

DINNER

CHEF LADANNA LAWAS

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

BOARDS

IMPORTED CHEESE BOARD
SM 21 LRG 32
Dried & Fresh Fruits,
Marcona Almonds, Seeded Honey,
House-Made Jam, Frico, Baguette

CHARCUTERIE & SALUMI BOARD
SM 25 LRG 39
Prosciutto, Salumis,
Marcona Almonds,
Baguette

**IMPORTED CHEESE AND
CHARCUTERIE BOARD 42**
Selection of Four Cured Meats
& Four Imported Cheeses with
Accompaniments

FIRST COURSE

TAVERN SOFT PRETZEL 13
King Size Bavarian-Style Pretzel
Served with Yuengling Lager
Beer Cheese, Mustards

BUTCHER SHOP MEATBALLS 15.5
San Marzano Sauce, Whipped Ricotta

COCONUT CRUSTED SHRIMP 15.5
Mango, Scotch Bonnet Coulis

BAKED MACARONI & CHEESE 13.5
Aged Vermont Cheddar,
Buttered Bread Crumbs

FRESH FRIED CALAMARI (R1)
Spicy San Marzano Sauce 16
or Asian Calamari, Peanuts,
Apricots, Sweet-And-Sour Sauce 16.5

PAN SEARED SEA SCALLOPS 18.5
Bacon, Pecans, Apples, Aioli

ROASTED BRUSSEL SPROUTS 14
Craisins, Walnuts, Bacon,
Balsamic Fig Glaze

ASIAN CHICKEN WINGS 14.5
Soy Honey Glaze,
Ginger Ranch Dressing

MARYLAND JUMBO LUMP CRABCAKE 22
Creole Mustard Sauce

SALADS

CAESAR 11.5

ROASTED BEET AND

GOAT CHEESE SALAD 14

Goat Cheese, Arugula, Dill,
Pomegranate Vinaigrette

TAVERN WEDGE 14.5
Bacon, Red Onion, Tomatoes,
Bleu Cheese Dressing

BIG CITY 14

Apple, Pear, Walnuts, Gorgonzola,
Cider Vinaigrette

BURRATA CAPRESE 17

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

BURGERS & SANDWICHES

**GRILLED CHICKEN
"BLT" 18**
Avocado on
Multigrain Toasted

***10 OZ HOUSE BURGER 18**
Hand Packed, Grain Fed Beef,
Tomato, Onion, Lettuce,
Dill Pickle, French Fries

**BUTTERMILK FRIED
CHICKEN SANDWICH 17**
Griddled Bun,
Sriracha Mayo,
Dill Pickles, Lettuce,
French Fries

***DAILY BURGER SPECIAL 20**
BLACKENED FISH SANDWICH 22.5
Dill Tartar Sauce,
Lettuce, Tomato, Bakery Bun,
French Fries

BIG CITY HAND CUT FRIES

**TAVERN BEER CHEESE
AND GRAVY 11**
Bacon,
Scallions

**TRUFFLE PARMESAN
WITH TRUFFLE OIL 12.5**
Truffle Salt,
Caesar Aioli

CHOPPED GREEK
Feta, Pepperoncini, Tomato,
Olive, Lemon Thyme Vinaigrette
Blackened Chicken 20.5
*Grilled Skirt Steak 25

COBB
Egg, Tomato, Gorgonzola, Bacon
Grilled Chicken 21.5
Grilled Shrimp 23.5
*Grilled Skirt Steak 25

PIZZA

MARGHERITA 17
San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 18
San Marzano Sauce, Sausage, Mozzarella

PEPPERONI 19.5
San Marzano Sauce, Pepperoni, Mozzarella

**WILD MUSHROOM & BLACK TRUFFLE
PIZZA BIANCO 21**
Mozzarella, Parmigiano Reggiano, Basil

PIZZA ADD-ONS
Bacon 4 | Meatballs 4.5
Mushrooms 4 | Prosciutto Di Parma 5.5

MAIN COURSE

CHICKEN MILANESE 24
Greens, Burrata, Tomatoes,
Fig Vinaigrette

1/2 ROASTED JERK CHICKEN 23.5
Free Range, Bone-In, Red Beans & Rice,
Plantains, Cilantro Lime Sauce

SHRIMP PAD THAI 26
Egg, Peanuts, Bean Sprouts,
Scallions, Cilantro

RIGATONI BOLOGNESE 24.50
Veal, Beef, Barolo, Mushrooms

CARIBBEAN RUNDOWN 28
Fresh Mahi, Shrimp, Jasmine Rice,
Onion, Tomato, Jalapeño,
Curry Coconut Sauce

SCALLOP AND LEEK RISOTTO 34
Pan Seared Sea Scallops, Corn,
Parmigiano Reggiano

***PAN ROASTED SALMON FILET 32**
Tomato, Garlic, Extra Virgin Olive Oil,
Grilled Asparagus, Jasmine Rice

***PAN ROASTED 12 OZ. PORK CHOP 30**
Ginger Glaze, Charred Pineapple,
Roasted Plantains, Seasonal Vegetable

**MAINE LOBSTER
MACARONI & CHEESE 36**
Aged Vermont Cheddar

***GRILLED RARE TUNA 37**
Wok Fried Vegetables, Sushi Rice Cake,
Ginger Soy Vinaigrette

***GRILLED FILET OF BEEF 47**
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.....	14
Sparkling, Chandon, Rose, CA,(Split).....	14
Champagne, Moet & Chandon, Brut, N.V. Epernay, (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 Soverain, CA.....	9
Merlot, Sterling, Napa Valley, CA.....	13
Malbec, Proemio, Mendoza, Argentina.....	10
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
Boreaux, Grand Cru, Chateau Cruzeau, Saint Emilion, France.....	20
Cotes du Rhone, E. Guigal, France.....	12
Red Blend, Meandro, Douro, Portugal.....	15
Red Blend, Duckhorn, Paradox, Napa Valley, CA.....	19
Nero di Lupo, COS, Sicily, Italy.....	22
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA.....	23
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, Honig, Napa Valley, CA.....	24

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, Bud Light, MO, 4.2%.....	7
*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
*Pilsner, Khoffner, FL 5.0%.....	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.