

SMALL PLATES

**TENDERLOIN TACOS** - Grilled Beef Tenderloin served on Flour Tortillas with shredded Mozzarella, Heirloom Tomato Pico de gallo, Lettuce and Jalapeño Remoulade - 12.95

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

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

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

**STEAMED MUSSELS PROVENÇAL** <sup>GF</sup>  
**CHOOSE YOUR SAUCE:** Champagne Herb Broth, Shallots, Tomatoes, Extra Virgin Olive Oil or Chipotle Cilantro Tomato Cream Sauce- 10.95

**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

**EGGPLANT FRIES** - Seasoned with Szechuan Peppercorn and grated Parmesan. Served with Hoisin Dipping Sauce. - 7.95

**CRISPY RHODE ISLAND CALAMARI** - Wasabi Aioli, Creamy Ponzu - 9.95

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

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

**FRIED GREEN TOMATOES** - Organic Fried Green Tomatoes stuffed with a Herb Goat Cheese and roasted Red Pepper Coulis- 10.95

**STUFFED POTATO SKINS** - Stuffed with Pimento and Mozzarella Cheese, topped with Sour Cream, Chives and Parmesan Cheese - 9.95 <sup>GF</sup>

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

**GOAT CHEESE RAVIOLI** - Served with Mediterranean San Marzano Tomato sauce and Crispy Basil - 10.95



**THE 1920 TRIO**  
Soup, Salad  
and Sandwich  
**\$10.95**

TAVERN DIPS

**SPINACH & ARTICHOKE DIP** - 8.95

**BLUE CRAB & SHRIMP DIP** - 10.95

**PIMENTO CHEESE DIP** - Topped with Bacon Tomato Jam - 10.95

BURGERS & SANDWICHES

**SCOTTISH SALMON BLT\*** - Blackened Scottish Salmon Filet with Bacon, Lettuce, Tomato, Brie Cheese and a Jalapeño Remoulade finish on a French Baguette with French Fries - 12.95

**AMAZING BURGER\*** - Gruyère Cheese, Roasted Shiitake Mushrooms, Garlic Aioli, Brioche with French Fries - 13.95

**CLASSIC CHEESE BURGER\*** - Applewood Smoked Bacon, Tomatoes, Lettuce, Garlic Aioli, Cheddar Cheese, Brioche with French Fries - 11.95

**HOWARD'S SPICY CHICKEN SANDWICH** - Fire Grilled Chicken Breast, marinated in a Peri Peri Sauce, topped with Lettuce, Tomato, Fried Jalapeño, Avocado and Peri Peri Aioli - 11.95

**GROUPER SANDWICH** - Flash-Fried Grouper served on sliced Brioche Bread, Roasted Tomatoes, Frisce Lettuce, sliced Pickles and topped with Jalapeño Tarter - 11.95

**BBQ BEEF SHORT RIB SANDWICH** - Smoked Jalapeño Coleslaw, Gouda, Crispy Onions, Brioche Bun with French Fries - 10.95

**GRILLED CAPRESE SANDWICH** - Roasted Tomatoes, Arugula Fresh Mozzarella, Basil and a Balsamic glaze served on Ciabatta Bread with French Fries - 10.95

**CLASSIC REUBEN** - Thick marble rye, thinly-shaved, House recipe Corned Beef, melted Swiss Cheese, Sauerkraut and our house-made Spicy Thousand Island sauce with French Fries - 11.95

**CHICKEN CLUB SANDWICH** - Tomato, Lettuce, Cheddar & Swiss Cheese, Applewood Smoked Bacon, Garlic Honey Aioli on Ciabatta with French Fries - 10.95

**GRILLED PIMENTO CHEESE SANDWICH** - Pimento Cheese on Grilled Brioche Bread, topped with a Stuffed Green Tomato, Applewood Smoked Bacon, a Tomato Jam Aioli, served with French Fries - 10.95

**JEN'S AVACADO TOAST** - Two Slices of Lightly Toasted Multigrain Bread, Roasted Feta Cheese, Seasoned Avacado, Wild Arugula, and topped with a Lemon Dille Aioli- 8.95

**GRILLED CHEESE & TOMATO SOUP**- Our three cheese blend of Swiss, Cheddar and Gouda on a toasted French Brioche Bread. (add bacon \$2) Served with a San Marzano Tomato Basil Soup. - 10.95

**TAVERN VEGGIE BURGER**- 100% Vegetarian Patty, on a Brioche Bun, with Tomato, Lettuce and topped with Thousand Island Sauce, served with French Fries. - 10.95

• • substitute Sweet Potato Fries for \$2 • •

CHARCUTERIE & CHEESES

**PROSCIUTTO DI PARMA** (Italy)

**CAPICOLA** (Italy)

**SOPPRESSATA** (Atlanta)

**SPICY SALAMI** (Atlanta)

**GOUDA** (Soft)

**DUBLINER** (Semi Hard - Aged)

**GREEN HILL CAMEBERT**  
(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.

SOUPS & SALADS

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

**ROASTED PEAR SALAD** - Roasted Bartlett Pear, mixed Field Greens, Port Wine Vinaigrette, Crisp Goat Cheese Croquette and Topped with Candied Walnuts - 8.95

**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 <sup>GF</sup>

**BURRATA CAPRESE** - Vine Ripe Heirloom Tomatoes, Burrata Cheese, Topped with a Balsamic Reduction and Olive Oil - 9.95

**WINTER SALAD** - Mixed Field Greens, <sup>GF</sup> Roasted Beets, Fennel, Butternut Squash, Toasted Hazelnuts, tossed in a Papaya Vinaigrette - 8.95

**QUINOA SALAD** - Spinach, Arugula, <sup>GF</sup> Shallots, Spiced Cashews, Oranges, Feta Cheese, tossed with Satsuma Vinaigrette - 7.95

**THE CLASSIC WEDGE** - Wedge, Vine Ripe <sup>GF</sup> Heirloom Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Shallots - 7.95

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

**SEAFOOD GUMBO**  
Stone-ground Grits - 7.95

**SOUP DU JOUR** - 6.95

**Additions to Complement Your Salad:** Avocado - 2 • Grilled Chicken - 5 • Grilled Shrimp - 6  
Grilled Salmon - 7 • Grilled Tuna - 8 • Filet- 10

MAIN COURSE

**SOUTHERN FRIED CHICKEN LUNCH** - French cut Chicken Breast, with Garlic Potato Purée, sautéed Southern Green Beans and finished with a rustic Country White Gravy. - 13.95

**SHORT SMOKED DRY RUBBED CHICKEN** - Triple Cream Mac & Cheese, Crispy Brussels Sprouts, St. Louis BBQ Sauce - 14.95

**PETITE FILET MIGNON\* 4oz. Meats By Linz, <sup>GF</sup> Chicago** - Potato Purée, Shiitake Mushrooms & Green Beans in a Shallot Cognac Sauce - 14.95

**LOBSTER & SHRIMP SPAGHETTI** - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil over Spaghetti - 15.95

**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 - 14.95

**BLACKENED MAHI MAHI** - Goat Cheese Potato <sup>GF</sup> Purée, Spinach, Tomato Beurre Blanc - 16.95

**PAN SEARED SALMON\*** - Wild Alaskan Salmon, <sup>GF</sup> served over Basil Mashed Potato Puree, and topped with a classic Ratatouille and Basil Pesto - 13.95

**NAWLIN'S SHRIMP & GRITS** - Low Country Gravy, Mixed Chilis, Stone-ground Grits, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon - 14.95

**SESAME ENCRUSTED SEARED TUNA** - Sashimi-grade Tuna seared to perfection, served with a Wasabi Risotto, Sautéed Baby Bok-Choy with a Ginger Soy Broth - 15.95

**BONELESS SHORT RIB SHEPARD'S PIE** - Classic Shepard's Pie with shredded slow braised Boneless Short Rib and topped with Cheddar Bacon Potato Puree - 18.95

**CHILEAN SEA BASS** - Served with Pancetta Hash, Julienne Vegetables and finished with a Lobster and Shrimp Ragout - 15.95 <sup>GF</sup>

**BONELESS SHORT RIB** - Beef Short Rib, served with Roasted Butternut Squash and Wild Mushroom Risotto - 12.95

**PARMESAN CRUSTED GROUPER** - Broiled Grouper served with creamy Yukon Gold Potato Wedges, Sautéed Spinach and topped with a Lemon Cream Sauce - 14.95