

SNACKS & SHAREABLES

- RICOTTA ^(V) 16
mishmish, honey, olive oil, sourdough toast
- STREET CORN RIBS ^(V) 14
cotija cheese, lime, chili
- SPINACH & ARTICHOKE DIP ^(V) 19
spiced corn chips, parmesan, parsley
- CHEESY GARLIC BREAD ^(V) 14
boursin fondue, parsley
- FLAME-BROILED SHISHITO PEPPERS ^(GF, V) 15
zesty yuzu aioli, aleppo chile, rice pearls, herbs
- PRETZEL BITES 15
jalapeño queso, crispy bacon, chives
- PORK POTSTICKERS 15
hot honey, peanuts, garlic chili crisp, scallions
- CHICKEN WINGS ^(DF) 19
choice of garlic parmesan, korean bbq or buffalo
- served with crudités and choice of bleu or ranch
- BAO BUNS ---
- BANG BANG SHRIMP 18
sweet chili aioli, green onions, sesame seeds
- SHORT RIB 20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro
- SUSHI ROLLS ---
- SALMON* 17
avocado, cucumber, scallion, fried leeks, crunchy chili crisp, spicy yuzu aioli
- CRISPY SHRIMP 16
carrot, red pepper, cucumber, scallion, sesame, tobiko, togarashi aioli, unagi
- SPICY TUNA* 19
avocado, cucumber, green onion, sesame, tobiko, spicy yuzu aioli, unagi
- SURF & TURF* 24
spicy tuna, thinly-sliced filet, avocado, scallion, sesame, cucumber, tobiko, togarashi aioli, unagi

RAW BAR

- EAST COAST OYSTERS* ^(DF, GF) 4 EA
with mignonette & cocktail sauce
- LITTLENECK CLAMS* ^(DF, GF) 3 EA
with mignonette & cocktail sauce
- JUMBO SHRIMP COCKTAIL* ^(DF, GF) 21
classic cocktail sauce

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER 16
smokey bacon, fresh herbs, allium oil
- FRENCH ONION SOUP 15
sourdough croutons, three cheese
- TAVERN DRY-AGED CHILI** 16
three cheese, sour cream, scallions, salt & vinegar tortilla strips
**Voted Best Chili of the 2025 Chili Challenge
- THE CAESAR ^(GF) 16
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar
- add white anchovies (+3)
- “WEDGE” IT OUT 16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, chive, everything bagel seed mix, bleu dressing
- CRAB LOUIE COBB SALAD 28
lump crab meat, crispy bacon, egg, tomatoes, avocado, asparagus, crispy onion, zesty thousand island

ADD A PROTEIN TO ANY SALAD

- Grilled Chicken Breast 10
24-Hour Marinated Steak* 15
Pan-Seared Salmon* 18

EXTRAS

- CHARRED ASPARAGUS ^(V) 14
balsamic reduction
- FRENCH FRIES ^(V, VG, DF) 10
upgrade to truffle fries (+5)
- GARLICKY WHIPPED POTATOES ^(V, GF) 12
- BAKED POTATO ^(V) 11
butter, sour cream - upgrade to “loaded” (+5); add golden kaluga caviar (+25)
- PIMENTO MAC & CHEESE ^(V) 12
add bacon (+5)

PLATES & HANDHELDS

- LT BURGER* 25
dry-aged smashburger, cheddar, ltop, fancy sauce, fries
make it a double patty (+8), gluten free bun (+2)
- CHICKEN TINGA TACOS 28
slow-braised chicken, avocado mousse, cotija, cilantro rice, black beans, crisp lettuce, radish
- SUSHI-RITO* 26
burrito with ahi tuna, salmon, carrot, peanuts, cucumber, red pepper, pickled ginger, sweet chili, mixed greens
- SOUTHERN FRIED CHICKEN 29
half-chicken, chef's secret flour, thick-cut toast, mac & cheese, crunchy slaw, pickles - your choice of extra crispy or hot honey
- HOT PRIME RIB SANDWICH* 32
gruyere, crispy onions, horseradish cream, baby arugula, ciabatta hoagie, fries - gluten free bun (+2)
- NASHVILLE HOT CHICKEN SANDWICH 24
crispy buttermilk chicken, crunchy slaw, pickles, tavern sauce, pretzel bun
- ROASTED HALF-CHICKEN ^(GF) 34
roasted carrots, spring onion, celery, fresh peas, asparagus, creamy lemon pepper jus
- HOUSEMADE RICOTTA GNOCCHI 29
pancetta, asparagus, spring peas, crispy onion, arugula parmesan pesto - add lump crab meat (+10)
- GRILLED PORK CHOP ^(GF) 35
boursin whipped potatoes, hanguk-spiced carrots, cherry maple gastrique
- BLACKENED SALMON* 35
crispy smashed marble potatoes, chorizo, charred spring onion, romesco sauce

EXECUTIVE CHEF ALEX CABRERA

V (VEGETARIAN) | VG (VEGAN) | DF (DAIRY FREE) | GF (GLUTEN FREE)

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BEERS & SELTZERS

--- 8 EACH ---

BUD LIGHT
CORONA
STELLA ARTOIS
YUENGLING GOLDEN PILSNER
ALLAGASH WHITE
BROOKLYN LAGER
GUINNESS
WHALERS BREWING COMPANY
AMERICAN PALE ALE
SAMUEL ADAMS SEASONAL
SEA HAG IPA
WHALERS BREWING COMPANY IPA
ATHLETIC BREWING CO. NON-ALCOHOLIC

--- 10 EACH ---

LYMAN ORCHARDS CIDER
PAULANER GERMAN PILSNER
COUNTERWEIGHT IPA 16oz
DAILY READY-TO-DRINK COCKTAILS
ask your server for the current selection

ZERO-PROOF COCKTAILS

--- 8 EACH ---

STRAWBERRY PINEAPPLE PUNCH
pineapple, strawberry, basil, lemon, lime, sugar
CUCUMBER MINT MOJITO
cucumber, mint, soda, sugar, lime
SPARKLING PALOMA
sparkling pink grapefruit, lime juice, sugar, basil
LEMONADE STAND
available flavors: strawberry, mango, peach, ginger, watermelon, prickly pear

SIGNATURE COCKTAILS

--- 16 EACH ---

LOCK & KEY MANHATTAN
rye, dry curaçao, amaro, house mix bitters
PURPLE RAIN
gin, italicus, dry vermouth
STRAWBERRY FIELDS
vodka, strawberry, lemon, sugar, egg white
SUNSET BLVD
rum, passionfruit, peach, cranberry, lime, orgeat
LA FLOR CAIPIRINHA
cachaça, raspberry, hibiscus, lime
WATERMELON MULE
vodka, watermelon, lime, sugar, ginger beer
EMPIRE STATE
gin, elderflower liqueur, ginger, lemon, sugar, basil
BLUSH IN BLOOM
prosecco, elderflower liqueur, hibiscus
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SEASONAL OLD FASHIONED - 18
bourbon, peach, vanilla, lemon, orange, sugar, angostura bitters

FEATURED COCKTAILS

--- 16 EACH ---

LYCHEE MARTINI
vodka, dry vermouth, lychee, lime, sugar, strawberry
GOLD RUSH
bourbon, lemon, honey syrup
CITRAL SPRITZ
citral liqueur, prosecco, lemon, sage
MAI TAI
rum, orange curaçao, lime juice, orgeat, dark rum
PAPER PLANE
bourbon, aperol, nonino quintessentia amaro, lemon
SPECIALTY MARGARITA
*tequila, triple sec, agave, lime juice *spicy optional*
seasonal flavors: passionfruit, strawberry, prickly pear, watermelon

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

PROSECCO, CAPOSALDO 15
Italy
CHAMPAGNE, MOËT ET CHANDON "IMPÉRIAL" 24
France

WHITE

PINOT GRIGIO, SANTA MARINA 12
Friuli-Venezia Giulia, Italy
SAUVIGNON BLANC, YEALANDS 12
Marlborough, New Zealand
CHARDONNAY, SAN SIMEON 15
Monterey, California
** ARNEIS, FAMIGLIA RIVETTI 16
*Piedmont, Italy - **Organic Wine*

ROSÉ

ROSÉ, CHATEAU DE BERNE "ROMANCE" 12
Provence, France

RED

MALBEC, PIATELLI "RESERVE" 12
Salta, Argentina
MERLOT, SKYFALL 12
Columbia Valley, Washington
PINOT NOIR, KEN WRIGHT 16
Willamette Valley, Oregon
CABERNET SAUVIGNON, AUSTIN 16
Paso Robles, California
MONTEPULCIANO, ZACCAGNINI 15
Abruzzo, Italy
SUPER TUSCAN, LA MAIALINA "GERTRUDE" 17
Tuscany, Italy

HAPPY HOUR

every Monday - Friday from 3pm - 6pm
with \$9 bites & bevs



**An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.