

BENEDICTS

Benedicts served with classic Hollandaise, Tavern hash brown potatoes and a fresh-baked blueberry muffin with whipped honey butter

- EGGS BENEDICT* Canadian bacon, poached eggs, English muffins 16.95
- TAVERN BENEDICT* maple-glazed ham or sliced grilled chicken breast, sautéed fresh spinach, diced Roma tomatoes, poached eggs, English muffins 17.95
- CRAB CAKE BENEDICT* Maryland-style crab cakes, poached eggs, English muffins 18.50
- SONOMA BENEDICT sliced avocado, Cheddar & Monterey Jack cheeses, black beans, fresh pico de gallo, poached eggs on English muffins, hollandaise sauce 15.95
- SMOKED SALMON BENEDICT* fresh smoked salmon, poached eggs, English muffins 19.95
- FILET BENEDICT* *Certified Angus Beef®* filet, poached eggs, English muffins 22.95

OMELETTES

Served with Tavern hash browns, and a fresh-baked blueberry muffin with whipped honey butter. All omelettes can be prepared with egg whites, upon request

- TAVERN OMELETTE* pimiento cheese, crisp applewood-smoked bacon, red pepper jelly 16.50
- HAM AND CHEDDAR CHEESE* 16.50
- BRIE AND BACON* imported Brie cheese melted with crisp applewood-smoked bacon 16.50
- FLORENTINE* fresh spinach sautéed with mushrooms and Gruyere cheese 15.95

BELGIAN WAFFLES AND FRENCH TOAST

Served with 100% pure Vermont maple syrup. Add a side of bacon to waffles or French toast 5.25

- BELGIAN WAFFLE a thick Belgian waffle, fresh whipped cream, warm maple syrup 9.95
- BELGIAN WAFFLE WITH FRUIT fresh blueberries and strawberries heaped on a warm waffle, fresh whipped cream 10.95
- SOUTHERN-STYLE FRIED CHICKEN AND WAFFLES thick Belgian waffle, crispy all-natural chicken tenders 16.95
- BRIOCHE FRENCH TOAST four thick slices dipped in our cinnamon egg batter and grilled to a golden brown, warm maple syrup 13.95
- BRIOCHE FRENCH TOAST WITH FRUIT fresh blueberries and strawberries, warm maple syrup 14.95

TAVERN BOWLS

- BREAKFAST BOWL* Anson Mills organic stone ground grits with Gruyere cheese, poached eggs, Tavern signature applewood smoked bacon, house made guacamole, fresh avocado, roasted grape tomatoes 16.50
- MEDITERRANEAN BOWL grilled Greek-seasoned chicken breasts, baby kale, organic quinoa, red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, Tavern vinaigrette 25.95

TAVERN BRUNCH SPECIALTIES

- CRISPY CHICKEN AND PIMENTO CHEESE BISCUIT buttermilk fried chicken breast, Irish Kerry Gold Dubliner pimiento cheese, red pepper jelly, Tavern hash browns 15.95
- SMOKED SALMON* egg yolk and whites, capers, red onion, New York bagel, whipped cream cheese 19.95
- AVOCADO TOAST* multi-grain bread, fresh avocado, red onions, cilantro, roasted grape tomatoes, goat cheese, poached eggs, Tavern hash browns 16.95
- HUEVOS RANCHEROS* fried eggs, black beans, Cheddar and Monterey Jack cheeses, house salsa, pickled jalapenos, fresh avocado, crispy tortillas, Tavern hash browns 16.95
- BLT FRIED EGG AND CHEESE SANDWICH* multi grain bread, applewood-smoked bacon, Monterey Jack and Cheddar cheese, mayonnaise, French fries 15.95
- STEAK AND EGGS* grilled 5 oz filet, scrambled eggs, Tavern hash browns 26.95
- SOUTHERN SHRIMP AND GRITS applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits w/ Gruyere cheese 23.50
- BREAKFAST BURRITO* fresh scrambled eggs, Cheddar and Monterey Jack, salsa, seasoned ground beef, black beans topped with sour cream and spring onions, Tavern hash browns 16.95
- CROQUE MONSIEUR maple-glazed ham, Gruyere cheese, Bechamel sauce, country white bread, French Fries 15.95

APPETIZERS AND SMALL PLATES

- TUNA TARTARE* #1 sushi grade, spicy soy, avocado, cucumbers, crispy wontons 19.95
- SPRING ROLLS hand-made w/ grilled chicken, Napa cabbage, ginger/soy. Three dipping sauces, Thai Peanut, Sweet Soy, Thai Chili. Mixed greens w/ Miso dressing 14.50
- AHI TUNA SASHIMI* seared #1 sushi grade ahi tuna with wasabi, soy, sesame ginger sauce 19.95
- MARYLAND-STYLE CRAB CAKE* lump crab meat, tartar sauce, with mixed greens tossed in Miso 17.95
- KOREAN FRIED CAULIFLOWER sweet spicy Korean chili miso paste, toasted sesame seeds 11.95
- SHANGHAI FLASH-FRIED CALAMARI ginger-chili and Thai peanut sauces, scallions, cilantro, peanuts 16.50
- ONION DIP served with freshly-fried potato chips 11.95
- HOT CRAB DIP Special crab meat, toasted garlic bread 17.50
- FRESHLY-FRIED POTATO CHIPS ranch dressing 10.95

APPETIZER SALADS AND SOUPS

Dressings made in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Basil Vinaigrette, Honey Mustard, Blue Cheese, Miso, Cilantro Ginger Vinaigrette, Poppy Seed, Thousand Island, Ranch

- THE TAVERN SALAD bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 9.95
- GARDEN mixed greens, Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.95
- ARUGULA SALAD fennel, grapes, sunflower seeds, Parmigiano Reggiano, citrus vinaigrette 11.95
- BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction, crispy shallots 11.95
- CAESAR romaine hearts, Reggiano Parmesan, house made croutons 10.95
- SPINACH SALAD bacon, apples, dried cranberries, candied pecans, blue cheese, Campari tomatoes, sliced egg, Poppy Seed dressing 11.50
- WEDGE OF ICEBERG one-quarter head of iceberg lettuce, blue cheese, bacon, Campari tomatoes 12.50

SHE-CRAB SOUP 10.95 • FRENCH ONION 9.95

ENTRÉE SALADS

- THE TAVERN SALAD bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 11.95
- GARDEN Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 10.95
- CAESAR romaine hearts, Reggiano Parmesan, house made croutons 12.95
- AHI TUNA seared #1 sushi grade, rare, mixed greens, avocado, mango, Campari tomatoes, red onions, ginger vinaigrette 24.95
- GREEK mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Campari tomatoes, Basil Vinaigrette 10.25
- ADD TO ABOVE SALADS: Grilled Atlantic Salmon* 9.75, Filet Mignon Tips 10.75, Shrimp 9.75, Grilled Chicken 6.95
- THAI CHICKEN SALAD mixed greens and cabbages, cucumbers, edamame, Lime Cilantro dressing, drizzled with Thai Peanut dressing 17.95
- GRILLED CHICKEN SPINACH SALAD bacon, apples, cranberries, candied pecans, blue cheese, Campari tomatoes, sliced egg, Poppy Seed dressing 18.95
- COBB SALAD crisp romaine, roasted chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, diced Campari tomatoes, egg, tossed in Ranch or blue cheese dressing 17.95

SIDES APPLEWOOD-SMOKED BACON | OUR SIGNATURE TAVERN BACON | APPLE CHICKEN SAUSAGE | ANSON MILLS ORGANIC STONE GROUND GRITS | MIXED BERRIES 6.50

TAVERN HASH BROWNS 5.50 | BLUEBERRY MUFFINS 7.75

 VEGETARIAN

Food Allergies? Alert Server!

COCA COLA PRODUCTS SERVED

**These menu items contain (or may contain) raw or undercooked product.*

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

PIZZAS

Our authentic dough is made fresh in house every day using the finest Caputo flour imported from Italy. Cauliflower pizza crust available

THE POSITANO thinly sliced Italian prosciutto and fresh garden arugula with Asiago sauce, pickled onion and balsamic glaze 17.50

ITALIAN SAUSAGE & BLACK PEPPER HONEY homemade tomato sauce, mixed cheeses, fresh mozzarella 17.50

MARGHERITA🍅 homemade tomato sauce, fresh mozzarella, fresh basil 16.25

TAVERN homemade tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 17.50

BARBECUE CHICKEN bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 17.50

LUNCHEON ENTRÉES

BUTCHER STEAK* aged center cut *Certified Angus Beef*® top sirloin 8 oz, French fries & cole slaw or garlic mashed potatoes & green beans 28.95

FRESH SALMON* chive butter sauce, green beans, rice pilaf 21.95

GRILLED MEATLOAF *Certified Angus Beef*®, mushroom Madeira sauce, mashed potatoes, green beans 18.95

FRESH RAINBOW TROUT grilled with sweet soy and Teriyaki-glaze, green beans, rice pilaf 27.95

FILET MIGNON* *Certified Angus Beef*® 5 oz, French fries or garlic mashed potatoes with green beans 26.95

GROUPER HEMINGWAY* fresh catch pan-seared in lemon butter & white wine, tomatoes, capers. Served over angel hair pasta w/ Parmesan 22.50

GRILLED CHICKEN TERIYAKI marinated, stir-fried onions, carrots, snow peas, peppers, sesame seeds, rice pilaf 15.95

SHRIMP HEMINGWAY sauteed in lemon-butter and white wine, capers, spinach, tomatoes, served with angel hair pasta with parmesan 20.95

BURGERS

Certified Angus Beef® ground chuck served on artisan brioche bun with your choice of French fries with Mediterranean sea salt, sweet potato fries, or coleslaw

BACON JAM BURGER* homemade bacon jam, Cheddar, applewood-smoked bacon, lettuce, tomato, red onion 16.95

TAVERN BURGER* the “All American”, Bibb lettuce, red onion, tomato, American cheese, and our “Secret Sauce” 16.95

CHEESEBURGER* mayonnaise, mustard, lettuce, tomato, sliced pickles, diced onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 16.95 add bacon 1.50

PIMIENTO CHEESE BACON BURGER* Irish Kerrygold Dubliner pimiento cheese, caramelized onions, our signature Tavern applewood-smoked bacon, mayonnaise 16.95

OLD FASHIONED CAROLINA BURGER* “All the way” with chili, slaw, dill pickle, chopped onions, ketchup and French’s yellow mustard 16.95

HOUSE MADE VEGGIE BURGER🍅 avocado, mixed greens, baby arugula, tomato, crispy shallots, herb mayonnaise, melted Havarti cheese 19.95

SANDWICHES

All sandwiches are served on artisan breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, or coleslaw

BLT PIMIENTO CHEESE Irish Kerrygold Dubliner pimiento cheese, green leaf lettuce, vine-ripened tomatoes, our signature Tavern applewood-smoked bacon, mayonnaise, country white bread 15.95

BLACKENED FISH* Atlantic Salmon, Creole aioli, brioche bun, coleslaw 19.95

CLUB SANDWICH sliced chicken breast, maple-glazed ham, applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 17.95

CRAB CAKE* lump crab meat, house made tartar sauce, shredded lettuce, tomato, sesame seed bun 20.95

CHICKEN BACON CHEDDAR GRILL grilled chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar, and mayonnaise, brioche bun 16.95

PASTRY CHEF DESSERTS

Made fresh daily in-house. Proudly serving Bassetts® Ice Cream since 1861

CHOCOLATE PEANUT BUTTER PIE *Ghirardelli*® Chocolate and peanut butter mousse, graham cracker crust, fudge sauce, Reese’s® Cup pieces and crushed honey roasted peanuts 10.00

WARM BUTTER CAKE topped with Bassetts® French vanilla ice cream, raspberry sauce, fresh strawberries and blueberries 10.00

VERY BEST CARROT CAKE fresh carrots, pecans and cream cheese icing, served warm 10.00

DOUBLE-DECKER CHEESECAKE chocolate and traditional cheesecake joined by a layer of chocolate fudge and raspberry and chocolate sauces 10.00

KEY LIME PIE sweet and tart, with a butter graham cracker crust 10.00

GHIRARDELLI® CHOCOLATE TORTE rich and very moist French cake, Bassetts® French vanilla ice cream, hot fudge 10.00

CRÈME BRÛLÉE 9.00

HOT FUDGE OR CARAMEL SUNDAE miniature sundae with Bassetts® French vanilla ice cream topped with walnuts 6.00

RASPBERRY SORBET 5.00

WINES BY THE GLASS

RED WINE

PINOT NOIR	
WENTE, ‘Baily Hill’, Central Coast, CA '21	10 40
BELLULA, Languedoc-Roussillon, FRA '21.....	11 44
ELOUAN, OR '21	12 48
CHALK HILL, Sonoma Coast, CA '22	14 56
BELLE GLOS, ‘Balade’ Santa Rita Hills, CA '22	16 64
FLOWERS, Sonoma Coast, CA '22	24 Coravin 96
RED BLENDS	
WENTE, ‘Mount Diablo Highlands’, CA '21	10 40
DAOU FAMILY ESTATES, ‘Pessimist’, Paso Robles, CA '22	12 48
HEARST RANCH, ‘Randolph’, Paso Robles, CA '22	14 56
HARVEY & HARRIET, by Booker, Paso Robles, CA '21.....	17 68
THE PRISONER, Napa Valley, CA '22.....	18 72
MERLOT	
FIRESTONE, Santa Ynez Valley, CA '20	10 40
EMMOLO, Napa Valley, CA '21	15 60
ZINFANDEL	
OPAQUE, Paso Robles, CA '20.....	14 56
KLINKER BRICK, ‘Marisa Vineyard, Lodi, CA '21	16 64

INTERNATIONAL REDS	
BODEGA CUARTO DOMINIO, Malbec, ‘Lote 44’, Mendoza, ARG '22	12 48
TENUTA DI ARCENO, Chianti Classico, DOCG, Tuscany, ITA '21	14 56
CHATEAU DES FOUGERES, Graves, Bordeaux, FRA '18	23 Coravin 88
CHATEAU MONTMIRAIL, Gigondas, ‘Beauchamps’, Rhone Valley, FRA ...	25 Coravin 96
JEAN-PAUL DUBOST, Morgon, Grand Cru, ‘Ballofière’, FRA '18	19 76
BLACKBILLY, Shiraz, South Australia, AUS '18.....	14 56
PORTELLI, Frappato, Sicily, ITA '21	16 64
BARON DE LEY, Tempranillo, Reserva, Rioja, ESP '22	28 Coravin 112

CABERNET SAUVIGNON	
MADDALENA, Paso Robles, CA '22	12 48
PASO D'ORO, Paso Robles, CA '21	14 56
QUILT, Napa Valley, CA '22.....	15 60
STARMOUNT VINEYARD by Merryvale, Napa Valley, CA '22.....	16 64
CHARLES KRUG, Napa Valley, CA '20.....	18 72
STONESTREET, Alexander Valley, CA '18	20 Coravin 80
CAYMUS, Napa Valley, CA '22	30 Coravin 120

WHITE WINE

CHAMPAGNE AND SPARKLING	
MASOTTINA, Brut, Prosecco, DOC, Veneto, ITA NV	9 36
TOTUS TUUS, Brut, Cava, Catalonia, ESP NV	15 60
SCHRAMSBERG, Brut, Blanc de Blancs, Napa Valley, CA NV	20 80
CHARLES MIGNON, Brut, ‘Premium Réserve’, Épernay, France NV	25 100
RUINART, Brut, Blanc de Blancs, Montagne de Reims, Champagne, FRA (½).....	90
CHARDONNAY	
MADDALENA, Monterey County, CA '22	10 40
KENDALL JACKSON, ‘Vintner's Reserve’, CA '23.....	11 44
CHALK HILL, Russian River Valley, CA '22	12 48
DOMAINE PRAL, Beaujolais Blanc, Burgundy, FRA '22	14 56
MARITANA VINEYARDS by Donald Patz, ‘La Riviere’, CA '19.....	15 60
ROMBAUER, Napa Valley, CA '22	16 64

INTERESTING WHITE AND ROSÉ	
HEARST RANCH, White Blend, ‘Three Sisters Cuvée’, CA '20	12 48
SAN SIMEON, Viognier, Paso Robles, CA '23	12 48
VIETTI, Moscato d’Asti, ‘Cascinetta’, Piedmonte, ITA '23	12 48
FRITZ HAAG, Riesling, DEU '21	13 52
ELOUAN, Rosé, OR '23	10 40
DOMAINE LAFAGE, Rosé, ‘Miraflores’, Côtes Catalanes, FRA '22	14 56
CHATTEAU D'ESCLANS, Rosé, ‘Whispering Angel’, FRA '23	15 60

PINOT GRIGIO AND SAUVIGNON BLANC	
BENVOLIO, Pinot Grigio, Friuli, ITA '22	9 36
KING ESTATE, Pinot Gris, Willamette Valley, OR '22.....	13 52
TERLATO, Pinot Grigio, Friuli Colli Orientali, Friuli, ITA '22	12 48
EMMOLO, Sauvignon Blanc, Napa Solana Counties, CA '23	11 44
MATANZAS CREEK, Sauvignon Blanc, Sonoma County, CA '23	13 52
LOVEBLOCK by Wine Maker Kim Crawford, Sauvignon Blanc, Marlborough NZL '22	14 56
JEAN-FRANCOIS MERIEAU, ‘L’Arpent des Vaudon’, Loire Valley, FRA '22	15 60