

■ \$3 Off During Happy Hour

Soup du Jour - Daily Offering

Confit Chicken Wings

Celery, Smoked Tomato Ranch or House Blue Cheese Dipping Sauce Buffalo | Old Bay | Honey Old Bay | Honey BBQ \$14

Crab Toast

Focaccia, Stracciatella, Tomato, Fresh Basil, Basil Oil, Aged Balsamic \$21

Crispy Green Beans

Soy Honey Drizzle, Smoked Tomato Ranch \$14

Cheesesteak Egg Rolls

Shaved Prime Rib, Smoked Provolone, Sriracha Aioli \$16

Street Fries

Sriracha Aioli, Bacon, Cotija, Corn Salsa, Pickled Jalapeños, Smoked Tomato Ranch \$15

Spicy Fried Green Tomato

Pimento Cheese, Tomato Jam, Candied Bacon, Arugula \$15

Caribbean Ahi

Seared Jerk Seasoned Ahi, Wontons, Green Onions, Mojito Sauce \$21

Marinated Melon Salad

Watermelon, Cantaloupe, Feta, Prosciutto, Za'atar, Jalapeño \$12

SALADS

Blueberry Bliss

Housemade Granola, Blueberries, Red Onion, Cucumber, Spinach, Goat Cheese, Mixed Greens, Poppy Vinaigrette \$16

Cobbeque

Avocado, Bacon, Corn, Blue Cheese Crumble, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg, Mixed Greens, Carolina Gold Vinaigrette \$18

Teriyaki Chicken Bowl

Teriyaki Pulled Chicken, Cabbage, Carrots, Broccoli, Cucumber, Red Pepper, Scallion, Sesame Seeds, Wontons, Peanut Butter Ginger \$18

Moroccan Carrot & Arugula

Spiced Carrots, Arugula, Chickpeas, Quinoa, Feta, Red Pepper, Red Onions, Tomatoes, Tahini Tumeric Vinaigrette \$15

Add Ons: Pulled Chicken, Grilled Chicken or Buttermilk Fried Chicken \$6 | Seasoned Pulled Pork \$6 | Salmon \$10 | Seared Jerk Ahi Tuna \$12 | Chilled Lump Crab \$15 | Crab Cake \$17 |

BRICK OVEN PIZZA

Pizzas coming from our Brick Oven may be served at a different pace than food from our main kitchen. Thank you for your understanding!

Featured Pizza

Ask your server for current selection details.

Figgy Piggy

Fig Jam, Prosciutto, Goat Cheese, Tavern Blend Cheese, Red Onions Aged Balsamic, Baby Arugula \$18

Buffalo Going Wild

Ranch, Buffalo Chicken, Tavern Blend Cheese, Bleu Cheese, Green Onions, Buffalo Sauce \$16

The Tiki

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro \$16

Truffle Shuffle

Alabama White BBQ, Roasted Wild Mushrooms, Tavern Blend Cheese, Smoked Cheddar, Truffle Oil, Basil \$18

Main Street Margherita

Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato, Parmesan, Basil, Garlic Oil \$14

Holy Smoke

Alabama White BBQ, Tavern Blend Cheese, Cheddar, Honey BBQ Sauce, Pulled Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

The Sinatra

Garlic Oil, Red Wine Braised Onions, Sausage & Bell Peppers, Tavern Blend Cheese, Stracciatella \$18

The Bianca

Garlic Oil, Red Pepper Flakes, Broccoli, Tomatoes, Tavern Blend Cheese, Ricotta, Parmesan \$14



NY Slice of Pizza & Garden Salad

Oversized Slice of Cheese Pizza,
Mixed Greens Salad, House Vinaigrette, Soda
Additional toppings available
for an upcharge

BUILD YOUR OWN

Not available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$9

Substitute Vegan Cheese \$1

Substitute Cauliflower Crust \$3 - Gluten Reduced

Sauces:

Red Sauce, Alabama White BBQ, Honey BBQ, Garlic Oil, Fig Jam, Ranch

\$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Buffalo Sauce, Spicy Honey, Aged Balsamic, Broccoli, Spinach, Bell Peppers, Red Onions, Red Wine Braised Onion & Peppers, Corn, Pickled Jalapeño, Tomatoes, Roasted Garlic Cloves, Arugula, Basil, Hardwood Smoke

\$2 Toppings:

Fresh Mozzarella, Cheddar Cheese, Ricotta Cheese, Goat Cheese, Roasted Mushrooms, Roasted Pineapple, Truffle Oil, Pepperoni

\$3 Toppings:

Bacon, Pulled Chicken, Buffalo Chicken, Prosciutto, Ham, Red Wine Braised Sausage, Stracciatella

Crab Cake Entrée

Duck Fat Fingerlings, Tomato Jam, Tarter \$32 single | \$50 double

Miso Blackened Salmon

Creamy Coconut Cucumber Salad, Forbidden Black Rice \$24

Pesto Pasta

Stracciatella, Summer Vegetables, Creamy Pesto, Linguine, Buttery Crumbs \$20

Add: Chicken \$6 | Add Salmon \$10

SANDWICHES

Served with choice of one side: House Chips | Hand Cut Fries | Old Bay Fries Bacon Fat Fries \$2 | Duck Fat Fingerlings \$2 | Side Salad \$4 | Cucumber Salad \$4 | Seasonal Vegetable Medley \$4 | Forbidden Rice \$4 | Cup O' Soup \$4 | Mac \$ Cheese \$5

Crab Cake Sandwich

Crab Cake, Shreddy, Tartar Sauce, Tomato, Challah Bun \$32

The Tavern Burger

Creekstone Farms, Havarti Cheese, Bacon Jam, Caramelized Onions, Challah Bun, Garlic Aioli \$20

Add: Sunny Side Up Egg \$2

Awesome Smash Burger

2 1/4lb. Creekstone Farms, American Cheese, Awesome Sauce, Shaved White Onions, Shreddy, Pickles, Challah Bun \$19 Add: Sunny Side Up Egg \$2

Bird's the Word

Buttermilk Fried Chicken, Pepperoncini Slaw, House Pimento Cheese, Pickles, Spicy Honey Drizzle, Challah Bun \$17 Make it a "Fire Bird" (Nashville Hot) \$1

Mojo Carnita Tacos

Seasoned Pulled Pork, Mojo Sauce, Cilantro, Onion \$16

Banh Mi Your Way

Pickled Vegetables, Cilantro, Cucumber, Jalapeño, Sriracha Aioli, Toasted French Baguette \$14

Add: Roasted Mushrooms \$5. Chicken (Fried. Grilled or Pulled) \$

Add: Roasted Mushrooms \$5, Chicken (Fried, Grilled or Pulled) \$6, Seasoned Pulled Pork \$6, Salmon \$10, Ahi Tuna \$12, Crab Cake \$17

Mushroom Onion Melt

Caramelized Onions, Mushrooms, Havarti, Provolone, Garlic Aioli, Challah Bread \$15

Blackened Salmon BALT Wrap

Blackened Salmon, Bacon, Avocado, Mixed Greens, Tomato, Dill Citrus Aioli \$20

Chicken Focaccia

Pulled Chicken, Pesto, Tomatoes, Balsamic Glaze, Smoked Provolone \$18

DESSERIS

Lime Mango Blast

Lime Cookie Crumble, Mango Sorbet, Toasted Meringue \$8

Creamsicle Tart

Orange Mousse, Whipped Cream \$9

Black Forest Brownie

Fudge Brownie, Cherry Compote, Black Forest Ice Cream \$10

Always Ice Cream

Choice of Flavor: Vanilla | Black Forest | Mango Sorbet | scoop for \$4 | 2 scoops for \$6

041525