



LUNCH MENU

SPRING 2025

SMALL / SHARING PLATES

- TENDERLOIN TACOS** - Grilled Beef Tenderloin Served on Flour Tortillas with Shredded Mozzarella, Pico de Gallo, Lettuce and Jalapeño Remoulade - **15.95**
- INC. SHRIMP OR SALMON TACOS** - Coleslaw, Carrots, Sweet Chili, and Ponzu Sauce - **14.95**
- SCALLOP TACOS** - Pan Seared Scallops Topped with Mango Salsa Chiffonade Spinach and Ponzu Sauce - **15.95**
- SHORT RIB TACOS** - Slow-braised Short Rib, Topped with Housemade Slaw, KC BBQ Sauce, Fried Onions and Sriracha - **15.95**
- BLISTERED SHISHITO PEPPERS** - Sprinkled with Pink Himalayan Salt - **10.95**
- STEAMED MUSSELS PROVENÇAL** - **CHOOSE YOUR SAUCE:** Champagne Herb Broth, Shallots, Tomatoes, Extra Virgin Olive Oil, or Chipotle Cilantro Tomato Cream Sauce- **16.95**
- MEDITERRANEAN PLATTER** - Falafel, Hummus, Olive Tapenade, Tomato Jam, Halloumi Cheese, and Tzatziki, Served with Warm Pita Bread - **16.95** Add chicken - **8.00**
- CAROLINA BBQ SMOKED WINGS** - Topped with Pom Frites - **16.95**
- EGGPLANT FRIES** - Topped with Shredded Parmesan, Served with Creamy Ponzu Dipping Sauce - **11.95**
- CRISPY RHODE ISLAND CALAMARI** - Wasabi Aioli and Creamy Ponzu Sauce - **15.95**

- SAUTÉED BUTTON MUSHROOMS** - Tossed in a Champagne Herb Broth, Served with French Baguette - **13.95**
- BAYOU FRIED SHRIMP** - Fried to Perfection and Served with Cocktail Sauce and a Creole Remoulade - **14.95**
- HAWAIIAN LAMB SLIDERS** - Topped with Pickled Baby Bok Choy, Julienned Carrots and Ponzu Aioli - **14.95**
- SLOW BRAISED BEEF SHORT RIB** - Served with a Sweet Potato Croquette, and Topped with a Teriyaki Reduction - **14.95**
- CRAB CAKE** - Cajun Jumbo Lump Crab Cake Served with a Potato Croquette and Topped with a Lemon Cream Sauce - **15.95**
- FRIED GREEN TOMATOES** - Organic Fried Green Tomatoes Stuffed with a Herb Goat Cheese and Roasted Red Pepper Coulis, and Basil Oil - **12.95**
- SMOKED SALMON CROSTINI** - Toasted French Baguette, Whipped Herb Goat Cheese, Chilled Smoked Salmon, Dill Honey Mustard and Tomato Jam - **14.95**
- GOAT CHEESE RAVIOLI** - Served with Mediterranean San Marzano Tomato Sauce and Crispy Basil - **13.95**
- BANG BANG CAULIFLOWER** - Beer Battered Cauliflower Tossed in a Sweet Thai Chili Sauce - **13.95**
- SPICY CHICKEN QUESADILLA** - Grilled Chicken, Mixed Peppers, Onions, Mushrooms, Pepper Jack, Sour Cream, Cheese, Served with Guacamole, Salsa, and Sour Cream - **16.95**

SOUPS & SALADS

- SOUP DU JOUR** - **7.95**
- SEAFOOD GUMBO** - Stone-ground Grits, Andouille, Chicken, and Shrimp - **9.95**
- CAESAR SALAD** - Romaine Lettuce Topped with Caesar Dressing, Heirloom Tomatoes, Parmesan Crostinis - **11.95**
- ROASTED PEAR SALAD** - Roasted Bartlett Pear, Mixed Field Greens, Port Wine Vinaigrette, Crisp Goat Cheese Croquette and Topped with Candied Walnuts - **12.95**
- BLACK AND BLEU STEAK SALAD** - Mixed Field Greens, Cherry Tomatoes, Avocado, Roquefort Bleu Cheese Crumble, Tossed in a Dijon Balsamic Vinaigrette and Topped with a 4 oz. Steak - **18.95**
- BURRATA CAPRESE** - Vine Ripe Tomatoes, Arugula, Burrata Cheese, Topped with a Balsamic Reduction and Basil Oil - **11.95**
- MELON AND BEETS SALAD** - Beets, Melon and Bibb Lettuce, Topped with Roquefort Dressing and Rainbow Micro Greens - **11.95**
- QUINOA SALAD** - Mixed Greens, Arugula, Shallots, Spiced Cashews, Oranges, Feta Cheese, Tossed with Satsuma Vinaigrette - **12.50**
- THE CLASSIC WEDGE** - Iceberg Wedge, Vine Ripe Heirloom Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Red Onion - **12.95**
- TAVERN SALAD** - Mixed Greens and Chopped Romaine, Red Onion, Avocado, Corn, Egg, Cherry Tomatoes, Tossed in Our Secret Housemade Vinaigrette and Topped with Feta Cheese - **12.50**
- THE ITALIAN** - Romaine Lettuce, Mixed Greens, Cucumbers, Artichokes, Cherry Tomatoes, Onions, Dubliner Cheese, Topped with a Creamy Vinaigrette Dressing and Bacon Crumbles - **12.50**
- Additions to Complement Your Salad:**

Avocado - 3	Grilled Shrimp - 9	Grilled Tuna - 10
Grilled Chicken - 8	Grilled Salmon - 10	Steak Filet - 14

BRUNCH

- JEN’S AVOCADO TOAST** - Two Slices of Lightly Toasted Multigrain Bread, Roasted Feta Cheese, Seasoned Avocado, Onions, Wild Arugula, and Topped with a Fried Egg and Lemon Dill Aioli - **14.95**
- SMOKED SALMON SCRAMBLE** - Mixed Bell Peppers, Norwegian Smoked Salmon, Gouda Cheese, Topped with Avocado and Served with Hash browns and Toast - **17.95**
- STEAK AND EGGS** - 4 oz. Meat by Linz Filet Served with Your Choice of Eggs, Topped with Medallion Onion Steak Sauce, Served with Hash Browns and Toast - **22.95**

BURGERS & SANDWICHES

- CLASSIC CHEESE BURGER*** - Applewood Smoked Bacon, Tomatoes, Lettuce, Pickles, Onions, Garlic Aioli, American Cheese, Brioche with French Fries - **16.95**
- AMAZING BURGER*** - Gruyère Cheese, Grilled Mushrooms, Garlic Aioli, Served on a Brioche Bun with French Fries - **16.95**
- SCOTTISH SALMON BLT*** - Blackened Scottish Salmon Filet with Bacon, Lettuce, Tomato, Pepper Jack Cheese and a Creole Remoulade on Ciabatta with French Fries - **15.95**
- HOWARD’S SPICY CHICKEN SANDWICH** - Fire Grilled Chicken Breast, Marinated in a Peri Peri Sauce, Topped with Lettuce, Tomato, Fried Jalapeño, Avocado and Perinaise with French Fries - **15.95**
- GROUPE SANDWICH** - Flash-Fried Grouper Served on Sliced Brioche Bread, Tomatoes, Frisce Lettuce, Sliced Pickles and Topped with Creole Remoulade with French Fries - **16.95**
- BBQ BEEF SHORT RIB SANDWICH** - Smoked Jalapeño Coleslaw, Gouda, Crispy Onions, Brioche Bun with French Fries - **16.95**
- GRILLED CAPRESE SANDWICH** - Roasted Tomatoes, Arugula, Fresh Mozzarella, Basil, Pesto Sauce, and a Balsamic Glaze Served on Ciabatta Bread with French Fries - **13.95** Add Prosciutto - **6.00**
- CLASSIC REUBEN** - Thick Marble Rye, Thinly-shaved, House Recipe Corned Beef, Melted Swiss Cheese, Sauerkraut and Our Housemade Spicy Thousand Island Sauce with French Fries - **15.95**
- GRILLED CHEESE & TOMATO SOUP** - Our Three Cheese Blend of Swiss, Cheddar and Gouda on a Toasted French Brioche Bread (Add Bacon \$3) Served with San Marzano Tomato Basil Soup - **12.95**
- THE HEN** - Fried Chicken Breast on a Brioche Bun, with Lettuce, Tomato, Pepper Jack Cheese, Tavern Aioli, and Pickles, Served with French Fries - **15.95**
- BLACK AND BLEU STEAK SANDWICH** - Chopped Tenderloin Steak, Topped with Roquefort Blue Cheese, Arugula, Crispy Onions, Mushrooms, and Honey Dijon Balsamic Sauce Served Open Face on Ciabatta with French Fries - **16.95**
- SHRIMP PO’BOY** - Hand-Battered Shrimp, Chiffonade Romaine Lettuce, Vine Ripe Tomatoes, Pickles, Topped with a Creole Remoulade, Served with French Fries - **16.95**
- • substitute additional charge • •

MAIN COURSE

- SOUTHERN FRIED CHICKEN LUNCH** - French Cut Chicken Breast, with Garlic Potato Purée, Sautéed Southern Green Beans, Maple Glazed Corn Muffin, and Finished with a Rustic Country White Gravy - **18.95**
- PETITE FILET MIGNON* 4 OZ. MEATS BY LINZ, CHICAGO** - Basted with Garlic, Thyme, Butter, served with Potato Purée, Asparagus, Mushrooms, Topped with Shallot Cognac Sauce - **22.95**
- LOBSTER & SHRIMP SPAGHETTI** - Sautéed Maine Lobster & Gulf Shrimp, Tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil Over Spaghetti - **26.95**
- MARK’S SHRIMP & CHICKEN CAJUN ALFREDO** - Served with Button Mushrooms, Spinach, Sun Dried Tomatoes, Tossed in a Cajun Alfredo Sauce on a Bed of Fettuccine and Topped with Parmesan Cheese - **18.95**
- PAELLA** - Served with Saffron Rice, Shrimp, Mussels, Andouille Sausage, Mixed Vegetables Tossed in a San Marzano Tomato Broth - **32.95**
- TERIYAKI SALMON STIR FRY*** - Pan-seared Atlantic Salmon, Served with a Vegetable Medley Over a Bed of Saffron Rice and tossed in a Housemade Teriyaki Sauce - **19.95**
- BONELESS SHORT RIB** - Beef Short Rib, Served with Roasted Butternut Squash and Wild Mushroom Risotto - **19.95**
- CHICKEN PICATTA** - Served Over a Bed of Angel Hair Pasta, Asparagus, Topped with a Lemon Caper Cream Sauce - **17.95**
- PERI PERI CHICKEN** - Roasted Chicken Served with Spanish Red Bean and Rice Pilaf, and Roasted Corn - **23.95**
- NAWLIN’S SHRIMP & GRITS** - Low Country Gravy, Mixed Chilis, Stone-ground Grits, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon - **16.95**
- SESAME ENCRUSTED SEARED TUNA** - Sashimi-grade Tuna Seared to Perfection, Served with a Wasabi Risotto, Sautéed Baby Bok-Choy with a Ginger Soy Broth - **20.95**
- CHILEAN SEA BASS** - Served with Pancetta Hash, Julienne Vegetables and Finished with a Lobster and Shrimp Ragout - **29.95**
- PARMESAN CRUSTED GROUPE** - Broiled Grouper Served with Creamy Yukon Gold Potato Wedges, Sautéed Broccolini and Topped with a Lemon Cream Sauce - **27.95**
- KETO VEGETARIAN LASAGNA** - Medley of Vegetables, Housemade Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheese - **16.95**
- FISH AND CHIPS** - Pilsner Beer Battered Cod, Housemade Waffle Chips and Served with Housemade Coleslaw and Jalapeño Remoulade - **17.95**
- MEDITERRANEAN STYLE SALMON*** - Tomatoes, Olives, Zucchini, Yellow Squash, Fennel, Garlic Herb Potato Purée, Preserved Lemon, Extra Virgin Spanish Olive Oil - **19.95**

ADVISORY: *CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, FISH, SHELLFISH, & EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.



DINNER MENU

SPRING 2025

SMALL / SHARING PLATES

- CRISPY RHODE ISLAND CALAMARI** - Wasabi Aioli, Creamy Ponzu Sauce - **15.95**
- BLISTERED SHISHITO PEPPERS** - Sprinkled with Pink Himalayan Salt - **10.95** GF
- TENDERLOIN TACOS** - Grilled Beef Tenderloin Served on Flour Tortillas with Shredded Mozzarella, Pico De Gallo, Lettuce and Jalapeño Remoulade - **15.95**
- CRAB CAKE** - Cajun Jumbo Lump Crab Cake Served with a Potato Croquette and Topped with a Lemon Cream Sauce - **15.95**
- INC. SHRIMP OR SALMON TACOS** - Coleslaw, Carrots, Sweet Chili Vinaigrette and Ponzu Sauce - **15.95**
- SCALLOP TACOS** - Pan Seared Scallops Topped with Mango Salsa Chiffonade Spinach and Ponzu Sauce - **15.95**
- SHORT RIB TACOS** - Slow-braised Short Rib, Topped with Housemade Slaw, KC BBQ Sauce, Fried Onions and Sriracha - **14.95**
- SLOW BRAISED BEEF SHORT RIB** - Served with a Sweet Potato Croquette, and Topped with a Teriyaki Reduction - **14.95**
- SMOKED SALMON CROSTINI** - Toasted French Baguette, with Whipped Herb Goat Cheese, Chilled Smoked Salmon, Drizzled with Dill Honey Mustard and Served with Tomato Jam - **14.95**
- FRIED GREEN TOMATOES** - Organic Fried Green Tomatoes Stuffed with a Herb Goat Cheese and Roasted Red Pepper Coulis, and Basil Oil - **12.95**

- STEAMED MUSSELS PROVENÇAL** - **CHOOSE YOUR SAUCE:** Champagne Herb Broth, Shallots, Tomatoes, Extra Virgin Olive Oil, OR Chipotle Cilantro Tomato Cream Sauce - **16.95** GF
- SAUTÉED BUTTON MUSHROOMS** - Tossed in a Champagne Herb Broth, Served with French Baguette - **13.95**
- GOAT CHEESE RAVIOLI** - Served with Mediterranean San Marzano Tomato Sauce and Crispy Basil - **13.95**
- MEDITERRANEAN PLATTER** - Falafel, Hummus, Olive Tapenade, Tomato Jam, Halloumi Cheese, and Tzatziki, Served with Warm Pita Bread - **16.95** Add chicken - **8.00**
- BAYOU FRIED SHRIMP** - Fried to Perfection and Served with Cocktail Sauce and a Creole Remoulade - **14.95**
- HAWAIIAN LAMB SLIDERS** - Topped with Pickled Baby Bok Choy, Arugula, Julienned Carrots and Ponzu Sauce - **14.95**
- CAROLINA BBQ SMOKED WINGS** - Topped with Pom Frites - **16.95** GF
- SPICY CHICKEN QUESADILLA** - Grilled Chicken, Mixed Peppers, Onions, Mushrooms, Pepper Jack Cheese, Served with Guacamole, Salsa, and Sour Cream - **16.95**
- BANG BANG CAULIFLOWER** - Beer Battered Cauliflower Tossed in a Sweet Thai Chili Sauce - **13.95**
- EGGPLANT FRIES** - Topped with Shredded Parmesan, Served with Creamy Ponzu Sauce - **11.95**

TAVERN DIPS		OYSTERS*	CHARCUTERIE & CHEESES	
SRIRACHA SPINACH & ARTICHOKE DIP Served with flour tortilla chips - 11.95		BLUE POINT FRESH OYSTERS 6 pcs, On The Half Shell - 15.95	Toasted Crostinis and Traditional Accompaniments. Pick Your Favorite 3 for \$17 OR Your Favorite 5 for \$26	
BLUE CRAB & SHRIMP DIP - 14.95		OYSTERS ROCKEFELLER 6 pcs, Applewood Smoked Bacon, Spinach, Parmesan, Galiano - 17.95	PROSCIUTTO DI PARMA (Italy)	DUBLINER (Semi Hard - Aged)
PIMENTO CHEESE DIP Served with Pita Bread Topped with Tomato Bacon Jam - 11.95		CHARGRILLED OYSTERS 6 pcs, Andouille, Parmesan, Tabasco - 17.95	CAPICOLA (Italy)	GREEN HILL CEMEMBERT (Soft - Double Cream)
			BEEF SALAMI	DILL HAVARTI (Soft - White)
			SPICY SALAMI	PECORINO (Hard)
			GOUDA (Soft)	

SOUPS & SALADS

- SOUP DU JOUR** - **7.95**
- SEAFOOD GUMBO** - Stone-ground Grits, Andouille, Chicken, and Shrimp - **9.95**
- CAESAR SALAD** - Romaine Lettuce Topped with Caesar Dressing, Heirloom Tomatoes, Parmesan Crostini - **11.95**
- ROASTED PEAR SALAD** - Roasted Bartlett Pear, Mixed Field Greens, Port Wine Vinaigrette, Crisp Goat Cheese Croquette and Topped with Candied Walnuts - **12.95**
- BLACK AND BLEU STEAK SALAD** - Mixed Field Greens, Cherry Tomatoes, Avocado, Roquefort Bleu Cheese Crumble, Tossed in a Dijon Balsamic Vinaigrette and Topped with a 4 oz. Steak - **18.95** GF
- BURRATA CAPRESE** - Vine Ripe Tomatoes, Arugula, Burrata Cheese, Topped with a Balsamic Reduction and Basil Oil - **11.95** GF
- MELON AND BEETS SALAD** - Beets, Melon and Bibb Lettuce, Topped with Roquefort Dressing and Rainbow Micro Greens - **11.95** GF
- QUINOA SALAD** - Mixed Greens, Arugula, Shallots, Spiced Cashews, Oranges, Feta Cheese, Tossed with Satsuma Vinaigrette - **12.50** GF
- THE CLASSIC WEDGE** - Iceberg Wedge, Vine Ripe Heirloom Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Red Onion - **12.95** GF
- TAVERN SALAD** - Mixed Greens and Chopped Romaine, Red Onion, Avocado, Corn, Egg, Cherry Tomatoes, Tossed in Our Secret Housemade Vinaigrette and Topped with Feta Cheese - **12.50** GF
- THE ITALIAN** - Romaine Lettuce, Mixed Greens, Cucumbers, Artichokes, Cherry Tomatoes, Onions, Dubliner Cheese, Topped with a Creamy Vinaigrette Dressing and Bacon Crumbles - **12.50** GF
- Additions to Complement Your Salad:**

Avocado - 3	Grilled Shrimp - 9	Grilled Tuna - 10
Grilled Chicken - 8	Grilled Salmon - 10	Steak Filet - 14

MAIN COURSE

Please Ask for Featured Chef Specials

- SESAME ENCRUSTED SEARED TUNA*** - Sashimi-grade Tuna Seared to Perfection, Served with a Wasabi Risotto, Sautéed Baby Bok-Choy, Peppers with a Ginger Soy Broth - **29.95**
- WALNUT CRUSTED TROUT** - Served Over a Scallop Risotto, with Broccolini and a Tomato Butter Sauce - **37.95**
- TERIYAKI SALMON STIR FRY*** - Pan-seared Atlantic Salmon, Served with a Vegetable Medley Over a Bed of Saffron Rice and Tossed in a Housemade Teriyaki Sauce - **29.95** GF
- CHILEAN SEA BASS** - Served with Pancetta Hash, Julienne Vegetables and Finished with a Lobster and Shrimp Ragout - **38.95** GF
- MARK'S SHRIMP & CHICKEN CAJUN ALFREDO** - Served with Button Mushrooms, Spinach, Sun dried Tomatoes, Tossed in a Cajun Alfredo Sauce on a Bed of Fettuccine and Topped with Parmesan Cheese - **29.95**
- KETO VEGETARIAN LASAGNA** - Medley of Vegetables, Housemade Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheese - **21.95** GF
- PAELLA** - Served with Saffron Rice, Shrimp, Mussels, Andouille Sausage, Mixed Vegetables Tossed in a San Marzano Tomato Broth - **32.95**
- PARMESAN CRUSTED GROUPER** - Broiled Grouper Served with Creamy Yukon Gold Potato Wedges, Sautéed Broccolini and Topped with a Lemon Cream Sauce - **34.95**
- LOBSTER & SHRIMP SPAGHETTI** - Sautéed Maine Lobster and Gulf Shrimp, Tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil over Spaghetti - **36.95**
- NAWLIN'S SHRIMP & GRITS** - Low Country Gravy, Mixed Chilis, Stone-ground Grits, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon - **25.95**
- TWIN PETITE FILET MIGNON*** - 8oz. Filet, Basted with Garlic, Thyme, Butter, Served with Potato Purée, Asparagus, Mushrooms and Topped with Shallot Cognac Sauce - **40.95**
- FIRE GRILLED LAMB CHOPS** - Served with Crispy Spinach, Yukon Gold Potatoes Tossed in a Roquefort Cream Sauce, and Topped with a BBQ Demi-glace - **37.95** GF
- CHICKEN PICATTA** - Served Over a Bed of Angel Hair Pasta, Asparagus, Topped with a Lemon Zest Caper Cream Sauce - **26.95**
- BONELESS SHORT RIB** - Beef Short Rib, Served with Roasted Butternut Squash and Wild Mushroom Risotto - **29.95**
- PERI PERI CHICKEN** - Half Roasted Chicken Served with Spanish Red Beans and Rice Pilaf, and Roasted Corn - **27.95** GF
- SHORT SMOKED DRY RUBBED CHICKEN** - Southern Style Mac & Cheese, Crispy Brussels Sprouts and St. Louis BBQ Sauce - **27.95**
- SOUTHERN FRIED CHICKEN DINNER** - Flash Fried Twin, French Cut Chicken Breast with Garlic Potato Purée, Sautéed Southern Green Beans, Maple Glazed Corn Muffin, and Finished with a Rustic Country White Gravy - **27.95**
- NEW YORK STRIP** - 14 oz, Served with Garlic Herb Mashed Potato, and Creamed Spinach, Topped with a Shallot Cognac Demi-glace - **40.95** GF
- FISH AND CHIPS** - Pilsner Beer Battered Cod, Housemade Waffle Chips and Served with Housemade Coleslaw and Jalapeño Remoulade - **24.95**
- MAINE LOBSTER & SHRIMP RAVIOLI** - Served with a Sherry Champagne Tomato Sauce, Crispy Basil, and Parmigiana Reggiano Cheese - **32.95**
- MEDITERRANEAN STYLE SALMON*** - Tomatoes, Olives, Zucchini, Yellow Squash, Fennel, Garlic Herb Potato Purée, Preserved Lemon, Extra Virgin Spanish Olive Oil - **29.95**

SIDES

Additional Charge for Substitution

FRENCH FRIES / POMME FRITES - 5		ROASTED BUTTERNUT SQUASH - 7		MUSHROOM RISOTTO - 7
SWEET POTATO FRIES - 6		SAUTÉED / CREAMED SPINACH - 6/7		BROCCOLINI - 7
SOUTHERN STYLE MAC & CHEESE - 7		GREEN BEANS - 6		POTATO PURÉE - 6
GOAT CHEESE POTATO PURÉE - 7		BRUSSELS SPROUTS - 7		COLE SLAW - 6

ADVISORY: *CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, FISH, SHELLFISH, & EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.