

APPETIZERS

🍷 = \$3 Off During Happy Hour

Soup du Jour - Daily Offering

Chicken Wings 🍷

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

Citrus Soy Tuna Nachos

Wonton Chips, Red Cabbage, Cucumber, Scallion, Carrot, Avocado,
Bang Bang Sauce, Wasabi Crema \$22

Harissa Roasted Carrots

Hummus, Tahini Lemon Dressing, Crispy Chickpea \$12

Polenta Fritter 🍷

Parmesan, Basil Oil, Red Sauce \$12

Street Fries

Sriracha Aioli, Bacon, Cotija, Corn Salsa, Pickled Jalapeños,
Smoked Tomato Ranch \$17

Crab Dip Arancini

Crispy Risotto, Crab Dip, Basil Oil \$18

Chorizo Beer Mussels 🍷

Chorizo, Manor Hill Pilsner, Smoked Chili Butter, Baguette \$16

SALADS

Cobbeque

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

House Salad

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

Curry Cauliflower & Quinoa Bowl

Roasted Curry Cauliflower, Coconut Quinoa, Golden Raisins, Feta,
Red Cabbage, Cucumber, Cilantro, Yogurt Tahini Dressing \$16

Pink Salad

Watermelon, Orange, Watermelon Radish, Sunflower Seed Crunch, Pickled
Red Onion, Goat Cheese, Frisée Lettuce, Prickly Pear Vinaigrette \$16

Tomato-Peach Jam Burrata

Crispy Prosciutto Crumble, Arugula, Croutons, Cherry Tomato,
Balsamic Glaze \$17

Add Ons:

Grilled Chicken, Buttermilk Fried Chicken, Burrata \$8 |
Salmon \$16 | NY Strip \$20 | Crab Cake \$28

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

Smoky 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, Smoky BBQ Sauce, Pulled Chicken,
Pickled Jalapeños, Corn, Hardwood Smoke \$17

Chili Chili Bang Bang

Ground Sausage, Calabrian Chili, Ricotta, Tavern Blend, Red Sauce \$18

The Bianca

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

Pizza Power Lunch

Available Monday-Friday | 11am-5pm, Dine-in Only

NY Slice of Pizza & Garden Salad

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

BUILD YOUR OWN

Not Available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$11

Substitute Vegan Cheese \$1

Substitute Cauliflower & Mozzarella Crust \$3 - Gluten Reduced

Sauces:

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

\$1 Toppings:

Crumbled Blue Cheese, Aged Parmesan, Buffalo Sauce, Spicy Honey, Aged Balsamic,
Broccoli, Bell Peppers, Black Olives, Red Onions, 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, Ground Italian Sausage

ENTRÉES

Crab Cake Entrée

Honey Old Bay Corn on the Cob, Chimichurri Fingerling Potatoes, Old Bay Remoulade \$32

Add: Additional Crab Cake \$28

Steak Frites

NY Strip, Parmesan Fries, Chimichurri, Garlic Aioli \$30

Gochujang Salmon

Citrus Soy Broccolini, Forbidden Rice, Charred Scallion Oil \$29

SANDWICHES

Choice of Side: Salt Fries, Old Bay Fries, House Made Chips, Chimichurri Fingerling Potatoes,
Citrus Soy Broccolini, Side Salad, Forbidden Rice, Honey Old Bay Corn on the Cob

Upgrade to: Bacon Fat Fries, Cup O' Soup +\$2 | Mac & Cheese +\$4

Crab Cake Sandwich

Old Bay Remoulade, Shreddy, Tomato, Challah Bun \$32

The Tavern Burger

8oz Angus Burger, Havarti Cheese, Bacon Jam, Caramelized Onion, Challah Bun, Garlic Aioli \$20

Add: Sunny Side Up Egg \$2

Awesome Smash Burger

2 4oz. Angus Patties, American Cheese, Awesome Sauce, Shreddy, White Onions,
Pickles, Challah Bun \$20

Add: Sunny Side Up Egg \$2

Bird's the Word

Buttermilk Fried Chicken, Pepperoncini Slaw, House Pimento Cheese, Pickles,
Spicy Honey Drizzle, Challah Bun \$18

Make it a "Fire Bird" (Nashville Hot) \$1

Bang Bang Shrimp Tacos

Fried Shrimp, Bang Bang Sauce, Red Cabbage, Scallion \$18

Thai Chicken Wrap

Gochujang Fried Chicken, Peanut Sauce, Red Cabbage, Carrot, Cucumber,
Mixed Greens, Flour Tortilla \$20

Smoky BBQ Fried Mushroom Sando

Tempura Fried Blue Oyster Mushroom, Smoky BBQ, White Onion, Shreddy, Pretzel Bun \$18

Lamb Pita

Lamb Patty, House Made Pita, Hummus, Tzatziki, Cucumber, Pickled Red Onion, Feta \$20

Blackened Salmon BALT Wrap

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

DESSERTS

Seasonal Cheesecake

Rotating selection \$14

Chocolate Coconut Panna Cotta

Peanut Chocolate Chip, Toasted Coconut \$12

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.