

APPETIZERS AND SMALL PLATES

SPRING ROLLS hand-made with grilled chicken, Napa cabbage, ginger soy. Three dipping sauces, Thai peanut, sweet soy, Thai chili, mixed greens w/Miso dressing 14.50
MARYLAND-STYLE CRAB CAKE* lump crab meat, tartar sauce, with mixed greens tossed in Miso 17.95
BACON-WRAPPED SCALLOPS* New Bedford sea scallops, applewood-smoked bacon, Teriyaki glazed 19.95
TUNA TARTARE* #1 sushi grade, spicy soy, avocado, cucumbers, crispy wontons 19.95
AHI TUNA SASHIMI* seared #1 sushi grade ahi tuna, with wasabi, soy, sesame ginger sauce 19.95
FRIED OYSTERS* fresh Chesapeake Bay oysters, tartar and Thai chili sauces 17.95
SHANGHAI FLASH-FRIED CALAMARI ginger-chili and Thai peanut sauces, scallions, cilantro, peanuts 16.50
CRISPY BRUSSELS SPROUTS maple syrup, applewood smoked bacon 11.95
FRESHLY-FRIED POTATO CHIPS✓ ranch dressing 10.95
KOREAN FRIED CAULIFLOWER✓ sweet spicy Korean chili miso paste, toasted sesame seeds 11.95
ONION DIP served with freshly-fried potato chips 11.95
FILET CARPACCIO shaved filet mignon, mustard sauce, Reggiano parmesan, baby arugula 18.95
HOT CRAB DIP Backfin crab meat, toasted garlic bread 17.50
TAVERN NACHOS freshly-fried corn chips topped with your choice of black beans, chicken, and/or spicy ground beef with mixed cheeses, salsa, lettuce, tomatoes, jalapenos and sour cream 16.50
SPINACH DIP tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, lavash chips 14.95
BRAISED SHORT RIB QUESADILLA Monterey Jack cheese, mayonnaise, **Certified Angus Beef®** braised short rib pieces, pickled caramelized onion, baby arugula 17.95

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 mixed greens, bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 9.95
ARUGULA SALAD fennel, grapes, sunflower seeds, Parmigiano Reggiano, citrus vinaigrette 11.95
GARDEN mixed greens, Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.95
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 bacon, Campari tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 11.50
WEDGE OF ICEBERG blue cheese, bacon, Campari tomatoes, Blue Cheese dressing 12.50
SHE CRAB SOUP 10.95 • **FRENCH ONION** 9.95

Add any of these Appetizer Salads with any Entrée purchase for \$ 1.00 off

ENTRÉE SALADS

THE TAVERN SALAD bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 11.95
GARDEN mixed greens, Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 10.95
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 12.95
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, Fried Oysters* 10.95
AHI TUNA* seared #1 sushi grade, rare, mixed greens, avocado, mango, Campari tomatoes, red onions, ginger vinaigrette 24.95
THAI CHICKEN mixed greens and cabbages, cucumbers, edamame, fried wontons, Lime Cilantro dressing, drizzled with Thai Peanut dressing 17.95
GRILLED CHICKEN SPINACH bacon, Campari tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 18.95
COBB romaine, chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, Campari tomatoes, egg, tossed in Blue Cheese or Ranch dressing 17.95

LUNCHEON ENTREES

SHRIMP HEMINGWAY sauteed in lemon- butter and white wine, capers, spinach, tomatoes, served with angel hair pasta, parmesan 20.95
FRESH SALMON* chive butter sauce, green beans, rice pilaf 21.95
MARYLAND-STYLE CRAB CAKE lump crab meat, French fries, coleslaw, tartar sauce 18.95
GRILLED MEATLOAF **Certified Angus Beef®** mushroom Madeira sauce, mashed potatoes, green beans 18.95
SPAGHETTI SQUASH AND ZUCCHINI✓ cauliflower, broccoli, roasted red peppers, pine nuts, Parmesan, plum tomato sauce 16.95
SOUTHERN SHRIMP AND GRITS applewood-smoked bacon, mushrooms, green onions, garlic, Anson Mills organic stone ground grits with Gruyere cheese 23.50
FISH AND CHIPS Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 23.95
FRESH RAINBOW TROUT grilled with sweet soy and Teriyaki-glaze, green beans, rice pilaf 27.95
FILET MIGNON* (5 oz) served with choice of any two sides 26.95
GRILLED CHICKEN TERIYAKI marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 15.95
GROUPE HEMINGWAY pan-seared in lemon butter & white wine, tomatoes, capers. Served over angel hair pasta with Parmesan 22.50
BLACKENED CHICKEN ALFREDO fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 15.95

TAVERN BOWLS

TUNA POKE BOWL* #1 sushi grade ahi tuna poke, carrot ginger dressing, coconut jasmine rice, Asian slaw, crispy wontons, edamame, avocado, shaved radish 25.95
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

COMBINATIONS

SOUP AND SANDWICH half **Chicken Club** sandwich and choice of bowl of soup 13.95
SOUP AND SALAD a bowl of soup and your choice of appetizer salad: **Tavern** 16.45 **Garden** 13.45 **Beet** 17.45 **Caesar** 15.45 **Spinach** 17.45 **Wedge** 17.45 **Arugula** 17.45

SIDES SAUTÉED FRESH SPINACH | FRESH GREEN BEANS | GARLIC MASHED POTATOES | CLASSIC FRENCH FRIES | SWEET POTATO FRIES
RICE PILAF | BLACK BEANS | ROASTED POTATOES | JUMBO ASPARAGUS | GLAZED CARROTS 6.00
***PREMIUM SIDES** MACARONI AND CHEESE 7.25

✓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.*

WOOD-FIRED 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
- BBQ CHICKEN homemade tomato sauce, mozzarella, Parmesan 17.50

STREET TACOS

Soft flour and corn tortillas, served with black beans and rice pilaf

- FIRECRACKER SHRIMP TACOS tempura battered and flash-fried, tossed in Thai chili sauce, mango-cilantro slaw 19.95
- BAJA FISH TACOS* blackened salmon with chipotle aioli, coleslaw, pico de gallo, fresh cilantro 19.25
- BLACKENED FILET MIGNON TACOS* filet tips, chipotle aioli, caramelized onions, lettuce, shredded Cheddar cheese 20.95

BURGERS

Certified Angus Beef® ground chuck served on an artisan brioche bun with your choice of French fries, 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 add bacon 1.50
- CHEESEBURGER* mayonnaise, mustard, lettuce, tomato, pickles, red onion choose: 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

- CRISPY CHICKEN SANDWICH buttermilk fried chicken, Havarti cheese, coleslaw, tomato, arugula, honey mustard 17.95
- 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 SALMON SANDWICH* lettuce, tomato, onion, Creole aioli, coleslaw, brioche bun 19.95
- CLUB SANDWICH sliced chicken breast, classic Virginia cured ham, applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 17.95
- CRAB CAKE SANDWICH 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

- CHOCOLATE PEANUT BUTTER PIE Ghirardelli® Chocolate and peanut butter mousse, graham cracker crust, fudge sauce, Reese’s® Cups pieces and crushed honey roasted peanuts 10.00
- WARM BUTTER CAKE topped with 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, French vanilla ice cream, hot fudge 10.00
- CRÈME BRÛLÉE 9.00
- HOT FUDGE OR CARAMEL SUNDAE miniature sundae with 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