

# 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

### ASIAN CHICKEN WINGS 14.5

☞ Soy Honey Glaze,  
Ginger Ranch Dressing

### BUTCHER SHOP MEATBALLS 15.5

San Marzano Sauce, Whipped Ricotta

### COCONUT CRUSTED SHRIMP 15.5

Mango, Scotch Bonnet Coulis

### FRESH FRIED CALAMARI (RI)

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

### MARYLAND JUMBO LUMP CRABCAKE 22

Creole Mustard Sauce

### BIG CITY HAND CUT FRIES

### WASABI WITH SRIRACHA 10

Micro Cilantro,  
Toasted Sesame Seeds

### TAVERN BEER CHEESE AND GRAVY 11

Bacon, Scallions

### TRUFFLE PARMESAN WITH TRUFFLE OIL 12.5

Truffle Salt, Caesar Aioli

## 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

### RADIATORE WITH LOCAL MUSHROOMS 25

Parmigiano Reggiano, Golden Tomatoes,  
Sun-Dried Tomato Broth, Garlic, Fresh Herbs,  
Calabrian Chili Oil

### CODFISH & SHRIMP CARIBBEAN RUNDOWN 28

Fresh Cod, Jasmine Rice,  
Onion, Tomato, Jalapeño,  
Curry Coconut Sauce

### \*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

## SALADS

### CAESAR 11.5

### TAVERN WEDGE 14.5

Bacon, Red Onion, Tomatoes,  
Bleu Cheese Dressing

### BIG CITY 14

Apple, Pear, Walnuts, Gorgonzola,  
Cider Vinaigrette

### ARUGULA AND WATERMELON SALAD 14

Minted Greek Yogurt, Crushed Almonds,  
Cucumber, Radish, Pomegranate  
Molasses, EVOO

### BURRATA CAPRESE 17

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

### CHOPPED GREEK

☞ Blackened Chicken 20.5

\*Grilled Skirt Steak 25

### COBB

☞ Grilled Chicken 21.5

Grilled Shrimp 23.5

\*Grilled Skirt Steak 25

## BURGERS & SANDWICHES

### GRILLED CHICKEN AND PORTABELLA 19

Ciabatta Bread,  
Pesto Hummus

### ☞ BUTTERMILK FRIED CHICKEN SANDWICH 17

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

### \*10 OZ HOUSE BURGER 18

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

### \*DAILY BURGER SPECIAL 20

### BLACKENED FISH SANDWICH 22.5

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

## 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

### PIZZA ADD-ONS

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.