

# 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, Crostini

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

**IMPORTED CHEESE AND  
CHARCUTERIE BOARD 42**  
Selection of Four Cured Meats,  
Crostini & 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

## BIG CITY HAND CUT FRIES

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

**COCONUT CRUSTED SHRIMP 15.5**  
Mango, Scotch Bonnet Coulis

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

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

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

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

**ASIAN CHICKEN WINGS 14.5**  
Soy Honey Glaze,  
Ginger Ranch Dressing

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

**MARYLAND JUMBO LUMP CRABCAKE 22**  
Creole Mustard Sauce

## SALADS

**CAESAR 11.5**

**ROASTED BEET AND**

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

**TAVERN WEDGE 14.5**

Bacon, Red Onion, Tomatoes,  
Bleu Cheese Dressing

**BABY CARROT SALAD 14**

Goat Cheese, Arugula, Dill,  
Pomegranate Vinaigrette

**COBB**

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

**BIG CITY 14**

Apple, Pear, Walnuts, Gorgonzola,  
Cider Vinaigrette

**BURRATA CAPRESE 17**

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

## BURGERS & SANDWICHES

## PIZZA

**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

**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

**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, (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, Paraduxx, 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

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.