



— SMALL PLATES —

EGGPLANT FRIES - Seasoned with Szechuan Peppercorn and grated Parmesan. Served with Hoisin Dipping Sauce. - 8.95

CRISPY RHODE ISLAND CALAMARI - Wasabi Aioli, Creamy Ponzu - 10.95

SHORT RIB TACO - Slow-braised Short Ribs, topped with jalapeño slaw, KC BBQ Sauce, Fried Onions and Sriracha - 14.95

TENDERLOIN TACOS - Grilled Beef Tenderloin served on Flour Tortillas with shredded Mozzarella, Heirloom Tomato, Pico De Gallo, Lettuce and Jalapeño Remoulade - 13.95

CRAB CAKE - Cajun Jumbo Lump Crab Cake served with a Potato Croquette and topped with a Lemon Beurre Blanc - 13.95

INC. SHRIMP OR SALMON TACOS - Coleslaw, Pickled Carrots, Sweet Chili Vinaigrette, Chipotle Crema - 11.95

INC. TUNA TACOS - Sashimi-grade Tuna, lightly blackened, seared topped with Mango Salsa and Radicchio Sriracha Aioli - 12.95

THAI STYLE BEEF SHORT RIBS - Nuoc Cham, Carrots, Shaved Jicama, Toasted Cashews - 10.95

STUFFED POTATO SKINS - Stuffed with Pimento and Mozzarella Cheese, topped with Sour Cream, Chives and Parmesan Cheese - 9.95

SMOKED SALMON CROSTINI - Toasted French Baguette, with Whipped Herb Goat Cheese, Cold Smoked Salmon, drizzled with Dill Honey Mustard and served with Tomato Jam - 11.95

SOUP DU JOUR - 6.95

SEAFOOD GUMBO
Stone Ground Grits - 7.95

BLACK AND BLEU STEAK SALAD - Mixed Field Greens, Heirloom Tomatoes, Avocado, Roquefort Bleu Cheese Crumble, tossed in a Dijon Balsamic Vinaigrette and topped with a 6 oz. Steak - 14.95 (GF)

GRILLED CAESAR SALAD - Topped with Basil, Caesar Dressing, Heirloom Tomatoes, (GF) Parmesan Crisp, and Anchovies - 8.95

FRIED GREEN TOMATOES - Organic Fried Green Tomatoes stuffed with a Herb Goat Cheese and Roasted Red Pepper Coulis - 11.95

GOAT CHEESE RAVIOLI - Served with Mediterranean San Marzano Tomato sauce and Crispy Basil - 11.95

STEAMED MUSSELS PROVENÇAL (GF)
CHOOSE YOUR SAUCE: Champagne Herb Broth, Shallots, Tomatoes, Extra Virgin Olive Oil
OR
Chipotle Cilantro Tomato Cream Sauce - 11.95

TAZA MEDITERRANEAN PLATE - Taza Falafel, Hummus, Tahini with Pickled Cucumber, Pickled Shallots, Kalamata Olives and Tomato Jam served with warm Pita Bread - 12.95 - *add chicken* - 5.00

BAYOU FRIED SHRIMP - Fried to perfection and served with cocktail sauce and a Jalapeño Remoulade - 12.95

— CHARCUTERIE & CHEESES —

- PROSCIUTTO DI PARMA (Italy)
- CAPICOLA (Italy)
- SOPPRESSATA (Atlanta)
- SPICY SALAMI (Atlanta)
- GOUDA (Soft)
- DOUBLINER (Semi Hard - Aged)

- GREEN HILL CEMBERT (Soft-Double Cream)
- DILL HAVARTI (Soft - White)
- PECORINO (Hard)
- KEISARINNA (Semi Hard Gouda/Parmesan Blend)

Toasted Crostini's & Traditional Accompaniments. \$6 Each.
or Pick Your Favorite 3 for \$17 or Your Favorite 5 for \$26.

— TAVERN DIPS —

- SPINACH & ARTICHOKE DIP - 8.95
- BLUE CRAB & SHRIMP DIP - 10.95
- PIMENTO CHEESE DIP - Topped with Bacon Tomato Jam - 10.95

— OYSTERS* —

- CHARGILLED OYSTERS**
6 pcs, Andouille, Parmesan, Tabasco - 10.95
- JAMES RIVER FRESH OYSTERS**
6 pcs, On The Half Shell - 9.95
- OYSTERS ROCKEFELLER**
6 pcs, Applewood Smoked Bacon, Spinach, Parmesan, Galiano - 10.95

— SOUPS & SALADS —

QUINOA SALAD - Spinach, Arugula, Shallots, (GF) Spiced Cashews, Oranges, Feta Cheese, tossed with Satsuma Vinaigrette - 7.95

BURRATA CAPRESE - Vine Ripe Heirloom Tomatoes, (GF) Burrata Cheese, topped with a Balsamic reduction and Olive Oil - 9.95

TAVERN SALAD - Mixed Greens and Chopped Romaine, Red Onion, Avocado, Roasted Corn, Egg, Artichokes, Heirloom Tomatoes, Tossed in our secret housemade Vinaigrette and topped with Feta Cheese - 8.95 (GF)

THE CLASSIC WEDGE - Wedge, Vine Ripe Heirloom Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Shallots - 7.95 (GF)

ROASTED PEAR SALAD - Roasted Bartlett Pear, Mixed Field Greens, Port Wine Vinaigrette, crisp Goat Cheese Croquette and topped with Candied Walnuts - 8.95

WINTER SALAD - Mixed Field Greens, (GF) Roasted Beets, Fennel, Butternut Squash, Toasted Hazelnuts, tossed in a Papaya Vinaigrette - 8.95

Additions to Complement Your Salad:
Avocado - 2 Grilled Chicken - 5
Grilled Shrimp - 6 Grilled Salmon - 7
Grilled Tuna - 8 Filet - 12

— MAIN COURSE —

For any side substitution, add \$2

SESAME ENCRUSTED SEARED TUNA* - Sashimi-grade Tuna seared to perfection, served with a Wasabi Risotto, sautéed Baby Bok-Choy with a Ginger Soy broth - 27.95

BLACKENED MAHI MAHI - Goat Cheese Potato Puree, Wilted Spinach and Tomato Beurre Blanc - 27.95 (GF)

PAN SEARED SALMON* - Wild Alaskan Salmon, served over Basil Mashed Potato Puree, and topped with a classic Ratatouille and Basil Pesto - 24.95 (GF)

CHILEAN SEA BASS - Served with Pancetta Hash, (GF) Julienne Vegetables and finished with a Lobster and Shrimp Ragout - 29.95

MARK'S SHRIMP & CHICKEN CAJUN ALFREDO - Served with Button Mushrooms, Spinach, Sundried Tomatoes, tossed in a Cajun Alfredo sauce on a bed of fettuccine and topped with parmesan & cheese - 25.95

VEGETARIAN LASAGNA - Medley of Vegetables, house made Tomato Sauce, Ricotta Cheese, Mozzarella Cheese, Parmesan Cheese - 17.95

PARMESAN CRUSTED GROUPEL - Broiled Grouper served with creamy Yukon Gold Potato Wedges, Sautéed Spinach and topped with a Lemon Cream Sauce - 27.95

LOBSTER & SHRIMP SPAGHETTI - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil over Spaghetti - 27.95

NAWLIN'S SHRIMP & GRITS - Low Country Gravy, Mixed Chilis, Stone-ground Grits, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon - 22.95

TWIN PETITE FILET MIGNON* - 8oz. *Meats By Linz, Chicago* - Potato Puree, Haricots Verts, Shiitakes, Topped with Shallot Cognac Sauce - 27.95

RUSTIC RIBEYE - 14 oz. *Meats by Linz, Chicago* Served with Lobster Risotto, Broccolini and topped w/ a citrus Demi Glaze, and a French-Cut Onion Ring - 31.95

CHICKEN PICCOTO - Served over a bed of Angel Hair Pasta, and Asparagus Tips, topped with a Lemon Capers Sauce - 23.95

TAVERN VEGGIE BURGER - 100% Vegetarian Patty, on a Brioche Bun, with Tomato, Lettuce & topped with Thousand Island Sauce, served w/ French Fries. - 12.95

AMAZING BURGER* - Gruyère Cheese, Shiitake Mushrooms, French Fries, Garlic Aioli - 15.95

BONELESS SHORT RIB - Beef Short Rib, served with Roasted Butternut Squash and Wild Mushroom Risotto - 23.95

BONELESS SHORT RIB SHEPARD'S PIE - Classic Shepard's Pie with shredded slow braised Boneless Short Rib and topped with Cheddar Bacon Potato Puree - 23.95

SHORT SMOKED DRY RUBBED CHICKEN - Triple Cream Mac & Cheese, Crispy Brussel Sprouts and St. Louis BBQ Sauce - 22.95

SOUTHERN FRIED CHICKEN DINNER - Flash Fried Twin, French cut Chicken Breast with Garlic Potato Purée, Sautéed Southern Green Beans and finished with a Rustic Country White Gravy - 23.95

— SIDES —

- FRENCH FRIES - 4
- SWEET POTATO FRIES - 5
- TRIPLE CREAM MAC & CHEESE - 6
- GOAT CHEESE POTATO PUREE - 5
- ROASTED BUTTERNUT SQUASH - 5
- SAUTÉED SPINACH - 6

- GREEN BEANS - 5
- BRUSSEL SPROUTS - 6
- MUSHROOM RISOTTO - 6
- BROCCOLINI - 6
- POTATO PUREE - 4
- COLE SLAW - 5