

# DINNER

CHEF LADANNA LAWAS

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

## STARTERS

**TRUFFLE PARMESAN FRIES 13.5**  
Caesar Aioli

**TAVERN SOFT PRETZEL 14**  
King Size Bavarian-Style Pretzel  
Served with Yuengling Lager  
Beer Cheese, Mustards

**BAKED MACARONI & CHEESE 14.5**  
Aged Vermont Cheddar,  
Buttered Bread Crumbs

**ROASTED BRUSSEL SPROUTS 15**  
Craisins, Walnuts, Bacon,  
Balsamic Fig Glaze

**ASIAN CHICKEN WINGS 15.5**  
🐔 Soy Honey Glaze,  
Ginger Ranch Dressing

**BUTCHER SHOP MEATBALLS 16.5**  
San Marzano Sauce,  
Whipped Ricotta

**COCONUT CRUSTED SHRIMP 16.5**  
Mango, Scotch Bonnet Coulis

**PORK BELLY BAO BUN 16.5**  
Strawberry Gochujang,  
Shiso, Corn, Daikon, Peanut

**LAMB KEBAB AND HUMMUS BOARD 17**  
Olives, Pita, Pickled Vegetables

**FRESH FRIED CALAMARI (RI)**  
Spicy San Marzano Sauce 17  
or Asian Calamari, Peanuts, Apricots,  
Sweet-And-Sour Sauce 17.5

**IMPORTED CHEESE BOARD 22.5**  
Dried & Fresh Fruits,  
Marcona Almonds,  
Seeded Honey,  
House-Made Jam, Crostini

**MARYLAND JUMBO LUMP  
CRABCAKE 23.5**  
Creole Mustard Sauce

**IMPORTED CHEESE AND  
SALUMI BOARD 44.5**  
Selection of Four Cured Meats,  
Crostini & Four Imported Cheeses  
with Accompaniments

## SALADS

**CAESAR 12.5**

**TAVERN WEDGE 15.5**  
Bacon, Red Onion, Tomatoes, Bleu Cheese Dressing

**BIG CITY 15**  
Apple, Pear, Walnuts, Gorgonzola, Cider Vinaigrette

**BURRATA CAPRESE 18**  
Heirloom Tomatoes, EVOO, Sea Salt,  
12 Year Aged Balsamic

**CHOPPED GREEK**  
Feta, Pepperoncini, Tomato, Olive,  
Lemon Thyme Vinaigrette  
🐔 Blackened Chicken 22 | \*Grilled Skirt Steak 29

**COBB**  
Egg, Tomato, Gorgonzola, Bacon, Avocado  
🐔 Grilled Chicken 23 | Grilled Shrimp 25  
\*Grilled Skirt Steak 28

## TAVERN FAVORITES

**FISH "N" CHIPS 21**  
Beer Battered Cod, Wedge Fries, Pickled Vegetables,  
Kimchi Coleslaw, Dill Tartar, Malt Aioli

**BIG CITY MEATLOAF 24**  
Buttermilk Herb Mashed Potatoes,  
Green Beans, Fried Onion Rings

🐔 **CHICKEN MILANESE 26**  
Greens, Burrata, Tomatoes, Fig Vinaigrette

**1/2 ROASTED JERK CHICKEN 25.5**  
Free Range, Bone-In, Red Beans & Rice,  
Plantains, Cilantro Lime Sauce

**SHRIMP PAD THAI 28**  
Egg, Peanuts, Bean Sprouts, Scallions, Cilantro

**RIGATONI BOLOGNESE 26.5**  
Veal, Beef, Barolo

**CARIBBEAN RUNDOWN 30**  
Fresh Mahi, Shrimp, Jasmine Rice, Onion,  
Tomato, Jalapeño, Curry Coconut Sauce

**\*PAN ROASTED 12 OZ. PORK CHOP 32**  
Ginger Glaze, Charred Pineapple,  
Roasted Plantains, Seasonal Vegetable

**\*PAN ROASTED SALMON FILET 35**  
Tomato, Garlic, Extra Virgin Olive Oil,  
Grilled Asparagus, Jasmine Rice

**MAINE LOBSTER MACARONI & CHEESE 38**  
Aged Vermont Cheddar

**8 OZ ANGUS CENTER CUT FILET 57**  
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

## BURGERS & SANDWICHES

**GRILLED CHICKEN "BLT" 20**  
Avocado, Garlic Aioli on Multigrain Toasted

🐔 **BUTTERMILK FRIED CHICKEN SANDWICH 19**  
Griddled Bun, Sriracha Mayo, Dill Pickles,  
Lettuce, French Fries

**\*10 OZ HOUSE BURGER 20**  
Hand Packed, Grain Fed Beef, Tomato, Onion,  
Lettuce, Dill Pickle, French Fries

**\*DAILY BURGER SPECIAL 22**

**FRESH BLACKENED MAHI SANDWICH 24.5**  
Dill Tartar Sauce, Arugula,  
Tomato, Bakery Bun, French Fries

## PIZZA

**MARGHERITA 19**  
San Marzano Sauce, Fresh Basil, Mozzarella

**SALSICCIA 20**  
San Marzano Sauce, Sausage, Mozzarella

**PEPPERONI 21.5**  
San Marzano Sauce, Pepperoni, Mozzarella

**JERK CHICKEN PIZZA 22**  
Mozzarella, Plantains, Pineapple-Basil Drizzle

**PIZZA ADD-ONS**  
Bacon 4.5 | Meatballs 5  
Mushrooms 4.5 | Prosciutto Di Parma 6

## ONE NIGHT ONLY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>LOBSTER ROLL 25</b> Split-Top Buttered Bun, Red Cabbage, Carrot Slaw, Old Bay Potato Chips	<b>FRIED CHICKEN 23</b> Mac N Cheese, Baked Butter Beans, Bacony Collards	<b>CHICKEN PARM 24</b> Spaghetti Pomodoro, Cacio - Pepe Toast	<b>BOURBON &amp; BBQ RIBS 34</b> Summer Bean Salad, Corn Bread, Chorizo Butter	<b>DRY AGED RIBEYE 45</b> Buttermilk Herb Mashed Potatoes, Grilled Asparagus, Bearnaise Butter

## WHITE WINES

Martini & Rossi, Veneto, Italy (split)	13
Prosecco, Prosecco Zero, Treviso, Italy	14
Sparkling, Chandon, Brut, CA, (Split)	20
Sparkling, Chandon, Rosé, CA, (Split)	20
Champagne, Moët & Chandon, Brut, N.V. Epemay, (Split)	27
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy	16
Rosé, Pink Flamingo, France	11
Rosé, Whispering Angel, Cotes de Provence, France	15
Sauvignon Blanc, Matua, Marlborough, New Zealand	11
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	15
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	13
Chardonnay, Intercept, Monterey, CA	15
Chardonnay, Daou, Paso Robles, CA	14
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	16
Chardonnay, Stags Leap Karia, Napa Valley, CA	22
Pinot Grigio, Ruffino, Lumina, Delle Venezie, Italy	10
Pinot Gris, Portlandia, Willamette Valley, Or	11
Pinot Grigio, Santa Margherita, Alto Adige, Italy	18
Vinho Verde, Azevedo, Portugal	10
Riesling, Chateau St. Michelle, Washington	10

### WINE FLIGHT

(4) 3 oz Tastes of Each Wine on Tap 23

## RED WINES

Pinot Noir, Mcmanis, Lodi, CA	10
Pinot Noir, Lange Willamette Valley, OR	16
Pinot Noir, The Calling, Monterey, CA	19
Pinot Noir, Belle Glos, Balade, Santa Rita Hills, CA	20
Merlot, Chateau Souverain, CA	10
Malbec, Susana Bilbo, Mendoza, Argentina	17
Malbec, Terrazas, Reserva, Mendoza, Argentina	13
Cabernet/Shiraz, Penfolds Max, Australia	14
Zinfandel, Rabbie, Paso Robles, CA	15
Chianti, Ruffino, Tuscany, Italy	11
Baby Amarone, Masi, Campofiorin, Veneto, Italy	14
Super Tuscan, Argiano, NC, Tuscany, Italy	17
Bordeaux, Grand Cru, Chateau Lassegue, Les Cadrans, Saint Emilion, France	23
Cotes du Rhone, E. Guigal, France	14
Red Blend, Meandro, Douro, Portugal	16
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA	26
Cabernet Franc, Laroque, Languedoc-Roussillon, France	12
Cabernet Sauvignon, Wente, Livermore Valley, CA	12
Cabernet Sauvignon, Josh, CA	13
Cabernet Sauvignon, Skyside by Newton, Sonoma, CA	15
Cabernet Sauvignon, Oberon, Napa Valley, CA	19
Cabernet Sauvignon, Gundlach Bundschu, Sonoma, CA	25

## WINES ON TAP

	6 OZ	9 OZ
Chardonnay, Trefethen, Napa Valley, CA	14	20
Sauvignon Blanc, Rickshaw, North Coast, CA	14	20
Pinot Noir, Elovan, Oregon	14	20
Cabernet Sauvignon, Tribute, CA	14	20

## WEEKLY SPECIALS



Las Olas  
**MARTINI MONDAY**  
HALF OFF MARTINIS  
ALL DAY



**WINE-O WEDNESDAYS**  
HALF PRICE BOTTLES OF  
WINE UNDER \$99  
WITH THE PURCHASE OF AN ENTRÉE



UNLIMITED MIMOSAS  
OR  
ENDLESS BLOODY MARYS  
OR  
INFINITE APEROL SPRITZES  
OR  
BOTTOMLESS BELLINIS  
**WEEKEND BRUNCH**  
\$19 - SATURDAY & SUNDAY  
11AM-4PM  
WITH THE PURCHASE OF AN ENTRÉE

🐔 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.