

# APPETIZERS

**Cup O' Soup** Ask your server for our current offering

**Lamb Empanadas** (N/A Sat & Sun until 3pm)  
Ground Lamb, Feta Cheese, Onion, Mediterranean Spices, Red Chimichurri \$15

**Soy Garlic Fried Cauliflower**  
Hand Breaded Fried Cauliflower, Soy Garlic Sauce, Sweet Chili Aioli, Sesame Seeds \$13

**Maryland State Fair** \* (N/A Sat & Sun until 3pm)  
Old Bay Funnel Cake, Crab Fondue, Charred Corn and Crab Relish, Chives \$14

**Confit Chicken Wings**  
Choice of Buffalo, Old Bay, Honey Chipotle, Peach Bourbon, Smoked Tomato Ranch \$13

**Maple Glazed Brussel Sprouts**  
Brussels, Maple Glaze, Butternut Squash Puree, Candied Pecans \$13 **Add:** Bacon \$2

**Jalapeno Cheeto Fried Mac & Cheese**  
Cheeto Crusted Fried Mac & Cheese, Jalapeno, Cheeto Cheese Sauce \$11

**Street Fries**  
Bacon, Sriracha Aioli, Corn Salsa, Pickled Jalapenos, Smoked Tomato Ranch, Chives \$12  
**Add:** Beer Can Chicken \$3; Crab \$6

# Sandwiches

Served with choice of one side: **Hand Cut Fries | Old Bay Fries**  
**Bacon Fat FF \$2 | Half Salad \$4 | Vegetable Du Jour \$4 | Mac & Cheese \$4 | Street Fries \$7**

**Crabcake Sandwich**  
Crabcake, Old Bay Aioli, Lettuce, Tomato, Spent Grain Brioche, Old Bay FF \$28

**Chicken Bacon Ranch Cheesesteak**  
(N/A Sat & Sun until 3pm)  
Pulled Ranch Chicken, Red and Green Bell Peppers, Chopped Bacon, Tavern Cheese Blend, Caramelized Onion \$16

**The Tavern Burger**  
Creekstone Farms Aged Black Angus Patty, Gouda, Neuske Smoked Bacon, Apple Caramelized Onion Candy, Horseradish Aioli \$17  
**Add:** Sunny Side Up Egg \$2

**Nacho Smash Burger** (N/A Sat & Sun until 3pm)  
2 1/4lb. Beef Patties, Guacamole, Pickled Jalapenos, Tortilla Chips, Pepper Jack Cheese, Nacho Queso \$17  
**Add:** Sunny Side Up Egg \$2

**Bird's the Word** (N/A Sat & Sun until 3pm)  
Bread & Butter Pickle Brined Fried Chicken, Chipotle Slaw, House Pimento Cheese, Pickles, Spicy Honey Drizzle \$16  
Make it a **"Fire Bird"** (Nashville Hot) \$1

**Little Havana**  
Slow Roasted Pork Shoulder, House Cured Ham, Swiss Cheese, Pickles, Sweet and Spicy Mustard \$16

**Smoked Salmon Wrap**  
House Made Cream Cheese Spread, Smoked Salmon, Red Onions, Grape Tomatoes, Mixed Greens, Lemon Caper Vinaigrette, Flour Tortilla \$15

**Southwestern Black Bean Burger**  
Smoked Cheddar, Lettuce, Tomato, Chipotle Aioli, Guacamole, Charred Jalapeño \$16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# BRICK OVEN PIZZA

Ask your server about our current **Featured Pizza!**

**Big Philly**  
Cheese Wiz, Shaved Ribeye, Green & Red Peppers, Caramelized Onions, Mushroom, Lite Tavern Blend Cheese \$17

**The Art Of Spinach**  
Spinach Dip, Ricotta, Artichoke Medley, Tavern Blend Cheese, Parsley, Shaved Parm \$15

**Buffalo Going Wild**  
Ranch, Buffalo Chicken, Tavern Blend Cheese, Blue Cheese, Green Onion, Buffalo Sauce \$16

**The Tiki**  
Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro &16

**Truffle Shuffle Pizza**  
Roasted Wild Mushrooms, Alabama White BBQ, Garlic, Oregano, Tavern Blend Cheese, Smoked Cheddar, Truffle Oil, Basil \$18

**Main Street Margherita Pizza**  
Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato, Parmesan, Basil, Rosemary Garlic Olive Oil \$12

**Holy Smoke Pizza**  
Alabama White BBQ, Tavern Blend Cheese, Smoked Cheddar, Root Beer BBQ Sauce, Beer Can Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

**Build Your Own Pizza** \*not available for 1/2 price on Mondays  
Tavern Blend Cheese and Choice of Sauce \$9  
Substitute Vegan Cheese \$1  
Substitute Cauliflower Crust \$3 ~Gluten Reduced NOT Gluten Free, Contains Eggs & Dairy

**Sauces:**  
Red Sauce, Alabama White BBQ, Root Beer BBQ, Honey BBQ, Roasted Rosemary Garlic Oil

**\$1 Toppings:**  
Crumbled Bleu Cheese, Aged Parmesan, Red Peppers, Red Onions, Pickled Jalapeño, Corn, Basil, Spinach, Tomatoes, Roasted Garlic Cloves, Apple Caramelized Onions, Habanero Honey, Hardwood Smoke

**\$2 Toppings:**  
Pepperoni, Roasted Mushrooms, Roasted Pineapple, Fresh Mozzarella, Smoked Cheddar, Goat Cheese, Ricotta, Ham, Seasoned Artichokes

**\$3 Toppings:**  
Bacon, Beer Can Chicken

# Salads

**Add Grilled Chicken Breast \$6; Pickle-Brined Fried Chicken \$8**

**Cobbecue Salad** Carolina Gold  
Vinaigrette, Beer Can Chicken, Chopped Lettuce, Avocado, Bacon, Corn, Smoked Blue Cheese, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg \$16 / Without Chicken \$13

**Chipotle Ensalada**  
Romaine Lettuce, Tortilla Strips, Red Onion, Avocado, Black Beans, Corn, Cherry Tomatoes, Chipotle Grilled Chicken, Chipotle Vinaigrette \$16 / Without Chicken \$14

**Bagels & Lox**  
Mixed Greens, Pastrami Cured Salmon, Hard Boiled Egg, Red Onion, Cherry Tomato, Fried Capers, Dill Cream Cheese Dressing, Everything Bagel Crunchies \$13

**The Harvest**  
Mixed Greens, Honey Crisp Apples, Toasted Walnuts, Goat Cheese, Blueberry Vinaigrette Full \$13 / Half \$6

**Thai Crunch**  
Romaine Lettuce, Nappa Cabbage, Red Cabbage, Shredded Carrots, Red Bell Peppers, Wonton Chips, Green Onions, Cucumbers, Cilantro, Roasted Peanuts, Sweet Chili Vinaigrette \$14

# DESSERTS

**Coconut Turtle Bars**  
Shortbread Crust, Caramel, Pecans, Chocolate, Shaved Coconut. Vanilla Ice Cream, Chocolate Drizzle, Whipped Cream \$9

**Uh-Oh Oreo Cheesecake** Oreo crust, Oreo Chunk Cheesecake, White Chocolate Ganache, Oreo Minis, Chocolate Drizzle, Whip Cream. \$9

**Cast Iron Sweet Potato Casserole**  
Sweet Potato Chunks, Candied Pecans, Streusel Topping, Caramel Drizzle. \$9 A la mode \$2