

JOIN US EVERY SATURDAY AND SUNDAY FOR  
**BRUNCH AND LUNCH**

CHEF LADANNA LAWAS

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

**\*UNLIMITED MIMOSAS 19**

Fresh-Squeezed Orange Juice from Pompano Beach

OR

**\*ENDLESS BLOODY MARYS 19**

Zing Zang Bloody Mary Mix

(\*with the purchase of any entrée)

**\*BOTTOMLESS BELLINIS 19**

Sparkling Wine, Fresh Peach Purée

OR

**\*INFINITE APEROL SPRITZES 19**

Aperol, Sparkling Wine, Soda Water

**EGGS**

• CAGE FREE •

**OMELETTE 14**

Applewood Smoked Bacon, Tomato, Vermont Cheddar, Fresh Fruit, Toast & Butter

**\*SUNNY SIDE UP EGGS 14**

Housemade Breakfast Sausage, Toast & Jam, Breakfast Potatoes

**\*SMOKED SALMON EGGS BENEDICT 18.5**

Hollandaise Sauce, Breakfast Potatoes

**\*TRADITIONAL EGGS BENEDICT 14**

Hollandaise Sauce, Breakfast Potatoes

**\*STEAK N EGGS 20**

2 Eggs Sunny Side Up, Breakfast Potatoes, Kitchen Steak Sauce

**BOARDS**

**IMPORTED CHEESE BOARD**

SM 20.5 LRG 31

Dried & Fresh Fruits, Marcona Almonds, Seeded Honey, House-Made Jam, Crostini

**CHARCUTERIE & SALUMI BOARD**

SM 24.5 LRG 38.5

Prosciutto, Salumis, Marcona Almonds, Crostini

**IMPORTED CHEESE AND**

**CHARCUTERIE BOARD 39.5**

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

**FIRST COURSE**

**TAVERN SOFT PRETZEL 11**

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

**FRESH FRIED CALAMARI (RI)**

Spicy San Marzano Sauce 14

or Asian Calamari, Peanuts,

Apricots, Sweet-And-Sour Sauce 15

**BIG CITY HAND CUT FRIES**

**TAVERN BEER CHEESE**

AND GRAVY 10.5

with Bacon, Scallions

**BUTCHER SHOP MEATBALLS 15**

San Marzano Sauce, Whipped Ricotta

**PAN SEARED SEA SCALLOPS 17**

Bacon, Pecans, Apples, Aioli

**TRUFFLE PARMESAN**

WITH TRUFFLE OIL 12

Truffle Salt, Caesar Aioli

**ASIAN CHICKEN WINGS 14**

Soy Honey Glaze, Ginger Ranch Dressing

**MARYLAND JUMBO LUMP**

CRABCAKE 17

Creole Mustard Sauce

**SALADS**

**CAESAR 10**

Apple, Pear, Walnuts, Gorgonzola, Cider Vinaigrette

**COBB**

Egg, Tomato, Gorgonzola, Bacon

Grilled Chicken 17

Wood-Grilled Shrimp 19.5

\*Grilled Skirt Steak 21.5

**TAVERN WEDGE 12**

Bacon, Red Onion, Tomatoes, Bleu Cheese Dressing

**BURRATA CAPRESE 16.5**

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

**PIZZA**

**MARGHERITA 16.5**

San Marzano Sauce, Fresh Basil, Fresh Mozzarella

**SALSICCIA 17**

San Marzano Sauce, Sausage, Mozzarella

**BREAKFAST PIZZA 18.5**

\*Sunny Side Up Eggs, Scallions, Hollandaise Sauce, Applewood Bacon

**PEPPERONI 17**

San Marzano Sauce, Pepperoni, Mozzarella

**WILD MUSHROOM & BLACK TRUFFLE**

**PIZZA BIANCO 19**

Mozzarella, Parmigiano Reggiano, Basil

**PIZZA ADD-ONS**

Bacon 4 | Meatballs 4.5

Mushrooms 4 | Prosciutto Di Parma 5.5

**BURGERS & SANDWICHES**

**\*10 OZ HOUSE BURGER 13.5**

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

**BREAKFAST BURGER 18**

10 OZ Hand Packed Grain Fed Beef, Bacon, Sunny-Side Up-Egg, Aged Cheddar

**BUTTERMILK FRIED CHICKEN SANDWICH 15.5**

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

**BLACKENED FISH SANDWICH 19.5**

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

**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. 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 Souverain, CA.....	9
Malbec, Proemio, 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
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**

	<b>6 OZ</b>	<b>9 OZ</b>
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.