



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

CRISPY PANKO CAULIFLOWER 8.5
Cauliflower, Creamy Gorgonzola, Buffalo

FOR THE TABLE

NEW-STYLE HUMMUS 9.7
Creamy Hummus, Crispy Brussels & Cauliflower,
Harissa, Toasty Seasoned Pita, Extra Virgin Olive Oil

**SHRIMP & CRAB
“NACHO” PLATE 12.5**
Sautéed Shrimp, Crab, Pepper Jack,
Fresh Jalapeño

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

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

WARM BRIE FONDUE 13.8
Creamy Brie, White Wine, Pretzel Bread

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

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

CRISP COOL SALADS

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

***BLACK AND BLUE STEAK 18.5**
Grilled NY Strip, Field Greens,
Vine Ripe Tomato, Crumbling Gorgonzola,
Scallion, Pickled Red Onion,
Gorgonzola Dressing

***ASIAN AHI TUNA 18**
Spiced 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

***ATLANTIC SALMON 11**
***TUNA POKE 9**
***MARINATED NY STRIP 12**

BIG BAR SANDWICHES CHOICE OF SIDE BAR SELECTION

**MOROCCAN
CAULIFLOWER WRAP 10**
Cauliflower, Eggplant, Arugula,
Pickled Red Onion, Feta, Harissa

CHICKEN PANINI 13.9
Prestige Farms Grilled Chicken, Arugula, Tomato,
Tempura Mozzarella, Basil Aioli, Toasted Focaccia

INFAMOUS FISH TACOS 14.2
Blackened 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

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

CRISPY GROUPER 17.5
Tempura, Jicama Slaw, Tartar Sauce,
Sesame Brioche Bun, ATL HOT

CLASSIC TAVERN BURGERS CHOICE OF SIDE BAR SELECTION

VERY VEGGIE BURGER 10
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

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

TAVERN FAVORITES

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

***GRILLED ATLANTIC SALMON 20**
Jumbo Pearl Cous Cous, Tuscan Kale, Grapes,
Toasted Almonds, Red Wine Reduction

GRILLED CHICKEN STACK 18
Cauliflower Puree, Brussel Sprouts, Green Beans,
Shiitake, Roast Chicken Jus

***GRILLED CENTER CUT FILET 28**
Broccoli Casserole, Crispy Onions,
Red Wine Shallot Demi

***ROYALE WITH CHEESE 17.5**
Wagyu Beef Seared Perfectly & Stacked,
American Cheese, Dill Pickle, Buttery Sesame Brioche

SHRIMP & GRITS 18.5
White Cheddar Grit Cake, Sautéed Spinach, Roma
Tomato, Shallot, Roast Tomato Beurre Blanc

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,
Whip Cream, Powdered Sugar

SIDE BARS ALL 5.5

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

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.



- GRAY MULE Gray Whale Gin, Pimm's, Fresh Lemon, Fever Tree Ginger Beer, Rosemary 12
- COCONUT & BASIL MARGARITA Herradura Silver, Fresh Lime, Cathead Bitter Orange, Agave, Rea! Coconut, Basil 12
- THE PERFECT PEAR Teremana Tequila, Tenteo Jalapeno, Fresh Lime, Pear 11
- NEW FASHIONED Nelson's Greenbrier, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock 12
- BLUEBERRY BUCK Hanson Vodka, Fresh Lime, Rea! 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 HEIST Bounty Dark Rum, Strawberry, Tanteo Jalapeno Tequila, Fresh Lemon, Pineapple, Demerara 10
- 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

CLASSIC COCKTAILS

- GIMLET Ford's Gin, Fresh Lime, Simple 10
- PALOMA Olmeca Altos Blanco Tequila, Fresh Grapefruit, Fresh Lime, Splash Owen's Grapefruit Soda 10
- NEGRONI St. George Terroir Gin, Campari, Cocchi Torino 12.5
- BOULEVARDIER Bulleit Bourbon, Campari, Cocchi Torino 13
- MARTINI St. George Botanivore Gin or Tito's Vodka, Cocchi Americano 13.5



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 | 31
- ROSE, GRAHAM & FISK'S, California NV 250ml 12 | -
- CHAMPAGNE PERRIER-JOUËT, Brut NV 79

FRUITY, REFRESHING & NOT TOO DRY

- PINOT GRIGIO, STEMMARI, Sicilia '20 7 | 25
- MOSCATO, SEVEN DAUGHTERS, Veneto '20 8 | 29
- RIESLING, DR. L, Germany '20 8.25 | 30
- CONUNDRUM, California '20 9.75 | 44

DRY, FRESH AND CRISP

- SAUV BLANC, FLY BY, Napa Valley '20 8 | 29
- PINOT GRIS, VILLA WOLF, Pfalz, Germany '20 9 | 33
- ROSE, DOMAINE DES ORGNES, Provence '20 10 | 37
- SAUV BLANC, SILVERADO MILLER RANCH, Napa Valley '20 10 | 47
- SAUV BLANC, WITHER HILLS, Marlborough '20 11 | 41
- SAUV BLANC, VILLEBOIS, Touraine '20 11 | 41
- CHARD, SCHILD UNWOODED, Barossa '20 11 | 41

RICH, CREAMY & VOLUPTUOUS

- CHARD, HARKEN, BARREL FERMENTED, California '20 7.75 | 28
- CHARD, THREE FINGER JACK, Lodi '20 10 | 37
- CHARD, LA CREMA, Monterey '20 11.75 | 44
- *CHARD, STAG'S LEAP WINE CELLARS KARIA, '19 18 | 69

BERRIES FROM THE BARREL

- PINOT NOIR, NOBLE 667, Monterey '20 8 | 33
- PINOT NOIR, HAHN ESTATE, Arroyo Seco '20 12.25 | 46
- PINOT NOIR, STOLLER, Dundee Hills '18 13 | 49
- PINOT NOIR, JUGGERNAUT, Russian River '19 13 | 49

EARTHY, FRUITY & BLENDED

- MERLOT, BENZIGER, Sonoma County '19 9.25 | 34
- PETITE SIRAH, OLD SOUL, Lodi '18 10 | 37
- MALBEC, TRIVENTO RESERVE, Mendoza '17 10 | 37
- ZIN, TERRA D'ORO, Amador County '19 11 | 41
- RED BLEND, CHARLES WOODSON'S "INTERCEPT", Paso Robles '19 12 | 45
- *VALPOLICELLA, GIULIANA ROSATI RIPASSO, Veneto '19 14 | 53

BIG, BOLD, BEAUTIFUL

- CAB SAUV, DARK HARVEST, Washington NV 8 | 29
- TEMPRANILLO, LAUNA CRIANZA, Rioja '17 12 | 45
- CAB SAUV, ALEXANDER VALLEY VINYARD, '19 13 | 49
- CAB SAUV, INTRINSIC, Columbia Valley '18 13.25 | 50
- *CAB SAUV, J. LOHR HILLTOP, Paso Robles '19 15 | 57

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

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
- GATE CITY COPPERHEAD, GA ABV 5.2 6.00
- TERRAPIN LOS BRAVOS, GA ABV 5.1 6.00
- SIX BRIDGES SHELBY GOLDEN, GA ABV 4.8 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
- BLAKES AMERICAN IMPERIAL CIDER, MI ABV 8 6.50
- 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
- DELIRIUM TREMENS PALE STRONG ALE 500ML, BEL ABV 8.5 12.00