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll

CRISPY GROUPEL 17.5
Tempura, Jicama Slaw, Tartar Sauce, Sesame Brioche Bun, Atlanta HOT

CHICKEN PANINI 13.8
Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Herb Focaccia

SIDE BARS | ALL 5.5

HAND-CUT TAVERN FRIES • NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD
JUMBO GRILLED ASPARAGUS +2 FRESH • FRIED OKRA +1 • JALAPEÑO CORN GRITS • CHICK PEA FRIES +1
ASPARAGUS FRIES +2 • WHITE CHEDDAR GRIT CAKE • FRESH FRUIT

★ ★ ★ **SWEET STUFF** ★ ★ ★

CLASSIC CRÈME BRÛLÉE 7.5
This NYC Classic, House-Made with Madagascar Vanilla Bean, Crispy Sweet Crust

WARM CHOCOLATE CAKE 8.5
Molten Chocolate Cake, Fresh Whip Cream, Powdered Sugar

KEY LIME PIE 7.5
Creamy Fresh Key Lime, Graham Cracker, Whipped Cream, Almond & Coconut Tullie

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.

COCONUT & BASIL MARGARITA Herradura Silver, Lime, Cathead Bitter Orange, Agave, Reál Coconut, Basil Leaves 12

NEW FASHIONED Nelson's Greenbrier, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock 11.5

PINEAPPLE RUM EXPRESS Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg 12

BLUEBERRY BUCK Hanson Vodka, Fresh Lime, Reál Blueberry, Ginger Beer 10

BLACKBERRY MOJITO Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 11.5

MT "INFAMOUS" MANHATTAN High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry 13

GRAPEFRUIT RICKY Wheatley Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime 11

THE MATRIX Gray Whale Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise 11.5

TOMMY'S FAVORITE SANGRIA Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave, Red & White Available all Year Long 9.9 | 37

CRAFTED SPIRIT FREE COCKTAILS

BLACK & BLUE MOJITO

Blueberry, Blackberry, Mint, Demerara Syrup, Soda 6

MOCKING RITA

Orange Juice, House-Made Sour, Agave, Soda 7

APRICOT MULE

Apricot, Lime, Fever Tree Ginger Beer 6.5

WHITE GRAPES

"START A TAB."
IT SHOWS INITIATIVE.
- M.

RED GRAPES

SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV 8.5 | 34
ROSE, GRAHAM & FISK'S, California NV 250ml 12 | -
CHAMPAGNE NICOLAS FEUILLATTE, Brut NV 69

FRUITY, REFRESHING & NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia '20 7 | 28
MOSCATO, SEVEN DAUGHTERS, Veneto '20 8 | 32
RIESLING, DR. L, Germany '20 8.25 | 33
CONUNDRUM, California '20 9.75 | 49

DRY, FRESH AND CRISP

SAUV BLANC, FLY BY, Napa Valley '20 8 | 32
PINOT GRIS, VILLA WOLF, Pfalz, Germany '20 9 | 36
ROSE, DOMAINE DES ORGNES, Provence '20 10 | 40
SAUV BLANC, SILVERADO MILLER RANCH, Napa Valley '20 10 | 50
SAUV BLANC, WITHER HILLS, Marlborough '20 11 | 44
SAUV BLANC, VILLEBOIS, Toraine '20 11 | 44
CHARD, SCHILD UNWOODED, Barossa '20 11 | 44

RICH, CREAMY & VOLUPTUOUS

CHARD, HARKEN, BARREL FERMENTED, California '20 7.75 | 31
CHARD, DIORA, Monterey '19 10 | 40
CHARD, LA CREMA, Monterey '20 11.75 | 47
*CHARD, STAG'S LEAP WINE CELLARS KARIA, '19 18 | 72

BERRIES FROM THE BARREL

PINOT NOIR, NOBLE 667, Monterey '20 8 | 36
PINOT NOIR, HAHN ESTATE, Arroyo Seco '20 12.25 | 49
PINOT NOIR, STOLLER, Dundee Hills '18 13 | 52
PINOT NOIR, JUGGERNAUT, Russian River '19 13 | 52

EARTHY, FRUITY & BLENDED

MERLOT, BENZIGER, Sonoma County '19 9.25 | 37
PETITE SIRAH, OLD SOUL, Lodi '18 10 | 40
MALBEC, TRIVENTO RESERVE, Mendoza '17 10 | 40
ZIN, TERRA D'ORO, Amador County '19 11 | 44
RED BLEND, CHARLES WOODSON'S "INTERCEPT", Paso Robles '19 12 | 48
*VALPOLICELLA, GIULIANA ROSATI RIPASSO, Veneto '19 14 | 56

BIG, BOLD, BEAUTIFUL

CAB SAUV, DARK HARVEST, Washington NV 8 | 32
TEMPRANILLO, LAUNA CRIANZA, Rioja '17 12 | 48
CAB SAUV, ALEXANDER VALLEY VINYARD, '19 13 | 52
CAB SAUV, INTRINSIC, Columbia Valley '18 13.25 | 53
*CAB SAUV, J. LOHR HILLTOP, Paso Robles '19 15 | 60
*CAB SAUV, FAR NIENTE POST & BEAM, Napa Valley '19 25 | 100

*Coravin Protected.

Tell your server to put a Cork in it!

IN BOTTLE | CANNED

MILLER HIGH LIFE, WI 3.00	COORS LIGHT, CO 4.50	BLUE MOON WHITE, CO 6.00	SCOFFLAW GEORGIA PEACH 6.50
PBR (16OZ. CAN), WI 3.00	MICHELOB ULTRA, MO 5.00	HEINEKEN O.O, N/A, NLD 6.00	LONG DRINK CITRUS, FIN 10.00
BUDWEISER, MO 4.00	DOS EQUIS, MEX 5.25	HEINEKEN, NLD 6.00	HIGH NOON PINEAPPLE, CA 10.00
BUD LIGHT, MO 4.00	CORONA, MEX 5.75	TRULY ORIGINAL LEMONADE 6.00	
MILLER LITE, WI 4.50	SAM ADAMS LAGER, MA 6.00	WHITECLAW RUBY GRAPEFRUIT, IL 6.00	

ICE COLD GEORGIA BEER

SWEETWATER SEASONAL SELECTION, GA pd
SWEETWATER HAZY IPA, GA ABV 6.2 5.80
3 TAVERNS PRINCE OF PILSEN PILSNER, GA ABV 5.0 6.00
WILD HEAVEN ATL EASY ALE PALE ALE, GA ABV 5.5 6.25
CREATURE COMFORTS AUTOMATIC PALE ALE, GA ABV 5.2 6.50
BURNT HICKORY DIDJITS BLOOD ORANGE IPA, GA ABV 7.5 6.50
WILD LEAP CHANCE IPA, GA ABV 6.2 6.75
SCOFFLAW BASEMENT IPA, GA ABV 7.5 6.75
MONDAY NIGHT DR. ROBOT SOUR, GA ABV 5 6.75
ATLANTA CIDER POMEGRANATE, GA ABV 5.8 7.50

ICE COLD CRAFT BEER

NEW BELGIUM FAT TIRE AMBER ALE, CO ABV 5.4 5.75
SIERRA NEVADA PALE ALE, CA ABV 5.6 6.00
CIGAR CITY, FROST PROOF BELGIAN-STYLE WHITE ALE, FL ABV 6 6.00
CIGAR CITY MADURO BROWN ALE, FL ABV 5.5 6.00
FOUNDERS PORTER, MI ABV 6.5 6.50
STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED) 6.60
BELL'S TWO HEARTED IPA, MI ABV 7.0 6.75
VICTORY GOLDEN MONKEY BELGIAN TRIPEL, PA ABV 9.5 7.25



APPLE STORE

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