

# START | SNACK | SHARE

## ASPARAGUS FRIES 9

Thin Asparagus, Tarragon, Citrus Aioli

## SHRIMP & CRAB "NACHO" PLATE 13.5

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

## TRUFFLE PARMESAN FRIES 8.5

Hand-Cut Tavern Fries, Black Truffle, Parslied Parmesan

## FIRECRACKER SHRIMP 14.2

Tempura Shrimp, Carrot, 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

## \*SEARED BEEF CARPACCIO 13

Wagyu Beef, Dijonnaise, Arugula, Parmesan, Crispy Caper, Crostini, Chive

## \*AHI TUNA POKE 15

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

## SMOKED TROUT DIP 12

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

## GRILLED CHEESE BRISKET SLIDERS 16

Smoked Brisket, Swiss & Cheddar Cheese, Bourbon Glaze, Chili Slathered Baguette, Smoked Chili Cream for Dippin'

## J.T.'S KETTLE CHIPS 12.5

Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

## MELON & BASIL BURRATA 14.5

Baby Arugula, Honeydew Melon, Strawberries, Basil Vinaigrette, EVOO, Shaved Crostini

## MT HUMMUS 11.5

Persian Cucumber, Sweet Pepper, Baby Heirloom Carrot, Watermelon Radish, Toasty Pita, EVOO

## PARMESAN CRAB DIP 14

Blue Crab, Parmesan, Buttered Southern Saltines

## SOUP OF THE DAY PD HAND CRAFTED FLATBREAD PD

Made with the Freshest Ingredients in the Kitchen!

## TAVERN WINGS 14.9

Choice of Toss:

• Spicy Chili Crisp • Honey Mustard Buffalo  
• Classic Buffalo • Dry Ranch Seasoning  
Heirloom Carrots, Choice of Gorgonzola or Ranch

# CRISP COOL SALADS

## CLASSIC CAESAR SALAD 9

Romaine, Tuscan Kale, Egg, Parmesan, Focaccia Crouton

## GARDEN COBB SALAD 13

Romaine, Arugula, Pickled Red Onion, Grape Tomato, Watermelon Radish, Snap Pea, Persian Cucumber, Hard Boiled Egg, Pepitas, Queso Fresco, Champagne Ranch

## ASIAN SOY MISO SALAD 11

Romaine, Kale, Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Persian Cucumber, Miso Soy Vinaigrette, Wonton

## \*BLACK & BLUE STEAK SALAD 23.5

Grilled Bistro Filet, Field Greens, Vine Ripe Yellow & Grape Tomato, Crumbling Gorgonzola, Chive, Pickled Red Onion, Gorgonzola Dressing

## TAVERN SALAD 9

Field Greens, Grape Tomato, Watermelon Radish, Persian Cucumber, Sesame Honey Lime Vinaigrette

### ADD ONS

*Grilled or Blackened*

Prestige Farms Chicken 7 \*Spice-Seared Tuna 10  
Tempura Tofu 6 \*Atlantic Salmon 12  
Jumbo Shrimp 8 \*Marinated Bistro Filet 15

# BIG BAR SANDWICHES

 Choice of Tavern Fries, Small Salad or Fruit

## CRISPY GROUPEUR 18.5

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

## PRIME RIB FRENCH DIP 22

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

## CHILI CRISP BANH MI WRAP 14

Tempura Tofu, Cabbage, Pickled Veggies, Cilantro, Sweet & Spicy Chili Sauce  
*Grilled or Fried Chicken Tenders +1*

## INFAMOUS FISH TACOS 17

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

## THE DELI STACK 18

Oven Roasted Turkey, Honey Ham, Dijonnaise, Bacon, Swiss, Cheddar, Tomato, Arugula, Toasted Croissant

## GRILLED CHICKEN 13

Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato, Sesame Brioche Bun

# 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 14

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 Jalapeño, Jicama Slaw, Toasty Croissant Bun

## Steakhouse Cuts

Herb Buttered Creamer Potato, Broccoli, Baby Carrot, Sauce Au Poivre

\*BISTRO STEAK  
6 oz | 25

\*GRILLED FILET MIGNON  
8 oz | 34

# TAVERN FAVORITES

## POLLO AL CARBÓN 20.5

Spice Rubbed & Grilled Chicken Thigh, Cauliflower "Rice" & Beans, Sweet Corn, Tomatillo Salsa, Avocado, Watermelon Radish, Queso Fresco, Cilantro, Lime, Crispy Tostado

## V&G BUDDHA BOWL 15.5

Farro, Quinoa, Persian Cucumber, Edamame, Radish, Cauliflower, Tomato, Avocado, Pickled Red Onion, Herbed Vinaigrette  
*\*Tuna Poke +9*

## \*GRILLED ATLANTIC SALMON 24.8

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

## SHRIMP & GRITS 21

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

## \*ROYALE WITH CHEESE 20

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

## PAN SEARED TROUT 22.5

Creamer Potato, Snap Peas, Shiitake & Oyster Mushroom, Baby Carrot, Herbed Butter, Green Goddess

# 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

Hail Little Caesar Salad 6  
Parmesan Roasted Broccoli 7  
Jumbo Grilled Asparagus 8  
Truffle Parmesan Fries 8.5

White Cheddar Grit Cake 7  
Fresh Fried Okra 7  
Fresh Fruit 6

Garlic Sautéed Spinach 7  
Hand-Cut Tavern Fries 6  
Asparagus Fries 9

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.*

\*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

**GARDEN STATE OF MIND 13**  
Citadelle Jardin Gin, Alchemist Strawberry Syrup,  
Lemon, Fever Tree Grapefruit Sparkling

**THE LAST ROUND 14**  
Puncher's Chance Bourbon, Aperol,  
Amaro Montenegro, Lemon

**NEW FASHIONED 14**  
Old Forester Bourbon, Giffard Banana,  
Jack Rudy Bitters, Expressed Orange,  
Luxardo Cherry

**PASSION & PROOF 12.5**  
Green River 1885 Bourbon,  
Chinola Passion Fruit, Lemon, Simple Syrup

**THE GATE KEEPER 13.5**  
Keeper's Heart Whiskey, Lemon,  
House-Made Ginger Honey Syrup

**CRUSHED VELVET TONIC 12.5**  
Beluga Noble Vodka, Lemon, Simple,  
Raspberry, Basil, Fever Tree Elderflower

**TROPICAL RUM PUNCH 13**  
Planteray White Rum, Chinola Passion Fruit,  
Fresh Pineapple & Lemon, Agave

**BLUEBERRY BUCK 14**  
Breckenridge Vodka, Lime Juice,  
Fruitful Blueberry, Splash of Ginger Beer

**GIN JOB 13.5**  
Gray Whale Gin, Basil Syrup, Cucumber,  
Lemon & Lime, Tonic

**THE DRUNKEN COCONUT 14**  
Planetary Cut & Dry Coconut Rum,  
Alchemist Peach Syrup, Lime, Creme de Cassis

**ANCHO PINEAPPLE MARGARITA 14**  
Olmecca Altos Plata Tequila, Ancho Reyes Chile,  
Pineapple, Lime, Agave, Bitters

**POMEGRANATE SPICE MOJITO 12**  
Bacardi Superior, Pama Liqueur,  
House-Made Mojito Syrup, Lime, Fresh Mint

**MELON BALLER 13**  
Gray Whale Vodka, Walcher Melon Liqueur,  
Lemon, Grapefruit, Simple Syrup

## "MT" CLASSIC COCKTAILS

**BELLINI MARTINI 13**  
Mr. Pickles Gin, Liber Peach Syrup,  
Peach Schnapps, Santa Marina Prosecco

**GRAPEFRUIT RICKY 13**  
Cathead Honeysuckle Vodka, St. Germain,  
Fresh Grapefruit Juice, Squeeze of Lime

**SKINNY GINGER MARGARITA 13**  
Herradura Silver Tequila, Greenbar Ginger,  
Fresh Lime, Agave, Gingered Lime Salt

**APEROL SPRITZ 15**  
Michelle Brut, Aperol, Soda, Orange

**ESPRESSO MARTINI 14**  
Mr. Black Coffee Liqueur, Luxardo Espresso,  
Cold Brew, Vanilla Vodka, Simple Syrup

**AL PASTOR 13**  
Altos Reposado, Chipotle, Pineapple,  
Fresh Herbs, Agave, Lime

**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

**FIZZ & BERRY 8**  
Strawberry, Peach, Raspberry, Lemon,  
Vanilla Simple, Tonic

**HEINEKEN 0.0 N/A, NLD 6**

**MICHELOB ULTRA ZERO N/A, MO 6**

**SIERRA NEVADA TRAIL PASS IPA N/A, CA 7**

**ATHLETIC BREWING RUN WILD IPA N/A, CT 7**

## WHITE GRAPES

"Start a Tab."  
it shows initiative.

- M.

## RED GRAPES

### Sparkling & Bubbly

**MICHELLE BRUT**, Columbia Valley NV 9 | 36  
**SANTA MARINA PROSECCO**, Veneto, Italy '24 9.5 | 38  
**CHIC BARCELONA ROSÉ BRUT CAVA**, Catalonia, Spain NV 9.5 | 38  
**PERRIER-JOUËT CHAMPAGNE BRUT**, France NV 89

### Fruity, Refreshing & Not Too Dry

**STEMMARI PINOT GRIGIO**, Sicilia, Italy '24 9.5 | 38  
**FERRARI-CARANO PINOT GRIGIO**, Friuli Grave, Italy '23 12 | 48  
**RABBLE ROSÉ**, Paso Robles, California '24 12.5 | 50  
**DR. L RIESLING**, Mosel, Germany '24 9.5 | 38  
**SEVEN DAUGHTERS MOSCATO**, Veneto, Italy '24 10 | 40

### Dry, Fresh & Crisp

**AZEVEDO LOUREIRO ALVARINHO VINHO VERDE**, Portugal '24 9 | 36  
**THE CROSSINGS LIGHT WAVE SAUV BLANC**,  
Reduced ABV & Calories, Marlborough, New Zealand '24 9.5 | 38  
**TRIVENTO WHITE MALBEC**, Mendoza, Malbec '25 8.5 | 34  
**VILLA WOLF PINOT GRIS**, Pfalz, Germany '24 9.5 | 38  
**WAIRAU RIVER SAUV BLANC**, Marlborough, New Zealand '25 11.5 | 46  
**GROUNDED WINE CO. SAUV BLANC**, California '24 10 | 40

### Rich, Creamy & Voluptuous

**GEN5 CHARD**, Lodi '24 9.5 | 38  
**HARKEN BARREL FERMENTED CHARD**, California '24 10 | 40  
**LA CREMA CHARD**, Monterey '23 13 | 52  
**SONOMA CUTRER CHARD**, Russian River Valley '23 15 | 60

### Earthy Pinots

**NOBLE 667 PINOT NOIR**, Monterey '24 10 | 40  
**EVOLUTION PINOT NOIR**, Willamette Valley '23 14 | 56  
**HAHN ESTATE PINOT NOIR**, California '24 12 | 48  
**IMAGERY PINOT NOIR**, California '24 11 | 44

### Berries From The Barrel

**ZOLO MALBEC**, Mendoza, Argentina '24 11 | 44  
**ANTIGAL UNO MALBEC**, Mendoza, Argentina '22 11 | 44  
**MCMANIS MERLOT**, Lodi, California '24 10.5 | 42  
**ST. FRANCIS MERLOT**, Sonoma Coast '22 15.5 | 62

### Big, Bold, Beautiful

**UNKNOWN AUTHOR CAB SAUV**, Monterey '23 9.5 | 38  
**INTRINSIC CAB SAUV**, Columbia Valley '22 14.5 | 58  
**BONANZA BY CAYMUS CAB SAUV**, California NV 11 | 44

### Sommelier Selects

*Coravin Protected*

**TOMASSO CAB SAUV**, Napa Valley '22 17 | 68  
**BELLE GLOS BALADE PINOT NOIR**, Santa Rita Hills '23 18 | 72  
**J. LOHR HILLTOP CAB SAUV**, Paso Robles '22 17 | 68

*Want to take it home? Just ask your server.*

*Vintages are subject to change*

## ICE COLD DRAFT BEER

**SIERRA NEVADA HAZY LITTLE THING IPA**, CA ABV 6.7  
**IVANHOE PARK JOYLAND AMERICAN IPA**, FL ABV 7  
**STELLA ARTOIS PILSNER**, BEL ABV 5  
**GUINNESS STOUT**, IRL ABV 4.2

8 **YUENGLING LAGER**, PA ABV 4.5 6  
8 **MICHELOB ULTRA LIGHT LAGER**, MO ABV 4.2 7  
8 **MILLER LITE LIGHT LAGER**, WI ABV 4.2 7  
9 **SAM ADAMS SEASONAL**, MA 8

## CRAFT BEER

**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  
**SWEETWATER HAZY IPA**, GA ABV 6.2 6.25  
**CIGAR CITY JAI ALAI IPA**, FL ABV 7.5 6.5  
**MOTORWORKS PULP FRICTION GRAPEFRUIT IPA**, FL ABV 6.8 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

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

## SELTZERS | CIDERS

**WHITE CLAW BLACK CHERRY**, IL 6.25  
**ANGRY ORCHARD CRISP HARD CIDER**, NY 6.5  
**HIGH NOON PEACH**, CA 8