

# APPETIZERS

 = \$3 Off During Happy Hour

**Soup du Jour** - Daily Offering

**Chicken Wings** 

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

**Shrimp Toast**

Sweet Chili Mustard Sauce \$18

**Fried Brussel Sprouts** 

Gochujang Vinaigrette, Sriracha Aioli, Togarashi \$13

**Pumpkin Jam Burrata**

Arugula, Crostini, Pepitas, Pomegranate Seeds \$15

**Street Fries**

Sriracha Aioli, Bacon, Cotija, Corn Salsa, Pickled Jalapeños,  
Smoked Tomato Ranch \$16

**Crab Dip Stuffed Potato Skins**

Bacon, Cheddar Cheese \$18

**Red Thai Curry Mussels** 

Toasted Baguette \$15

# SALADS

**Apple Delight**

Apples, Red Onion, Farro, Dried Cranberry, Goat Cheese, Candied Pecan,  
Mixed Greens, Maple Poppy Vinaigrette \$16

**Tuna Poke Bowl**

Citrus Soy, Raw Diced Tuna, White Rice, Avocado, Edamame, Cucumber,  
Radish, Carrot, Togarashi, Scallion, Sriracha Aioli \$20

**Cobbeque**

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

**Roasted Carrot & Beet Salad**

Boursin Cheese, Arugula, House Vinaigrette \$16

**Winter Squash**

Roasted Butternut Squash, Shaved Brussel Sprouts, Kale, Pepitas,  
Pomegranate, White Bean Purée, Buttermilk Sage Dressing \$16

**House Salad**

Carrot, Tomato, Cucumber, Red Onion, Mixed Greens,  
House Vinaigrette \$7/13

**Add Ons:** Pulled Chicken, Grilled Chicken, Buttermilk Fried Chicken \$7 |  
Burrata \$6 | Barbacoa Beef \$8 | Salmon \$15 | Crab Cake \$28 |

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# 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, Blue Cheese, Green Onions,  
Buffalo Sauce \$16

**The Tiki**

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeños, 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 Jalapeños, Corn, Hardwood Smoke \$17

**The Sinatra**

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

**The Bianca**

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

## PIZZA POWER LUNCH

Available Monday-Friday | 11am-3pm, Dine-In Only

**NY Slice of Pizza & Garden Salad**

Oversized Slice of Cheese Pizza,  
Mixed Greens Salad, House Vinaigrette, Soda  
Additional toppings available  
for an upcharge  
\$11

## BUILD YOUR OWN

Not available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$10  
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 Blue Cheese, Aged Parmesan, Buffalo Sauce, Spicy Honey, Aged Balsamic,  
Broccoli, Bell Peppers, Red Onions, Red Wine Braised Onion & Peppers, Corn, Pickled  
Jalapeños, 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

# ENTRÉES

**Crab Cake Entrée**

Old Bay Parmesan Fingerling Potatoes, Balsamic Asparagus, Tartar \$32  
**Add:** Additional Crab Cake \$28

**Thai Curry Salmon**

White Rice, Pickled Red Onion, Cilantro \$28

**Meatless Masterpiece Lasagna**

Sundried Tomato, Spinach, Mushrooms, Pesto, Bechamel, Tomato Sauce, Tavern  
Blend Cheese \$20

# SANDWICHES

Served with choice of one: House Chips | Hand Cut Fries | Old Bay Fries  
Bacon Fat Fries \$2 | Old Bay Parmesan Fingerling Potatoes \$2 | Side Salad \$5 |  
White Rice \$5 | Balsamic Asparagus \$5 | 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

**Barbacoa Beef Tacos**

Pickled Red Onion, Cilantro, Taquera Salsa, Flour Tortilla \$16

**Fried Pork Panini**

Boursin Cheese, Arugula, Red Onion, Honey Mustard, Toasted Ciabatta \$18

**All Mushroom, No Steak**

Havarti Cheese, Shreddy, Hot Pepper Relish, Caramelized Onions,  
Garlic Aioli \$17

**Black & Blue Wrap**

Blackened Filet Tips, Blue Cheese Crumbles, Caramelized Onion, Arugula,  
Garlic Aioli \$18

**Blackened Salmon BALT Wrap**

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

# DESSERTS

**Butter Pecan Cheesecake**

Cinnamon Cheesecake, Butter Pecan Glaze, Ginger Snap Crust \$10

**Apple Pie Empanadas**

Cinnamon Sugar, Caramel Drizzle \$10  
A la Mode \$4

**Coffee Chocolate Bundt Cake**

Ice Cream, Chocolate Drizzle \$10

**Always Ice Cream**

Choice of Flavor: Vanilla | Seasonal Selections  
1 scoop for \$4 | 2 scoops for \$6

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