



LUNCH MENU

WINTER 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 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 Ribs, 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, Leeks, 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**

SMOKED BBQ WINGS - Tossed with Carolina BBQ Sauce, served with Pomme 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 with Leeks, Garlic, and Tomato, served with French Baguette - **13.95**

BAYOU FRIED SHRIMP - Hand Battered and served with cocktail sauce and a Creole Remoulade - **14.95**

HAWAIIAN LAMB SLIDERS - Topped with 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 Thai Chili Glaze - **15.95**

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 San Marzano Tomato Basil 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**

TAVERN DIPS		OYSTERS*	CHARCUTERIE & CHEESES	
SRIRACHA SPINACH & ARTICHOKE DIP Served with flour tortilla chips - 11.95		JAMES RIVER 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 Served with Crostini - 14.95		OYSTERS ROCKEFELLER 6 pcs, Applewood Smoked Bacon, Spinach, Parmesan, Pernod - 17.95	PROSCIUTTO DI PARMA (Italy)	DUBLINER (Semi Hard - Aged)
PIMENTO CHEESE DIP Served with Pita Bread Topped with Tomato Bacon Jam - 11.95		CHARGILLED 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 - **10.95**

SEAFOOD GUMBO - Stone-ground Grits, Andouille, Chicken, and Shrimp - **10.95**

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 - **19.95** 

BURRATA CAPRESE - Vine Ripe Tomatoes, Arugula, Burrata Cheese, Topped with a Balsamic Reduction and Basil Oil - **11.95** 

WINTER SALAD - Mixed Greens, Beets, Candied Walnuts, Butternut Squash, Feta Crumbles, Tossed in a Balsamic Dijon Vinaigrette - **12.95** 

QUINOA SALAD - Mixed Greens, Arugula, Red Onion, Spiced Cashews, Oranges, Feta Cheese, tossed with Satsuma Vinaigrette - **12.95** 

THE CLASSIC WEDGE - Iceberg Wedge, Vine Ripe Cherry Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Red Onion - **13.50** 

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 - **12.95** 

THE CHOPPED - Romaine Lettuce, Mixed Greens, Cucumbers, Artichokes, Cherry Tomatoes, Onions, Dubliner Cheese, topped with a creamy Italian Dressing and Bacon Crumbles - **12.95** 

Additions to Complement Your Salad:

Avocado - 3	Grilled Shrimp - 9	Grilled Tuna - 10
Grilled Chicken - 8	Grilled Salmon - 10	Steak Filet - 15

—>> BRUNCH <<—

JEN’S AVOCADO TOAST - Two Slices of Lightly Toasted Multigrain Bread, Crumbled 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, Cheddar and Mozzarella Cheeses, topped with Avocado and served with Hash browns and Toast - **18.95**

STEAK AND EGGS - 4 oz. Meat by Linz Filet served with your choice of Eggs, topped with Cognac Demi-glaze, 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**

GROUPEL SANDWICH - Flash-Fried Grouper served on sliced Artisan Bread, Tomatoes, Frisee Lettuce, sliced Pickles and topped with Creole Remoulade with French Fries - **16.95**

BBQ BEEF SHORT RIB SANDWICH - Housemade slaw, Sliced Gruyère, 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 - Sliced marble rye with shaved Corned Beef, melted Swiss Cheese, Sauerkraut and our house-made 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, topped with Roquefort Blue Cheese, Arugula, Crispy Onions, Mushrooms, and Honey Dijon Balsamic Sauce served open faced 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 Green Beans, Maple Glazed Corn Muffin, and finished with a rustic Country White Gravy - **19.95**

PETITE FILET MIGNON* 4 OZ. MEATS BY LINZ, CHICAGO - Basted with Garlic, Thyme, Butter, served with Potato Purée, Asparagus, Mushrooms, Topped with Cognac Demi-glaze - **22.95**

LOBSTER & SHRIMP SPAGHETTI - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Cherry Tomatoes and Chopped Parsley over Spaghetti - **29.95**

MARK’S SHRIMP & CHICKEN CAJUN ALFREDO - Sliced Button Mushrooms, Spinach, Sun dried Tomatoes, tossed in a Cajun Alfredo sauce on a bed of fettuccine and topped with Parmesan cheese - **19.95**

REDFISH CIOPPINO - North Atlantic Calamari, Redfish, and PEI Mussels, Tossed in a Tomato Caper Alla Vodka Sauce and served on a bed of Capellini - **35.95**

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 PICCATA - Served Over a Bed of Angel Hair Pasta, Asparagus, topped with a Lemon Caper Cream Sauce - **17.95**

PERI PERI CHICKEN - Marinated Half Chicken served with Spanish Red Bean and Rice Pilaf, and Roasted Corn - **23.95** 

NAWLIN’S SHRIMP & GRITS - Low Country Gravy, Mixed Chiles, Caramelized Onions, Chorizo, Heirloom Tomatoes, Andouille Sausage and Bacon, served over Stone-ground Grits - **17.95** 

SESAME CRUSTED 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 GROUPEL - 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 - **19.95**

BONELESS SHORT RIB SHEPARD’S PIE - Carrots, Peas, Corn, slow braised Boneless Short Rib topped with Cheddar Bacon Potato Puree - **29.95** 

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