

START | SNACK | SHARE

ASPARAGUS FRIES 8.5

Thin Asparagus, Tarragon, Citrus Aioli

SHRIMP & CRAB “NACHO” PLATE 13

Sautéed Shrimp, Crab,
Pepper Jack, 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 11

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

TRUFFLE PARMESAN FRIES 8

Hand-Cut Tavern Fries,
Black Truffle, Parslied Parmesan

*AHI TUNA POKE 14.5

Ahi Tuna, Avocado, Hawaiian Style,
Teriyaki, Scallion, Wonton

MARYLAND CRAB CAKES 16

Panko Crusted, Arugula, Pickled Red Onion,
Celeriac, Grape Tomato, Green Goddess

SMOKED TROUT DIP 11.5

Acme Smoked Trout, Horseradish, Chives, Caper,
Pickled Onion, EVOO, Buttered Saltines

*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

CHICKPEA HUMMUS 9.9

Za’atar Carrots, Pickled Onion,
Coriander, Pine Nuts, EVOO, Toasty Pita

PARMESAN CRAB DIP 14

Blue Crab, Parmesan, Scallion,
Buttered Southern 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

*BLACK & BLUE STEAK SALAD 23.5

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

*SPICE-SEARED TUNA 10

*ATLANTIC SALMON 12

*MARINATED BISTRO FILET 15

Steakhouse Cuts

Twice Baked Potato, Garlic Buttered Asparagus, Snap Peas,
Shiitake & Oyster Mushrooms, Red Wine Demi

*BISTRO STEAK
6 oz | 25

*GRILLED FILET MIGNON
8 oz | 34

*NY STRIP
10 oz | 38

CLASSIC TAVERN BURGERS

Choice of Tavern Fries, Small Salad or Fruit

VERY VEGGIE 12

Squash, Carrot, Beet,
Shiitake, Quinoa, Farro, Black
Beans, Oats, Toasted Seeds,
Pepper Glaze, Whole Wheat Bun

Add any Cheese in the Kitchen +2

*BLACK & BLUE 17

Creamy Gorgonzola,
Applewood Smoked Bacon,
Romaine, Red Onion, Roma
Tomato, Sesame Brioche Bun

*CLASSIC TAVERN 13.5

Our Classic, Seasoned Perfectly,
Romaine, Red Onion, Roma
Tomato, Sesame Brioche Bun

Add Onion Bacon Marmalade +50¢
Add any Cheese in the Kitchen +2

KICKIN' TURKEY 16

Grilled Turkey Burger,
Pepper Glaze,
Jalapeño Jack Cheese,
Crispy Jalapeños, Jicama Slaw,
Toasty Croissant Bun

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

INFAMOUS FISH TACOS 16.5

Blackened Grouper, Cabbage &
Jicama Slaw, Black Bean & Corn Salsa,
Chili Cream, Corn Tortillas

CRISPY GROUPER 17.7

Tempura, Jicama Slaw, Tartar Sauce,
Sesame Brioche Bun, ATL HOT

PRIME RIB FRENCH DIP 21

Roast Prime Rib Shaved Thin,
Swiss, Caramelized Onion,
Horseradish Aioli, Cuban Roll

CHICKEN PANINI 15

Prestige Farms Grilled Chicken, Arugula,
Tomato, Crispy Queso Fresco, Basil Aioli,
Toasted Focaccia

BRISKET RACHEL 19.5

Thin Sliced Brisket, Swiss Cheese,
Celeriac Slaw, Buttered Toasty Rye

BANH MI CHICKEN WRAP 13.5

Grilled or Fried Chicken Tenders,
Cabbage, Pickled Veggies, Cilantro,
Sweet & Spicy Vietnamese Chili Sauce

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 24.5

Jumbo Couscous, Kale, Craisins,
Toasted Almonds, Tomato Beurre Blanc,
Red Wine Reduction

PAN SEARED CHICKEN PICCATA 21

Prestige Farms Chicken, Capellini,
Asparagus, Grape Tomato,
White Wine Caper Sauce

*BOURBON GLAZED
PORK TENDERLOIN 20

Grilled Tenderloin Medallions,
Duchess Sweet Potatoes,
Sautéed Cabbage & Kale

ROAST TURKEY MEATLOAF 20

Sweet Potato, Cabbage, Craisins,
Roasted Mushroom,
Celeriac Puree, Roasted Jus

SHRIMP & GRITS 21

White Cheddar Grit Cake,
Sautéed Spinach, Roma Tomato,
Shallot, Roast Tomato Beurre Blanc

SPICED PAN
ROASTED CHICKEN 24
Crispy Skin Half Chicken, Brined,
Seasoned & Roasted, Basmati Fried Rice,
Green Beans, Sweet Chili & Firecracker 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

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 9

Inspired by the Flavors
of the Season

Parmesan Roasted Broccoli 7
Jumbo Grilled Asparagus 8
Truffle Parmesan Fries 8
Jalapeño Corn Grits 7

White Cheddar Grit Cake 7
Fresh Fried Okra 7
Fresh Fruit 6
Hail Little Caesar Salad 6

Garlic Sautéed Spinach 7
Hand-Cut Tavern Fries 6
Basmati Fried Rice 7
Asparagus Fries 8.5

Nice Small Salad 6
Chickpea Fries 7
Tavern Onion Rings 7
White Cheddar Mac & Cheese 8

SIDE
BARS

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**
Puncher's Bourbon, Aperol,
Amaro Montenegro, Lemon
- 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

- MEXICAN STAND-OFF! 15**
Olmecca Altos Reposado Tequila, Illegal Mezcal,
18.21 Hibiscus Syrup, Lime & Blackberry
- CRUSHED VELVET TONIC 12.5**
Beluga Noble Vodka, Lemon, Simple, Raspberry,
Sage, Fever Tree Elderflower
- RIVER REMEDY 13.5**
Green River Bourbon, Rosemary, Cranberry Juice,
Lemon, Brown Sugar Simple Syrup,
Fee Bros Cranberry 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
- GRAPEFRUIT RICKY 13**
Cathead Honeysuckle Vodka, St. Germain, Fresh
Grapefruit Juice, Squeeze of Lime

"MT" CLASSIC COCKTAILS

- MT 75 13**
Citadelle Gin. Lemon Cinnamon Oleo Syrup,
Lemon Juice, Santa Marina Prosecco
- BOURBON SMASH 14**
Brown Butter Washed Old Forester Bourbon,
Peaches, Maple, Sage, Thyme, Fee Bros
Peach Bitters, Jack Rudy Bitters

- ESPRESSO MARTINI 14**
Mr. Black Coffee Liqueur, St. George All
Purpose Vodka, Cold Brew, Vanilla Simple
- SKINNY GINGER MARGARITA 13**
Herradura Silver Tequila, Greenbar Ginger,
Fresh Lime, Agave, Gingered Lime Salt
- APEROL SPRITZ 14**
Michelle Brut, Aperol, Soda, Orange

- NICE PEAR MANHATTAN 15**
ASW Resurgens Rye Whiskey, George Spiced
Pear, Cardamaro, Fee Bros Cherry Bitters
- TOMMY'S FAVORITE SANGRIA 12 | 45**
Tommy's Secret Recipe, Created in
South FL, The Freshest Seasonal Fruit,
Agave, Red or White

SPIRIT FREE & ZERO PROOF

- GRAPEFRUIT BASIL FRESCA 8**
Everything You Love About a Paloma, Sans Booze
- DIRTY CHERRY SODA 7**
Lemon Lime Soda, Cherry & Vanilla Syrup,
Splash of Cream

- BERRY & MINT COOLER 8**
Blackberry, Blueberry, Mint, Simple
- BLACKBERRY HIBISCUS MULE 8**
18.21 Hibiscus Syrup, Lime,
Blackberry, Fever Tree Ginger

- HEINEKEN 0.0 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**

WHITE GRAPES

"START A TAB."
IT SHOWS INITIATIVE.

- M. -

RED GRAPES

Sparkling & Bubbly

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| MICHELLE BRUT, Columbia Valley NV | 8.5 34 |
| SANTA MARINA PROSECCO, Veneto, Italy '22 | 9.5 38 |
| CHIC BARCELONA ROSÉ BRUT CAVA, Catalonia, Spain NV | 9 36 |
| PERRIER-JOUËT CHAMPAGNE BRUT, France NV | 79 |

Fruity, Refreshing & Not Too Dry

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| STEMMARI PINOT GRIGIO, Sicilia, Italy '23 | 9.5 38 |
| 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 | 12.5 50 |
| DR. L RIESLING, Mosel, Germany '23 | 9 36 |
| SEVEN DAUGHTERS MOSCATO, Veneto, Italy '21 | 9 36 |

Dry, Fresh & Crisp

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| 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 | 8.5 34 |
| VILLA WOLF PINOT GRIS, Pfalz, Germany '22 | 9 36 |
| WAIRAU RIVER SAUV BLANC, Marlborough, New Zealand '23 | 11.5 46 |
| FLY BY SAUV BLANC, Napa Valley '22 | 9.5 38 |
| GROUNDED WINE CO. SAUV BLANC, California '23 | 10 40 |

Rich, Creamy & Voluptuous

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| GEN5 CHARD, Lodi '22 | 8.5 34 |
| HARKEN BARREL FERMENTED CHARD, California '22 | 9 36 |
| LA CREMA CHARD, Monterey '23 | 12.5 50 |

Earthy Pinots

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| NOBLE 667 PINOT NOIR, Monterey '21 | 9 36 |
| EVOLUTION PINOT NOIR, Willamette Valley '22 | 14 56 |
| ANGELINE PINOT NOIR, Sonoma '22 | 12.5 50 |
| IMAGERY PINOT NOIR, Monterey '22 | 13 52 |

Berries From The Barrel

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| CHATEAU ROBIN BORDEAUX, Castillon - Cotes de Bordeaux '20 | 12 48 |
| ZOLO MALBEC, Mendoza, Argentina '22 | 11 44 |
| ANTIGAL UNO MALBEC, Mendoza, Argentina '22 | 11 44 |
| CASA ROJO CL 98 TEMPRANILLO, Ribera Del Duero, Spain '21 | 13 52 |
| MCMANIS MERLOT, Lodi, California '23 | 10.5 42 |
| ST. FRANCIS MERLOT, Sonoma Coast '21 | 15 60 |

Big, Bold, Beautiful

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| UNKNOWN AUTHOR CAB SAUV, Monterey NV | 9.5 38 |
| INTRINSIC CAB SAUV, Columbia Valley '20 | 14.5 58 |
| LONE BIRCH SYRAH, Yakima Valley, Washington '22 | 10 40 |
| BONANZA BY CAYMUS CAB SAUV, California NV | 11 44 |
| OCTOPODA ZINFANDEL, Lodi '21 | 12 48 |

Sommelier Selects

Coravin Protected

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| DECOY BY DUCKHORN CAB SAUV, Sonoma '22 | 17 68 |
| 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

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|--|---|-----------------------------|---|
| CREATURE COMFORTS TROPICALIA IPA, GA ABV 6.6 | 8 | GUINNESS STOUT, IRL ABV 4.2 | 9 |
| STELLA ARTOIS PILSNER, BEL ABV 5 | 8 | SAM ADAMS SEASONAL, MA | 8 |

CRAFT BEER

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| 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 |
| FAT TIRE ALE, CO ABV 5.2 | 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 |
| 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 |
| SAMUEL SMITH OATMEAL STOUT, ENG ABV 5 | 11 |

BOTTLED | CANNED

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| MILLER HIGH LIFE, WI | 3 | MODELO, MEX | 5.25 |
| PBR (16 OZ.), WI | 3.5 | MICHELOB ULTRA, MO | 6 |
| BUDWEISER, MO | 4.75 | CORONA, MEX | 6 |
| BUD LIGHT, MO | 4.75 | BLUE MOON WHITE, CO | 6 |
| MILLER LITE, WI | 4.75 | HEINEKEN, NLD | 7 |
| COORS LIGHT, CO | 4.75 | | |

SELTZERS | CIDERS

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| WHITE CLAW BLACK CHERRY, IL | 6 |
| ANGRY ORCHARD CRISP HARD CIDER, NY | 6.5 |
| HIGH NOON PEACH, CA | 8 |
| ATL TEPACHE PINEAPPLE CIDER, (16 OZ.), GA | 9 |