

SOUPS

FRENCH ONION Provolone + Swiss + Crouton	bowl 10 cup 8	THE DAILY SOUP Chef Inspired + Prepared Fresh Daily	bowl 8 cup 6
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APPETIZERS

BRUSCHETTA 18 Thick-cut Sour Dough + Fig & Bacon Jam + Goat Cheese + Arugula + Balsamic Reduction	PERNOD P.E.I. MUSSELS 18 Prince Edward Island Mussels + Herbs + Pernod Butter Reduction + Mussel Bread
JUMBO CRAB CAKE 22 Jumbo Lump Crab + Arugula & Fennel Salad + Champagne Butter Sauce	CALAMARI 18 Crispy Calamari + Spiced Peppers + Fresh Herbs + House Marinara + Grilled Lemon
CHARRED BRUSSELS 15 House Ricotta + Pancetta + Blue Cheese Crumble + Balsamic Reduction	MEATBALL SKILLET 15 House Meatball + Marinara + Mozzarella + Rosemary Focaccia

FARM FRESH GREENS

HOUSE SALAD   12 House Mix Farm Fresh Greens + Cucumber + Carrot + Cherry Tomato	BEET SALAD   15 Arugula + Frisee + Endive + Red Beet + Yellow Beet + Goat Cheese + Toasted Pistachio Vinaigrette
CAESAR SALAD  12 Romaine + Shaved Pecorino + Croutons + Caesar Dressing	CAPRESE SALAD   15 Seasonal Heirloom Tomato + Fresh Mozzarella + Torn Basil + Balsamic Reduction + Smoked Salt
TAVERN COBB SALAD  16 Romaine + Cherry Tomato + Ham + Turkey + Hard Boiled Egg + Bacon + Red Onion + Bleu Cheese Crumble + Avocado + Red Wine Vinaigrette	ADD A PROTEIN*  chicken 8 shrimp 10 salmon 14 steak 16
BLACK & BLEU STEAK SALAD  28 Grilled Romaine Heart + Cherry Tomato + Red Onion Charred Sweet Corn + Blue Cheese Crumble + Balsamic Glaze + 4 oz Spiced Filet + Blue Cheese Dressing	DRESSINGS: red wine vinaigrette blue cheese 1000 island spiced ranch ranch caesar toasted pistachio vinaigrette oil & vinegar italian

ENTREES

HALIBUT*  38 red curry broth + jasmine rice + wild mushroom + charred bok choy	38
NORWEGIAN SALMON* 32 blackening seasoning + honey mustard glaze + charred brussels + roasted sweet potato	32
GNOCCHI 20 sundried tomato + burrata pesto + arugula	20
EGGPLANT PARMESAN  20 bucatini + marinara + mozzarella + rosemary focaccia gluten free pasta +\$2	20
SPAGHETTI & MEATBALLS 22 linguine + house meatball + marinara + parmesan gluten free pasta +\$2	22
ADD ON PROTEIN chicken 8 shrimp 10 salmon 14 steak 16	

STEAKHOUSE FEATURES

FILET  48 Eight Ounce Choice of Sauce: Red Wine Bordelaise, Peppercorn Brandy Cream, Creamy Horseradish Crab Oscar +\$14	48
NEW YORK STRIP  46 Twelve Ounce Choice of Sauce: Red Wine Bordelaise, Peppercorn Brandy Cream, Creamy Horseradish Crab Oscar +\$14	46
PRIME RIBEYE  58 Sixteen Ounce Choice of Sauce: Red Wine Bordelaise, Peppercorn Brandy Cream, Creamy Horseradish Crab Oscar +\$14	58
PORTOBELLO MUSHROOM "STEAK"  MP Balsamic Marinated Caps Choice of Sauce: Red Wine Bordelaise, Peppercorn Brandy Cream, Creamy Horseradish Crab Oscar +\$14	MP

SHAREABLE SIDES

mac & cheese \$8 | double baked fingerlings \$8 | mash potatoes \$8 | loaded baker \$8 | asparagus \$6 | charred brussels \$6

*consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodbourne illness. Please advise your server if there are any dietary requirements or food allergies. 32490—the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify a food employee for more information about these ingredients.



spring 2025
fb director, phil smith
bar manager, caitlin murphy

HANDCRAFTED COCKTAILS

WORM BURNER flecha azul reposado tequila cointreau ancho reyes pineapple juice fresno chili simple lime	13
WATERMELON WEDGE bacardi white rum coconut rum lime coconut simple fresh watermelon juice mint soda water	13
PEACH & PITCH absolut citron triple sec peach puree thyme simple balsamic reduction	12
BLUE TEE BREEZE empress gin crème de violette elderflower liqueur lemon blueberry thyme simple lavender aquafaba	13
THE BACON BOMBER bacon infused bourbon fig jam simple black walnut bitters	14

BEERS

DRAFT Miller Light Great Lakes Cold Rush Juicy Haze IPA Modelo Especial
DOMESTIC Budweiser Bud Light Miller Lite Coors Light Yuengling Michelob Ultra
IMPORT/ CRAFT Voodoo Ranger IPA Yuengling Lager Corona Extra Corona Light Corona Premier Blue Moon Modelo Guinness Stella Artois Rhinegeist Truth IPA Fat Tire Ale Great Lakes Dortmund
NON ALCOHOLIC Guinness Zero Sunbeam Pilsner Sunshine IPA Double IPA Blue Moon
HARD SELTZER/ MALT BEVERAGE Long Drink– Traditional, Peach White Claw– Mango, Peach, Lime, Black Cherry High Noon– Peach, Pineapple, Watermelon, Black Cherry Spiked Arnold Palmer

WHITE WINES

BUBBLES	GLASS	BOTTLE
Wycliff Brut	9	34
La Marca Prosecco Split	12	
CHARDONNAY	GLASS	BOTTLE
Canyon Road (H)	9	34
Talbott	11	40
Simi Sonoma County		35
Far Niente		100
Kendall Jackson		35
Meiomi		40
Hahn		45
Prisoner		70
Frank Family		48
SAUVIGNON BLANC	GLASS	BOTTLE
Canyon Road (H)	9	34
Kim Crawford	11	40
Unshackled		50
Matua		45
PINOT GRIGIO	GLASS	BOTTLE
Canyon Road (H)	9	34
Ecco Domani		45
Maso Canali		35
San Angelo		48
Kim Crawford		50
OTHER WHITES	GLASS	BOTTLE
Canyon Road Moscato (H)	9	34
J Vineyards Pinot Gris	12	46
Wente Riesling	10	38
Poggio Solesole Vermentino		50
Conundrum White Blend		40
Harvey & Harriet White Blend		55

RED WINES

PINOT NOIR	GLASS	BOTTLE
Canyon Road (H)	9	34
Estancia	11	42
Meiomi		40
Hahn		65
Talbott		45
MERLOT	GLASS	BOTTLE
Canyon Road (H)	9	34
Frei Brothers		48
Pahlmeyer		90
CABERNET SAUVIGNON	GLASS	BOTTLE
Canyon Road (H)	9	34
My Favorite Neighbor		70
Louis Martin		75
Simi		50
Franciscan	12	46
Quilt		70
Austin Hope		80
Caymus		95
Daou		46
Frank Family		48
BLENDS& OTHER REDS	GLASS	BOTTLE
Harvey & Harriet Red Blend	15	55
Mediterra Poggione Toscana		45
Prisoner Red Blend		65
Caymus “The Walking Fool”		50