

LUNCH

CHEF LADANNA LAWAS

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

FIRST COURSE

CHEF'S FRESH SOUP OF THE DAY 8

HUMMUS AND GRILLED PITA 16.5
Israeli Salad, Olives, Feta

ASIAN CHICKEN WINGS 14
Soy Honey Glaze, Ginger Ranch Dressing

FRESH FRIED CALAMARI (RI)

Spicy San Marzano Sauce 14

or Asian Calamari, Peanuts,
Apricots, Sweet-And-Sour Sauce 15

BIG CITY HAND CUT FRIES

WASABI WITH SRIRACHA 8.5
Micro Cilantro, Toasted Sesame Seeds

TAVERN BEER CHEESE AND GRAVY 10.5
Bacon, Scallions

TRUFFLE PARMESAN WITH TRUFFLE OIL 12
Truffle Salt, Caesar Aioli

SALADS

BIG CITY SALAD 10.5
Apple, Pear, Walnuts, Gorgonzola, and Cider Vinaigrette

ARUGULA AND WATERMELON SALAD 13.5
Minted Greek Yogurt, Crushed Almonds, Cucumber, Radish,
Pomegranate Molasses, EVOO

TAVERN WEDGE SALAD 15
Grilled Chicken, Bacon, Red Onion, Tomatoes, Blue Cheese Dressing

CHOPPED GREEK SALAD 16.5
Blackened Chicken, Onion, Kalamata Olive, Tomato, Feta, Green Peppers

CAESAR
Grilled Chicken Paillard 17.5 | *Grilled Salmon Fillet 21.5

QUINOA TABOULEH
Cucumbers, Tomato, Parsley, Lemon, Local Greens, Evoo
Grilled Chicken 17.5 | Grilled Shrimp 20.5
*Grilled Skirt Steak 21.5

ARUGULA, CURLY SPINACH AND SKIRT STEAK SALAD 19.5
Parmesan, Vinaigrette, Spicy Bread Crumbs

COBB SALAD
Grilled Chicken 17 | Grilled Shrimp 19.5
*Grilled Skirt Steak 21.5

***TUNA POKE NOODLE BOWL 21**
Wakame, Wasabi Peas, Fresno Peppers, Romaine, Sesame Seeds

DAILY SPECIALS

***MARKET FRESH FISH OF THE DAY**
DAILY PRICE

CUP OF SOUP & HALF SANDWICH OF THE DAY
14.5

SANDWICHES

MEATBALL SMASH 14.5

Grilled Meatball Patty,
Fresh Mozzarella, Marinara,
Side Caesar Salad

**PROSCIUTTO AND
AVOCADO TOAST 15.5**
Sunny Side Up Egg

**BUTTERMILK FRIED
CHICKEN SANDWICH 15.5**
Griddled Bun, Sriracha Mayo,
Dill Pickles, Lettuce, French Fries

**GRILLED CHICKEN
AND PORTABELLA 17**
Ciabatta Bread,
Pesto Hummus

**SMOKED TURKEY
RACHEL ON RYE 16**
Coleslaw, Swiss,
1000 Island, French Fries

BLACKENED FISH SANDWICH 19.5
Dill Tartar Sauce,
Lettuce, Tomato,
Bakery Bun, French Fries

FAVORITES

ALL DISHES CAN BE PREPARED WITH GLUTEN FREE PENNE PASTA

LADANNA'S JERK CHICKEN 15.5
Free Range Bone in ¼ Chicken,
Red Beans and Rice,
Peppers, Plantains, Rum

RIGATONI BOLOGNESE 17.5
Veal, Beef, Barolo, Mushrooms

CHICKEN MILANESE 18.5
Fresh Mozzarella Burrata, Tomatoes,
Greens Salad, Fig Vinaigrette

SHRIMP PAD THAI 18
Egg, Peanuts, Bean Sprouts, Scallions

***PAN ROASTED SALMON FILLET 24**
Tomato, Garlic, Grilled Asparagus,
EVOO, Jasmine Rice

RADIATORE WITH LOCAL MUSHROOMS 24
Parmigiano Reggiano, Golden Tomatoes,
Sun-Dried Tomato Broth, Garlic,
Fresh Herbs, Calabrian Chili Oil

***10 OZ HOUSE BURGER 13.5**

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

***DAILY BURGER SPECIAL 16**

PIZZA

SALSICCIA 17
San Marzano Sauce,
Sausage, Mozzarella

MARGHERITA 16.5
San Marzano Sauce,
Fresh Basil,
Fresh Mozzarella

PEPPERONI 17
San Marzano Sauce,
Pepperoni, Mozzarella

PIZZA ADD-ONS

Arugula 4.5 | Bacon 4 | Meatballs 4.5 | Mushrooms 4 | Prosciutto Di Parma 5.5

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
Sancerre, Cuvee Silex Michel Girault, Sancerre, FR.....	16
Sancerre, Chateau De Sancerre, France.....	24
Chardonnay, Cambria, Santa Maria Valley, CA.....	11
Chardonnay, Talbott Kali Hart, Monterey, CA.....	12
Chardonnay, Daou, Paso Robles, CA.....	13
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA.....	15
Chardonnay, Orin Swift, Mannequin, Napa Valley, CA.....	25
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
The Crossings, Marlboro, New Zealand.....	13
Pinot Noir, The Crossings, Marlboro, New Zealand.....	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
Merlot, Sterling, Napa Valley, CA.....	13
Malbec, Proemio, Mendoza, Argentina.....	10
Malbec, Terrazas, Reserva, Mendoza, Argentina.....	13
Cabernet/Shiraz, Penfolds Max, Australia.....	14
Zinfandel, Badgerhound, Sonoma Valley, 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, Paraduxx, 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, Meiomi, CA.....	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
*American Lager, Copperpoint, FL, 5.0%.....	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
*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.