

APPETIZERS AND SMALL PLATES

- Ahi Tuna Sashimi** 10.95
Sesame seared tuna with wasabi, soy and sesame ginger dipping sauces
- Grilled Thai Chicken Skewers** 8.95
Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce
- Hot Crab Dip** 9.25
Backfin crab meat with toasted garlic bread
- Fried Oysters** 9.95
Tartar and Thai chili sauces
- ✓ **Spinach Tortilla Dip** 7.50
Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with warm flour tortillas
- Bacon-Wrapped Scallops** 11.95
Applewood-smoked bacon, Teriyaki glazed
- ✓ **Freshly-Fried Potato Chips** 5.50
Served with Ranch dressing
- Tavern Nachos** 7.95
Freshly-fried corn chips topped with your choice of black beans and / or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos and sour cream
- Maryland-Style Crab Cake** 9.95
Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing
- Spring Rolls** 7.95
Authentic mix of chicken, Napa cabbage, garlic, soy and ginger. Served on mixed greens tossed with Miso dressing. Three sauces for dipping.
- Small Plate Sampler** 15.95
A sampling of our popular appetizers: Calamari, Spring Rolls, Crab Cake & Bruschetta
- Colorado Potato Chips** 6.95
Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese
- Flash-Fried Calamari** 8.95
Served with Thai Chili sauce
- Chicken Quesadilla** 7.95
Grilled chicken, mixed cheeses, Mexican sauce, in a grilled flour tortilla. House made salsa and Spicy Tavern sauce
- ✓ **Bruschetta** 6.95
Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese
- Buffalo Hot Wings** 8.75
Fresh chicken drumettes coated in spicy sauce and served with crunchy celery sticks and blue cheese dressing

SOUPS AND APPETIZER SALADS

- Garden** 4.75
Seasonal greens, croutons, Bermuda onions, grape tomatoes, carrots
With entrée 2.95
- Spinach** 7.50
Fresh spinach, grape tomatoes, crumbled bacon, sliced green apples, dried cranberries, spiced pecans, crumbled blue cheese & sliced egg tossed in poppyseed dressing
With entrée 5.25
- Soups**
Made from scratch
- New England Clam Chowder** 4.95
- French Onion Soup** 5.50
- Soup of the Day** 4.50
- Caesar** 6.25
Crisp romaine, homemade croutons, shaved Reggiano Parmesan
With entrée 4.25
- Wedge of Iceberg** 6.95
One-quarter head of iceberg lettuce, blue cheese, crispy bacon, diced tomatoes
With entrée 4.75
- Tavern House Salad** 6.95
Seasonal greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette
With entrée 4.75

LARGE SALADS

Dressings: Basil Vinaigrette, Balsamic Vinaigrette, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, Fat-Free Honey Mustard

- Tavern House Salad** 8.50
Seasonal greens, tomatoes, Bermuda onions, mushrooms, bacon, blue cheese, Tavern vinaigrette
With chicken; Add 3.45
- Homemade Chicken Salad** 9.75
Mandarin oranges, seasonal greens, grape tomatoes, carrots, choice of dressing
- Chicken Mexican** 10.95
Crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses
- Asian Tuna** 12.95
Fresh center-cut Ahi tuna, seasonal greens, carrots, snow peas, edamame and sesame seeds with Asian Sesame Ginger Dressing
- New Grilled Chicken Spinach Salad** 10.95
Baby spinach, grape tomatoes, bacon, green apples, dried cranberries, spiced pecans, crumbled blue cheese and sliced egg tossed in Poppyseed dressing with Wood-fire grilled chicken
- Tenderloin** 12.95
Filet mignon, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions, in a crisp tortilla shell, ranch dressing
- Wedge of Iceberg** 8.95
One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes
- Grilled Chicken** 10.95
Teriyaki chicken, seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing
- New Thai Chicken Salad** 10.95
Seasonal greens, cabbages, sliced chicken, julienne cucumbers, edamame, cilantro, green onions, crisp wontons tossed with lime-cilantro dressing and drizzled with Thai peanut dressing
- ✓ **Greek** 8.50
Seasonal greens, Feta, pepperoncini, red onions, Kalamata olives, Basil vinaigrette
With **Shrimp** or **Tenderloin**: Add 5.45
With **Chicken**: Add 3.45
- Caesar**
With **Salmon** or **Fried Oysters**: 13.50
With **Chicken**: 11.50

COMBINATIONS

- Soup And Sandwich**
Your choice of half sandwich...
Chicken Club ~ Chicken Salad
And bowl of Soup of the Day 7.95
- Substitute Clam Chowder Add .50
Substitute French Onion Soup Add 1.00
- Soup And Salad**
A bowl of our Soup of the Day and
Your choice of appetizer salad...
Appetizer Wedge 8.75
Tavern House 8.75
Spinach 9.25
Garden 7.95
Caesar 8.75

SIDE ITEMS

- Potato Salad | Coleslaw | Tavern Rice
Black Beans | Classic French Fries
Pasta Salad | Garlic Mashed Potatoes
2.95
Sautéed Vegetables
3.25
Sweet Potato Fries
3.50
Green Beans | Fresh Asparagus
Sautéed Spinach
3.95

Bread Service Available Upon Request

✓ Vegetarian

LUNCHEON ENTREES

Marinated Rainbow Trout 13.95
Sweet soy marinated fresh trout,
sautéed vegetables, rice

Maryland-Style Crab Cake 12.95
Jumbo lump crab cake, French fries,
coleslaw, homemade tartar sauce

Grilled Chicken Teriyaki 10.50
Marinated boneless chicken breast,
stir-fried onions, carrots, snow peas,
red and green peppers, rice

Filet Mignon (5 oz) 14.95
French fries or garlic mashed
potatoes and seasonal
sautéed vegetables

Grilled Meatloaf 10.95
Sautéed vegetables, garlic mashed
potatoes, mushroom Madeira wine
sauce

✓ **Spaghetti Squash and
Zucchini** 11.95
Roasted spaghetti squash and
fine julienne zucchini
with toasted pine nuts, basil
and Parmesan cheese
in a plum tomato sauce

Fresh Salmon 11.95
Chive butter sauce,
sautéed vegetables, rice

Shrimp Scampi 12.95
White wine butter sauce
with oregano, parsley, garlic,
tossed with angel hair pasta

Marinated Flank Steak 9.95
Sweet garlic soy sauce, French fries
and black beans

Tenderloin Teriyaki 13.95
Filet mignon tips, stir-fried
onions, carrots, snow peas,
red and green peppers, rice

Chicken Colorado 10.50
Grilled breast, crumbled bacon,
barbecue sauce, Monterey Jack
and Cheddar cheeses, scallions,
tomatoes, black beans, rice

Blackened Chicken Alfredo 9.95
Boneless chicken breasts blackened
and tossed with fettuccine,
broccoli, diced tomatoes
and homemade Alfredo sauce

Add an Appetizer Salad to any of the above Luncheon Entrée
Garden - 2.95 **Caesar** - 4.25 **Tavern** - 4.75 **Wedge of Iceberg** - 4.75 **Spinach** - 5.25

PIZZAS & WHOLE WHEAT FLATBREADS

✓ **Margherita** 8.25
Fresh whole milk Mozzarella, Reggiano
Parmesan, plum tomatoes
and fresh basil

✓ **Spinach** 8.75
With Feta cheese 9.25
Fresh spinach, house made tomato
sauce, sliced mushrooms,
tomatoes and Mozzarella

BBQ Chicken 8.95
Grilled chicken, barbeque sauce,
applewood-smoked bacon, red
onions, Monterey Jack, Cheddar,
fresh cilantro

Tavern 8.95
Tomato sauce, pepperoni,
mushrooms, green peppers,
hamburger, onions, Mozzarella

Cheeseburger Flatbread 8.95
Ketchup-mustard sauce, Monterey Jack,
Cheddar, hamburger, onions, sliced dill pickles

Greek Chicken Flatbread 8.95
Mozzarella, grilled chicken, olives, cucumbers,
onion, tomatoes, Feta cheese

Gruyere & Bacon Flatbread 8.95
Gruyere, applewood-smoked bacon,
caramelized onions

GOURMET BURGERS

Fresh Premium *Certified Angus Beef*® served on a sesame seed or whole-wheat bun and your choice of French fries,
sweet potato fries, potato salad, pasta salad or coleslaw.

Cheeseburger 8.95
Mayonnaise, mustard, lettuce, tomato,
sliced kosher pickles, diced onion & your
choice of American, Cheddar, Blue,
Mozzarella, Swiss or Pepper Jack

New Four Cheese Burger 9.50
Topped with Swiss, Monterey Jack,
American and Reggiano Parmesan
Cheeses, with mixed greens and
sliced tomatoes

Bacon-Cheddar Burger 9.95
Our Cheeseburger with crisp
applewood-smoked bacon

Mustard-Pepper Burger 8.95
Marinated and coated with cracked black
peppercorns and served with mustard
sauce, lettuce, tomato and onion

Onion-Mushroom Burger 8.95
Sautéed onions, mushrooms, Mozzarella,
lettuce, tomato and mayonnaise

Old-Fashioned Carolina Burger 8.95
"All the way" with chili, slaw, dill pickle,
chopped onions, ketchup and
French yellow mustard

✓ **Veggie Burger** 7.95
A blend of grains, nutritious vegetables,
and beans. Served with mayonnaise,
mustard, onion on a whole wheat bun

New Miami Burger 9.95
Cuban style with ham, Swiss, pickles, Dijon
Mustard and roasted garlic mayonnaise

SANDWICHES

All sandwiches are served with a choice of French fries, sweet potato fries, potato salad, pasta salad or coleslaw.

Barbecue Chicken Grill 9.75
Fresh chicken breast, spicy BBQ sauce,
applewood-smoked bacon, lettuce,
tomato, onion, melted Monterey Jack
and Cheddar cheese

Deacon Club 9.95
Chicken, honey-cured ham, applewood-
smoked bacon, Cheddar & Monterey Jack
cheeses, lettuce, tomatoes, mayonnaise,
multi-grain bread

Tuna Melt 7.95
White albacore tuna salad, Mozzarella,
sautéed onions, grilled rye

Chicken Salad Sandwich 7.95
Our signature chicken salad, lettuce,
tomato, mayonnaise,
multi-grain bread

BBQ Pork Sliders 8.50
Three slow roasted, hand pulled
pork sliders topped with coleslaw

Chicken Bacon-Cheddar Grill 9.25
Fresh chicken breast, applewood-smoked
bacon, lettuce, tomato, onion, melted
Cheddar and mayonnaise

Highland Turkey 9.95
Roasted turkey breast,
sautéed mushrooms, melted Pepper
Jack cheese, lettuce, tomato,
homemade mustard sauce, French bread

✓ **Portabella Mushroom** 6.95
Sliced Portabella mushrooms,
mozzarella cheese and Parmesan
aioli on a sesame bun

Blackened Salmon 10.95
Lettuce, tomato, Bermuda onion, Creole
aioli, sesame seed bun, coleslaw

Oyster Po Boy 12.95
Lightly fried, Creole aioli, lettuce,
tomato

Crab Cake 12.95
Jumbo lump crab meat, homemade
tartar sauce, shredded lettuce
and tomato on a sesame seed bun

Chicken Teriyaki Grill 8.75
Lettuce, tomato, onion,
homemade mustard sauce

Flank Steak 9.95
Thin sliced marinated flank steak,
sautéed onions, Swiss, lettuce, tomato,
mayonnaise, French bread

*Some menu items contain (or may contain) raw or under-cooked product. Consuming Raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

Rey 3/10 ✓ **Vegetarian**

HOUSE MADE DESSERTS

Apple Cobbler 5.75
Topped with caramel sauce and French vanilla ice cream*

**St. Barths
Chocolate Torte** 6.50
Rich and very moist French cake, French vanilla ice cream* and chocolate sauce

**World's Smallest
Sundae** 3.25
A miniature hot fudge sundae with French vanilla ice cream* topped with walnuts. Made to satisfy that sweet tooth without filling you up

Key Lime Pie 6.25
Sweet and tart, butter graham cracker crust

Cheesecake 5.25
Classic New York style served with your choice of caramel, fudge or raspberry sauce

Pecan Pie 4.95
Homemade bourbon pecan pie with French vanilla ice cream*

*with Bassett's ice cream since 1861

AFTER DINNER COFFEE DRINKS

Tavern Cappuccino 6.00
Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs

The Nudge 5.75
Brandy, Kahlua, Crème de Cacao, real whipped cream

Irish Coffee 5.75
Old Bushmills Irish Whiskey and real whipped cream

Jamaican Coffee 5.75
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

DESSERT DRINKS

Ice Cream Toasted Almond 6.25
Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka

Mudslide 6.25
Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream

ESPRESSO AND CAPPUCINO

Available in regular and decaffeinated.

	<u>Single</u>	<u>Double</u>
Espresso	2.25	3.25
Cappuccino Classico Espresso and foamed milk	2.75	3.75
Café Latte Espresso, steamed and foamed milk	2.75	3.75
Café Mocha Cappuccino with rich chocolate	2.75	3.75

Tavern Cappuccino
Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

MasterCard, Visa, Discover and American Express accepted. No personal checks, please.
All items are available for take-out.

Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.
Gluten Free menu selection available.

An 18% gratuity will be added to the check for parties of 8 or more.

****All of our foods are prepared with "0" Transfat oils****

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