

DINNER

CHEF LADANNA BENNETT

BREADS, PASTAS, PASTRIES, DESSERTS, AND GELATOS ARE ALL MADE IN HOUSE DAILY

BOARDS

IMPORTED CHEESE BOARD

SM 22 LRG 34
Dried & Fresh Fruits,
Marcona Almonds, Seeded Honey,
House-Made Jam, Crostini

SALUMI BOARD

SM 26 LRG 41
Prosciutto, Salumis,
Marcona Almonds,
Crostini

IMPORTED CHEESE AND SALUMI BOARD

44
Selection of Four Cured Meats,
Crostini & Four Imported Cheeses
with Accompaniments

FIRST COURSE

TRUFFLE PARMESAN FRIES 13

Caesar Aioli

TAVERN SOFT PRETZEL 13.5

King Size Bavarian-Style Pretzel
Served with Yuengling Lager
Beer Cheese, Mustards

BAKED MACARONI & CHEESE 14

Aged Vermont Cheddar,
Buttered Bread Crumbs

ROASTED BRUSSEL SPROUTS 14.5

Craisins, Walnuts, Bacon,
Balsamic Fig Glaze

ASIAN CHICKEN WINGS 15

🐔 Soy Honey Glaze,
Ginger Ranch Dressing

BUTCHER SHOP MEATBALLS 16

San Marzano Sauce,
Whipped Ricotta

COCONUT CRUSTED SHRIMP 16

Mango, Scotch Bonnet Coulis

PORK BELLY BAO BUN 16

Strawberry Gochujang,
Shiso, Corn,
Daikon, Peanut

LAMB KEBAB AND HUMMUS BOARD 16.5

Olives, Pita,
Pickled Vegetables

FRESH FRIED CALAMARI (RI)

Spicy San Marzano Sauce 16.5
or
Asian Calamari,
Peanuts, Apricots,
Sweet-And-Sour Sauce 17

MARYLAND JUMBO LUMP CRABCAKE 23

Creole Mustard Sauce

SALADS

CAESAR 12

TAVERN WEDGE 15

Bacon, Red Onion, Tomatoes,
Bleu Cheese Dressing

BIG CITY 14.5

Apple, Pear,
Walnuts, Gorgonzola,
Cider Vinaigrette

BURRATA CAPRESE 17.5

Heirloom Tomatoes,
EVOO, Sea Salt,
12 Year Aged Balsamic

CHARRED CAULIFLOWER AND SEASONAL FRUIT 21

Grilled Chicken, Mixed Greens,
Goat Cheese, Dates,
Tahini Ranch Dressing

CHOPPED GREEK

Feta, Pepperoncini, Tomato,
Olive, Lemon Thyme Vinaigrette
🐔 Blackened Chicken 21
*Grilled Skirt Steak 28

COBB

Egg, Tomato, Gorgonzola, Bacon
🐔 Grilled Chicken 22
Grilled Shrimp 24
*Grilled Skirt Steak 27

BURGERS & SANDWICHES

GRILLED CHICKEN

"BLT" 19

Avocado on
Multigrain Toasted

🐔 BUTTERMILK FRIED CHICKEN SANDWICH 18

Griddled Bun,
Sriracha Mayo,
Dill Pickles, Lettuce,
French Fries

*10 OZ HOUSE BURGER 19

Hand Packed, Grain Fed Beef,
Tomato, Onion, Lettuce,
Dill Pickle, French Fries

*DAILY BURGER SPECIAL 21

BLACKENED FISH SANDWICH 23.5

Dill Tartar Sauce,
Lettuce, Tomato, Bakery Bun,
French Fries

PIZZA

MARGHERITA 18

San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 19

San Marzano Sauce, Sausage, Mozzarella

PEPPERONI 20.5

San Marzano Sauce, Pepperoni, Mozzarella

WILD MUSHROOM & BLACK TRUFFLE PIZZA BIANCO 22

Mozzarella, Parmigiano Reggiano, Basil

PIZZA ADD-ONS

Bacon 4.5 | Meatballs 5
Mushrooms 4.5 | Prosciutto Di Parma 6

MAIN COURSE

🐔 CHICKEN MILANESE 25
Greens, Burrata, Tomatoes,
Fig Vinaigrette

1/2 ROASTED JERK CHICKEN 24.5
Free Range, Bone-In, Red Beans & Rice,
Plantains, Cilantro Lime Sauce

SHRIMP PAD THAI 27

Egg, Peanuts, Bean Sprouts,
Scallions, Cilantro

RIGATONI BOLOGNESE 25.5

Veal, Beef, Barolo

CARIBBEAN RUNDOWN 29

Fresh Mahi, Shrimp, Jasmine Rice,
Onion, Tomato, Jalapeño,
Curry Coconut Sauce

LINGUINE FRUTTI DI MAR 36

Shrimp, Littleneck Clams, Calamari,
White Wine Sauce, Garlic

*PAN ROASTED SALMON FILET 34
Tomato, Garlic, Extra Virgin Olive Oil,
Grilled Asparagus, Jasmine Rice

*PAN ROASTED 12 OZ. PORK CHOP 31
Ginger Glaze, Charred Pineapple,
Roasted Plantains, Seasonal Vegetable

THAI STYLE BRONZINO 32
Grilled Filet, Peanut Sauce, Wok Veg,
Jasmine Rice, Thai Herb Salad

MAINE LOBSTER MACARONI & CHEESE 37
Aged Vermont Cheddar

8 OZ ANGUS CENTER CUT FILET 56
Crispy Brussels Sprouts,
Aioli, Parmesan, Hand Cut Fries,
Garlic Butter

*GRILLED SKIRT STEAK MP
Kale Caesar Salad, Chimichurri,
Hand-Cut Steak Fries

*FRESH MARKET FISH MP
Wood Grilled, Roasted Fingerling Potatoes,
Seasonal Vegetable

WHITE WINES

Prosecco, Avissi, Treviso, Italy.....	11
Prosecco, Martini & Rossi, Veneto, Italy.....	12
Prosecco, Prosecco Zero, Treviso, Italy.....	13
Sparkling, Chandon, Brut, CA, (Split).....	16
Sparkling, Chandon, Rosé, CA, (Split).....	16
Champagne, Moët & Chandon, Brut, N.V. Epemay, (Split).....	27
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy.....	12
Rose, Decoy, CA.....	12
Rose, Browne Family, Yakima Valley, WA.....	13
Rose, Whispering Angel, Cotes de Provence, France.....	14
Sauvignon Blanc, Matua, Marlborough, New Zealand.....	10
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand.....	12
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand.....	14
Sauvignon Blanc, La Crema, Sonoma County, CA.....	16
Sancerre, Jean Jacques, France.....	20
Chardonnay, Cambria, Santa Maria Valley, CA.....	11
Chardonnay, Intercept, Monterey, CA.....	12
Chardonnay, Daou, Paso Robles, CA.....	13
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA.....	15
Chardonnay, Stags Leap Karia, Napa Valley, CA.....	20
Pinot Grigio, Ruffino, Lumina, Delle Venezie, Italy.....	9
Pino Gris, Portlandia, Willamette Valley, Or.....	11
Pinot Grigio, Santa Margherita, Alto Adige, Italy.....	17
Vinho Verde, Azevedo, Portugal.....	9
Riesling, Chateau St. Michelle, Washington.....	9

WINE FLIGHT

(4) 3 oz Tastes of Each Wine on Tap.....22

RED WINES

Pinot Noir, Mcmanis, Lodi, CA.....	9
Pino Noir, Lange Willamette Valley, OR.....	13
Pinot Noir, The Calling, Monterey, CA.....	16
Pinot Noir, Belle Glos, Balade, Santa Rita Hills, CA.....	20
Pinot Noir, The Four Graces, Willamette Valley, OR.....	24
Merlot, Chateau Souverain, CA.....	9
Malbec, Susana Bilbo, Mendoza, Argentina.....	12
Malbec, Terrazas, Reserva, Mendoza, Argentina.....	13
Cabernet/Shiraz, Penfolds Max, Australia.....	14
Zinfandel, Rabble, Paso Robles, CA.....	13
Chianti, Ruffino, Tuscany, Italy.....	10
Baby Amarone, Masi, Campofiorin, Veneto, Italy.....	13
Super Tuscan, Argiano, NC, Tuscany, Italy.....	15
Bordeaux, Grand Cru, Chateau Lassegue, Les Cadrans, Saint Emilion, France.....	20
Cotes du Rhone, E. Guigal, France.....	12
Red Blend, Meandro, Douro, Portugal.....	15
Red Blend, Intercept, Paso Robles, CA.....	16
Red Blend, Duckhorn, Paradox, Napa Valley, CA.....	22
Nero di Lupo, COS, Sicily, Italy.....	22
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA.....	24
Cabernet Franc, Laroque, Languedoc-Roussillon, France.....	10
Cabernet Sauvignon, Wente, Livermore Valley, CA.....	11
Cabernet Sauvignon, Josh, CA.....	12
Cabernet Sauvignon, Skyside by Newton, Sonoma, CA.....	15
Cabernet Sauvignon, Oberon, Napa Valley, CA.....	17
Cabernet Sauvignon, Gundlach Bundschu, Sonoma, CA.....	25

WINES ON TAP

	6 OZ	9 OZ
Chardonnay, Trefethen, Napa Valley, CA.....	13	19
Sauvignon Blanc, Rickshaw, North Coast, CA.....	13	19
Pinot Noir, Elouan, Oregon.....	13	19
Cabernet Sauvignon, Tribute, CA.....	13	19

DRAFT BEER

*LOCALLY CRAFTED

Ask about our seasonal bottle offerings

*Dark Lager, La Yuma, Veza Sur, FL 4.4%.....	7
Lager, Luxury Light, Trop Hop, SC, 4%.....	8
*Citrus Ale, Islandmorada, FL. 5.0%.....	8
Lager, Stella Artois, Belgium, 5.0%.....	8
*Mango Wheat Ale, Mangolandia, Veza Sur, FL. 4.8%.....	8
*Brown Ale, Hooter Brown, FL 8.5%.....	9
*IPA, Hop Gun, Funky Buddha, FL, 7.7%.....	9
*Hefeweizen, Gulfstream, FL, 6.5%.....	9
*IPA, Jai Alai, Cigar City, FL, 7.5%.....	9
*New England Pale Ale, Florida Hoppy Juice Bomb, 5.8%.....	9
*White I.P.A., Deflated, T.R. Brewery, FL 7.7%.....	9
*American Blonde Ale, La Rubia, Wyrwood Brewing, FL 5%.....	8
Seasonal Tap.....	MP

BEER FLIGHT

(4) 4 oz Tastes of any Beer on Tap.....9

🐔 Our chicken is free range. They scratch and roam and don't get fed antibiotics. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.