

# DINNER

CHEF LADANNA LAWAS

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

**CHARCUTERIE & SALUMI BOARD**  
SM 26 LRG 41  
Prosciutto, Salumis,  
Marcona Almonds,  
Crostini

**IMPORTED CHEESE AND  
CHARCUTERIE BOARD 44**  
Selection of Four Cured Meats,  
Crostini & Four Imported Cheeses  
with Accompaniments

## FIRST COURSE

**TAVERN SOFT PRETZEL 13.5**  
King Size Bavarian-Style Pretzel  
Served with Yuengling Lager  
Beer Cheese, Mustards

**BUTCHER SHOP MEATBALLS 16**  
San Marzano Sauce, Whipped Ricotta

**COCONUT CRUSTED SHRIMP 16**  
Mango, Scotch Bonnet Coulis

**BAKED MACARONI & CHEESE 14**  
Aged Vermont Cheddar,  
Buttered Bread Crumbs

**FRESH FRIED CALAMARI (RI)**  
Spicy San Marzano Sauce 16.5  
or Asian Calamari, Peanuts,  
Apricots, Sweet-And-Sour Sauce 17

**ROASTED BRUSSEL SPROUTS 14.5**  
Craisins, Walnuts, Bacon,  
Balsamic Fig Glaze

**PAN SEARED SEA SCALLOPS 19**  
Bacon, Pecans, Apples, Aioli

**ASIAN CHICKEN WINGS 15**  
Soy Honey Glaze,  
Ginger Ranch Dressing

**MARYLAND JUMBO LUMP CRABCAKE 23**  
Creole Mustard Sauce

## SALADS

**CAESAR 12**

**ROASTED BEET AND**

**TAVERN WEDGE 15**  
Bacon, Red Onion, Tomatoes,  
Bleu Cheese Dressing

**BABY CARROT SALAD 14.5**  
Goat Cheese, Arugula, Dill,  
Pomegranate Vinaigrette

**BIG CITY 14.5**  
Apple, Pear, Walnuts, Gorgonzola,  
Cider Vinaigrette

**BURRATA CAPRESE 17.5**  
Heirloom Tomatoes, EVOO, Sea Salt,  
12 Year Aged Balsamic

## BURGERS & SANDWICHES

**GRILLED CHICKEN  
"BLT" 19**  
Avocado on  
Multigrain Toasted

**\*10 OZ HOUSE BURGER 19**  
Hand Packed, Grain Fed Beef,  
Tomato, Onion, Lettuce,  
Dill Pickle, French Fries

**BUTTERMILK FRIED  
CHICKEN SANDWICH 18**  
Griddled Bun,  
Sriracha Mayo,  
Dill Pickles, Lettuce,  
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

**SCALLOP AND LEEK RISOTTO 35**  
Pan Seared Sea Scallops, Corn,  
Parmigiano Reggiano

**\*PAN ROASTED SALMON FILET 33**  
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

**MAINE LOBSTER  
MACARONI & CHEESE 37**  
Aged Vermont Cheddar

**\*GRILLED RARE TUNA 38**  
Wok Fried Vegetables, Sushi Rice Cake,  
Ginger Soy Vinaigrette

**\*GRILLED FILET OF BEEF 49**  
Green Peppercorn Sauce,  
Mashed Potatoes, Seasonal Vegetable

**\*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, Kim Crawford, Marlborough, New Zealand.....	14
Sauvignon Blanc, La Crema, Sonoma County, CA.....	16
Sancerre, Catie San, France.....	24
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
Viognier, Mcmanis, River Junction, Ca.....	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, Proemio, Mendoza, Argentina.....	12
Malbec, Terrazas, Reserva, Mendoza, Argentina.....	13
Cabernet/Shiraz, Penfolds Max, Australia.....	14
Zinfandel, Rabbie, Paso Robles, CA.....	13
Chianti, Ruffino, Tuscany, Italy.....	10
Baby Amarone, Masi, Campofiorin, Veneto, Italy.....	13
Super Tuscan, Argiano, NC, Tuscany, Italy.....	15
Boreaux, Grand Cru, Chateau Cruzeau, 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, Wente, Riva Ranch, Monterey, CA.....	13	19
Sauvignon Blanc, Rickshaw, North Coast, CA.....	13	19
Pinot Noir, Elouan, Oregon.....	13	19
Cabernet Sauvignon, Joel Gott, 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
Local Seasonal.....	MP
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.