

SOUPS

TORTILLA SOUP	<i>Pulled Chicken, Jack Cheese & Cilantro</i>	13
🍷 THREE BEAN VEGAN CHILI	<i>Jalapeño, Scallion, Whipped Cashew Cream</i>	15
MOM’S MATZOH BALL SOUP		14

TABLE SHARES

TEN SPICE CHICKEN WINGS	<i>BBQ Sauce, Creamy Blue Cheese</i>	22
🍷 GRILLED FISH TACOS	<i>Blackened Mahi-Mahi, Cilantro, Cabbage Slaw</i>	19
SPINACH & ARTICHOKE DIP	<i>Hand Cut Tortilla Chips, Salsa & Sour Cream</i>	23
COLOSSAL WAGYU MEATBALL	<i>Whipped Ricotta, Garlic & Herb Focaccia Bread, Sunday Sauce</i>	25
FRIED CALAMARI “RHODE ISLAND STYLE”	<i>Cherry Peppers, Pomodoro Sauce & Lemon Aioli</i>	23
🍷 LOADED NACHOS	<i>Melted Queso, Chorizo, Pulled Pork, Black Beans, Jalapeño, Salsa, Avocado, Chili Citrus Aioli</i>	20

SALADS & BOWLS

Add Chicken +12, Steak +25, Salmon +22, or Ahi Tuna +22

🍷 CHOPPED ITALIAN	<i>Baby Gem, Salami, Provolone, Tomato, Olive, Croutons, Pepperoncini, Italian Dressing.</i>	22
🍷 MARKET GREENS	<i>Corn, Bacon, Egg, Red Onion, Tomato, Cheddar, Croutons, Honey Mustard Dressing</i>	15
🍷 B.L.T. WEDGE	<i>Thick Cut Bacon, Iceberg Lettuce, Cherry Tomato, Red Onion, Egg, Creamy Blue Cheese</i>	20
🍷 CAESAR SALAD	<i>Baby Gem Lettuce, Smashed Croutons, Creamy Parmesan Dressing</i>	17
GRILLED SALMON BUDDHA BOWL	<i>Edamame, Coconut-Lime Dressing, Cilantro, Sweet Potato & Soba Noodle Salad</i>	29
POKE BOWL	<i>Grilled Ahi Tuna, Brown Rice, Cucumber, Avocado, Cilantro, Spicy Ginger-Sesame Dressing</i>	30

ENTREES

🍷 RIGATONI ALLA VODKA	<i>Fresh Cut Rigatoni, Stracciatella, Spicy Pomodoro Sauce</i>	29
THREE CHEESE MAC & CHEESE	<i>Cavatappi, Gouda, Tillamook Cheddar, Goat Cheese, Herb Breadcrumbs</i>	24
🍷 SPICY SHRIMP & GRITS	<i>Chorizo, Stewed Peppers, Cheesy Grits</i>	28
CHICKEN PARMESAN	<i>Tomato Sauce, Mozzarella & Basil</i>	32
🍷 STEAK FRITES	<i>8oz Grilled Hanger Steak, Green Peppercorn Sauce & French Fries</i>	37

TAVERN CLASSICS

FISH & CHIPS	<i>IPA Beer Batter Catch of the Day, Charred Jalapeño Tartar Sauce, Vinegar Dusted French Fries</i>	24
GRILLED TURKEY MEATLOAF	<i>Grilled Turkey Meatloaf, Smoky Bacon, Broccolini, Whipped Potato, Wild Mushrooms</i>	27
SHEPHERD’S PIE	<i>Beef Ragout, Root Vegetables, Mashed Potato</i>	29
🍷 BBQ PORK SPARERIBS	<i>St. Louis Style Ribs, Tangy BBQ Sauce, French Fries & Coleslaw</i>	½ Rack 22 Full Rack 37

BURGERS

🍷 CHEESEBURGER DELUXE	25
<i>8oz Short Rib Burger, Thick-Cut Bacon, Cheddar, Tomato, Lettuce, Red Onion, Sesame Bun</i>	
🍷 90’S TUNA BURGER	26
<i>Grilled Ahi Tuna Burger, Avocado, Zesty Aioli, Pickled Red Onion, Cilantro, Onion Bun</i>	
BLACK BEAN VEGGIE BURGER	22
<i>Roasted Tomato, Sprouts, Red Beets, Pepper Jack Cheese, Whole Wheat Bun</i>	

SANDWICHES

🍷 GRILLED CHICKEN SANDWICH	20
<i>Avocado, Arugula, Smoked Gouda, Bacon, Tobacco Onions, Chili Citrus Aioli, Ciabatta</i>	
FRENCH DIP AU JUS	32
<i>Shaved Prime Rib, Swiss Cheese, Sautéed Onions, Creamy Horseradish, Baguette</i>	
SIX CHEESE GRILLED CHEESE	19
<i>Thick-Cut Country Bread, French Fries & Pickle</i>	
<i>Add a Cup of Tomato Soup for Dipping or Slurping +4</i>	

TAVERN PAN PIZZA 🍷

Gluten Free Pizza Crust Available Upon Request (May Contain Gluten Particles) +4

CLASSIC CHEESE & TOMATO	<i>House Blend Cheese, Tomato</i>	19
MUSHROOM & PEPPERONI	<i>Tomato, Cheese, Sliced Mushrooms & Pepperoni</i>	20
ITALIAN SAUSAGE & JALAPEÑO	<i>Tomato, Cheese, Sweet Italian Sausage, Jalapeño Peppers</i>	20
BROKEN MEATBALL	<i>Tomato, Cheese, Wagyu Meatballs</i>	22

MARKET SIDES

🍷 WHIPPED POTATO	<i>Salted Butter</i>	12
🍷 SAUTÉED MUSHROOMS & HERBS		14
🍷 CHARRED BROCCOLINI		12
<i>Honey-Lemon Dressing & Toasted Hazelnuts</i>		
BEER BATTERED ONION RINGS		11
<i>Smoky Ranch Dip</i>		
TRUFFLE FRIES	<i>Parmesan, Truffle Aioli</i>	15

DESSERTS

DOUBLE CHOCOLATE BROWNIE SUNDAE	12
<i>Caramel Popcorn, Vanilla Bean Ice Cream, Warm Fudge Sauce</i>	
BAKED APPLE CRISP	12
<i>Toasted Oat Crumble, Sour Cream Ice Cream</i>	
STICKY TOFFEE CARROT CAKE	12
<i>Cream Cheese Frosting, Walnuts, Butterscotch Sauce</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Items marked with 🍷 are or can be modified to be gluten free.

COCKTAILS \$18



OUT ON THE TERRACE
*Fords Gin, Amaretto, fresh
lemon, basil, olive oil*



TAVERN BIRD
*Dos Hombres Mezcal, blackberry,
thyme, fresh lime*



WAKE UP CALL
*Bacardi, pistachio orgeat,
fresh espresso, Crème de Cacao*



FIG-GEDDABOUDIT
*Bombay Sapphire Gin,
fig simple, fresh lemon, egg white,
red wine float*



MATCH MADE IN MATCHA
*Grey Goose Vodka, Japanese
matcha, cream, agave*



57TH STREET
*Michter's Bourbon, fresh
pineapple, honey, egg white*



OCHO LOCO
*Ocho Plata Tequila, fresh grapefruit,
Mandarin Napoleon, passionfruit*



CAMPARAJILLO
*Licor 43, Campari, fresh
espresso, lemon zest*

NON-ALCOHOLIC

We proudly serve La Colombe Coffee

DRIP COFFEE	4
CAPPUCCINO	6
LATTE	6
ESPRESSO	5
DOUBLE ESPRESSO	8
ICED COFFEE	6
ICED MATCHA LATTE	6
HOT TEA	6
<i>Chamomile, Classic Chai, Earl Grey, English Breakfast, Jade Spring, Lemon Ginger, Golden Glow (caffeine free), Mint, Scarlett Glow</i>	
FOUNTAIN DRINKS	4.50
<i>Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea</i>	
8 OZ BOTTLE	6
<i>Coke, Coke Zero, Diet Coke, Sprite</i>	
PANNA	12
<i>Still Water — large</i>	
PELLEGRINO	10/12
<i>Sparkling Water — small/large</i>	

WHITE WINE glass / bottle

CAKEBREAD Sauvignon Blanc, Napa Valley	75
CRAGGY RANGE Sauvignon Blanc, New Zealand	18/70
FERNANDO PIGHIN & FIGLI Pinot Grigio, Friuli-Venezia Giulia, Italy ...	16/62
FLEUR DE MER Rosé, Provence, France	70
JACQUES DUMONT Sancerre, Loire Valley, France	25/96
J VINEYARD & WINERY Cuvee Sparkling, California	16/62
LOUIS JADOT POUILLY-FUISSE Maconnais, Burgundy, France	75
MAISON SALEYA Rosé, Provence, France	16/65
PAHLMAYER 'JAYSON' Chardonnay, Napa Valley	120
ROMBAUER Chardonnay, Carneros	90
ST. FRANCIS Chardonnay, Sonoma	16/62
TAITTINGER Brut Sparkling, Champagne, France	100
TENUTA CAMPO AL MARE Vermentino, Bolgheri, Italy	15/59

RED WINE glass / bottle

BEZEL BY CAKEBREAD Cabernet Sauvignon, Napa Valley	18/70
CAYMUS Cabernet Sauvignon, Napa Valley	160
CHÂTEAU LA NERTHE Côtes-du-Rhône Villages 'Les Cassagnes'	18/70
CHIMNEY ROCK Cabernet Sauvignon, Napa Valley	189
DISEÑO Malbec 'Old Vine', Mendoza, Argentina	16/62
LA FUGA Brunello di Montalcino, Tuscany, Italy	145
LEWIS RESERVE Cabernet Sauvignon, Napa Valley	210
MIRASSOU Pinot Noir, Central Coast, California	16/62
RÉSONANCE Pinot Noir, Willamette Valley, Oregon	80
SEQUOIA GROVE Cabernet Sauvignon, Napa Valley	120
ST. FRANCIS Cabernet Sauvignon, Sonoma Valley	16/62
TENUTA SAN GUIDO Le Difese, Tuscany, Italy	150
TORCALVANO Vino Nobile di Montepulciano, Tuscany, Italy	18/70
ORIN SWIFT PALERMO Cabernet Sauvignon, Napa Valley	125

DRAFT

ALLAGASH WHITE	10
BRONX BREWERY WORLD GONE HAZY	11
GUINNESS	12
KILLS BORO KILLSNER	11
MAINE LUNCH	14
MODELO	9
SAMUEL ADAMS SEASONAL	9
STELLA ARTOIS	10