



# BREAKFAST

<b>MUFFINS</b>	<b>\$3.50</b>
<b>BACON EGG AND CHEESE SANDWICH</b>	<b>\$6.00</b>
<b>EGG WHITE AND GRILLED VEGETABLE WRAP</b>	<b>\$6.00</b>

Lower menu comes with complementary coffee or tea

<b>TWO EGG OR WHITE ANY STYLE WITH HOMEFRIES</b>	<b>\$7.50</b>
<b>TWO EGGS OR WHITES ANY STYLE WITH HOMEFRIES AND BACON, HAM OR SAUSAGE PANCAKES WITH MAPLE SYRUP</b>	<b>\$10.00</b>
<b>PANCAKES WITH BACON, HAM OR SAUSAGE</b>	<b>\$7.50</b>
<b>PANCAKES WITH BACON, HAM OR SAUSAGE</b>	<b>\$10.00</b>
<b>VEGETABLE OMELET WITH HOMEFRIES</b>	<b>\$8.00</b>
<b>GOAT CHEESE OMELET WITH HOMEFRIES</b>	<b>\$8.50</b>
<b>HAM AND CHEESE OMELETTE WITH HOMEFRIES</b>	<b>\$8.50</b>
<b>LUMBER JACK – 2 PANCAKES, 2 EGGS ANY STYLE, FRIES, BACON, HAM OR SAUSAGE</b>	<b>\$12.00</b>

## SIDES

<b>HOMEFRIES</b>	<b>\$4.00</b>
<b>BACON, HAM OR SAUSAGE</b>	<b>\$4.50</b>
<b>FRENCH FRIES</b>	<b>\$4.00</b>
<b>ENGLISH MUFFIN</b>	<b>\$2.00</b>
<b>WHITE, WHEAT OR RYE TOAST</b>	<b>\$1.50</b>

## BEVERAGES

<b>COFFEE</b> Regular or decaf	<b>\$1.50</b>
<b>HERBAL TEA</b>	<b>\$2.00</b>
<b>ORANGE JUICE</b>	<b>\$3.00</b>
<b>CRANBERRY JUICE</b>	<b>\$3.00</b>

# LUNCH AND DINNER

## APPETIZERS

### WINGS

Spicy buffalo, sticky honey asian or our homemade Pineapple BBQ.

**\$11.00**

### APPLE CIDER BRUSSEL SPROUTS

Crispy sprouts tossed in our apple cider caramel.

**\$10.00**

### TRUFFLE FONDUE

Our crispy fries served with a creamy truffle and three cheese fondue.

**\$12.00**

### FRIED CALAMARI

Crispy fried calamari served with our house made lemon aioli.

**\$14.00**

### MINI MEATBALL SLIDERS

Spanish style pork and beef meatballs tossed in our fresh herb pesto sauce served with shaved Manchego cheese.

**\$11.00**

### CORNFLAKE CHICKEN FINGERS

White meat chicken crusted with crunchy cornflakes and served with a chipotle buttermilk dip.

**\$11.00**

### MOZZARELLA STICKS

Creamy mozzarella deep fried and serve with our house marinara.

**\$11.00**

### SHRIMP AND BACON MAC & CHEESE BITES

Bite size mac & cheese studded with white shrimp, fried crispy served with a chipotle sauce.

**\$12.00**

### AVOCADO FRIES

Crispy avocado fingers with a roasted tomato salsa.

**\$11.00**

### FRIED PICKLES

Battered fried dill pickles with a house made ranch dip.

**\$10.00**

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## SALADS

### HOUSE SALAD

Baby greens salad with fresh veggies a honey balsamic topped with avocado & tomato.

**\$12.00**

### WEDGE SALAD

Crisp Iceberg lettuce Slab bacon house made blue cheese & grape tomatoes.

**\$12.00**

### THAI BEEF

Thai marinated Filet Mignon, julienne of fresh vegetables over glass noodles spicy Asian dressing.

**\$13.00**

### GRILLED CHICKEN COBB SALAD

Fresh Romaine lettuce hard boiled eggs, avocado, grilled chicken, Slab bacon, blue cheese, tomato & cucumbers.

**\$18.00**

### KALE VEGGIES

Fresh Kale pumpkin seeds, Manchego cheese, currents & spicy yogurt dressing.

**\$13.00**

### CAESAR SALAD

Crisp romaine hearts, focaccia croutons , shaved parmesan creamy Caesar dressing.

**\$13.00**

# SANDWICHES

## ALL SANDWICHES SERVED WITH COLESLAW AND PICKLES

### SHRIMP PO BOY

Crispy white shrimp fried and topped with Iceberg lettuce, ripe tomato, red onion & spicy creole tartar on a hero roll.

**\$14.00**

### PORK BANH MI

Slow cooked Malaysian pork with crisp lemongrass vegetables.

**\$14.00**

### CUBAN

Pit ham, slow cooked pulled pork, beer mustard, swiss, & dill pickle grilled and pressed.

**\$14.00**

### CLASSIC BLT

Thick cut bacon, Crisp Iceberg lettuce & ripe tomato.

**\$12.00**

### FRIED BUTTERMILK CHICKEN

Buttermilk brined chicken breast floured with our house seasonings and fried topped with lettuce and tomato spicy mayo.

**\$12.00**

### GRILLED SALMON BLT

Grilled Atlantic Salmon, thick cut bacon, Iceberg lettuce, ripe tomato with a herb aioli.

**\$16.00**

### TAVERN STEAK

Grilled marinated Filet Mignon, caramelized onions, swiss, fried vinegar pepper & house steak sauce.

**\$16.00**

### TAVERN GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, ripe avocado, grilled eggplant, & smoked gouda.

**\$15.00**

### VEGGIE WRAP

Stewed chickpea, grilled zucchini, caramelized onion & sautéed peppers.

**\$13.00**

### TAVERN VEGETABLE SAMPLER

House made chick pea cake, grilled vegetables, slow braised Cranberry beans, sautéed mushrooms grilled bread served with a baby green salad.

**\$14.00**

### FRESH CHORIZO

Grilled fresh Chorizo sausage, sautéed onions and peppers, jack cheese.

**\$13.00**

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# BURGERS

## ALL BURGERS SERVED WITH FRIES AND COLESLAW

### HOUSE BLEND BEEF

### AMERICAN WAGYU

### SHORT RIB & BRISKET

from **\$14.00**

### TOPPINGS

Thick cut bacon  
Ripe avocado  
Grilled chorizo sausage  
Caramelized onions  
Sautéed mushrooms  
Fried pickles  
Crispy fried onions  
Fried egg

### CHEESES

American  
Swiss  
Cheddar  
Goat cheese  
Pepper Jack  
Smoked Gouda

**\$1.50** each

## SPECIALTIES BURGERS

### TAVERN-OUR GRILLED BURGER

Topped with caramelized onions, thick cut bacon & fried goat cheese.

**\$16.00**

### VEGGIE BURGER

Our house blend of vegetables, black beans and your choice of cheese.

**\$12.00**

### MAC BURGER

Grilled and topped with crispy creamy mac & cheese and a chipotle sauce.

**\$15.00**

### PATTY MELT

Our grilled burger, sandwiched between, rye toast with American & Swiss cheese caramelized onions and our house made thousand Island dressing

**\$15.00**

### LAMB BURGER

House made harissa spiced ground lamb, sautéed onions and yogurt dressing

**\$16.00**

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## SIDES

### FRIES

### BRUSSELS SPROUTS

### CAJUN FRIES

### CHEESE FRIES (add \$2.00)

### PARMESAN FRIES

### POTATO SALAD

### COLESLAW

### SWEET POTATO CASSEROLE

### BUTTERMILK FRIED ONIONS

**\$6.00**

