



SMALL PLATES

CRISPY RHODE ISLAND CALAMARI - Wasabi Aioli, Creamy Ponzu Sauce - 15.95

BLISTERED SHISHITO PEPPERS - Sprinkled with Pink Himalayan Salt and Szechuan Ground Peppercorn - 9.95

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 Burr Blanc - 15.95

INC. SHRIMP OR SALMON TACOS - Coleslaw, Pickled Carrots, Sweet Chili Vinaigrette, Ponzu Sauce - 14.95

SCALLOP TACOS - Pan seared Scallops topped with Mango Salsa and Ponzu Sauce - 15.95

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

SLOW BRAISED BEEF SHORT RIBS - 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 - 12.95

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- 15.95

SAUTEED 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, Pickled Cucumber, 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, Julienned Carrots and Ponzu Sauce - 14.95

CAROLINA BBQ SMOKED WINGS - Topped with Pom Frites - 15.95

SPICY CHICKEN QUESADILLA - Grilled Chicken, Mixed Peppers, Onions, Mushrooms, Pepperjack Cheese, served with Guacamole and Salsa - 15.95

BANG BANG CAULIFLOWER - Beer Battered Cauliflower tossed in a Sweet Thai Chili Sauce - 12.95

EGGPLANT FRIES - Seasoned with Szechuan Peppercorn and shredded Parmesan. Served with Creamy Ponzu Sauce - 10.95

TAVERN DIPS

SRIRACHA SPINACH & ARTICHOKE DIP - 10.95

Served with flour tortilla chips

BLUE CRAB & SHRIMP DIP - 12.95

PIMENTO CHEESE DIP - 10.95

Served with Pita Bread
Topped with Tomato Bacon Jam

OYSTERS*

CHARGRILLED OYSTERS

6 pcs, Andouille, Parmesan, Tabasco - 15.95

JAMES RIVER FRESH OYSTERS

6 pcs, On The Half Shell - 14.95

OYSTERS ROCKEFELLER

6 pcs, Applewood Smoked Bacon, Spinach, Parmesan, Galiano - 15.95

CHARCUTERIE & CHEESES

PROSCIUTTO DI PARMA (Italy)

CAPICOLA (Italy)

BEEF SALAMI (Atlanta)

SPICY SALAMI (Atlanta)

GOUDA (Soft)

DUBLINER
(Semi Hard - Aged)

GREEN HILL CAMEMBERT
(Soft-Double Cream)

DILL HAVARTI
(Soft - White)

PECORINO (Hard)

Toasted Crostinis & Traditional Accompaniments. \$6 Each.
or Pick Your Favorite 3 for \$17

SOUPS & SALADS

CAESAR SALAD - 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 - 12.50

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 4 oz. Steak - 18.95

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

MELON AND BEETS SALAD - Beets, Melon and Bibb Lettuce, topped with Roquefort Dressing and Rainbow Micro Greens - 10.95

QUINOA SALAD - Mixed Greens, Arugula, Shallots, Spiced Cashews, Oranges, Feta Cheese, tossed with Satsuma Vinaigrette - 12.50

THE CLASSIC WEDGE - Wedge, Vine Ripe Heirloom Tomatoes, Chopped Boiled Egg, Bleu Cheese, Smoked Bacon and Shallots - 12.50

TAVERN SALAD - Mixed Greens and Chopped Romaine, Red Onion, Avocado, Roasted Corn, Egg, Heirloom Tomatoes, Tossed in our secret housemade Vinaigrette and topped with Feta Cheese - 12.50

CHOPPED SALAD - Romaine Lettuce, Radicchio, Cucumbers, Artichokes, Cherry Tomatoes, Onions, Dubliner Cheese, topped with a creamy Vinaigrette Dressing and Bacon Crumbles - 12.50

SOUP DU JOUR - 7 .95

SEAFOOD GUMBO
Stone Ground Grits - 9.95

Additions to Complement Your Salad:

Avocado - 3

Grilled Chicken - 8

Grilled Shrimp - 8

Grilled Salmon - 10

Grilled Tuna - 10

Filet- 12

MAIN COURSE

For any side substitution, add \$3

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 - 34.95

MEDITERRANEAN STYLE SALMON* - Tomatoes, Olives, Zucchini, Yellow Squash, Fennel, Garlic Herb Potato Puree, Preserved Lemon, Extra Virgin Spanish Olive Oil - 29.95

CHILEAN SEA BASS - Served with Pancetta Hash, Julienne Vegetables and finished with a Lobster and Shrimp Ragout - 37.95

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 - 29.95

KETO VEGETARIAN LASAGNA - Medley of Vegetables, house made Tomato Sauce, Riccotta, Mozzarella and Parmesan Cheese - 20.95

CLASSIC CHEESE BURGER* - Applewood Smoked Bacon, Tomatoes, Lettuce, Pickles, Onions, Garlic Aioli, American Cheese, Brioche with French Fries - 16.95

PARMESAN CRUSTED GROUPER - Broiled Grouper served with creamy Yukon Gold Potato Wedges, Sautéed Broccolini & topped with a Lemon Cream Sauce - 32.95

LOBSTER & SHRIMP SPAGHETTI - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil over Spaghetti - 34.95

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 Puree, Asparagus, Mushrooms, Topped with Shallot Cognac Sauce - 37.95

FIRE GRILLED LAMB CHOPS - Served with Crispy Spinach, Yukon Gold Potatoes tossed in a Roquefort Cream Sauce, and topped with a BBQ Demi Glaze - 35.95

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 - 28.95

PERI PERI CHICKEN - Half Roasted Chicken served with Spanish Red Beans and Rice Pilaf, and Roasted Corn - 27.95

SHORT SMOKED DRY RUBBED CHICKEN - Southern Style Pimento Mac & Cheese, Crispy Brussel 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 Demiglaze - 39.95

FISH AND CHIPS - Pilsner Beer Battered Cod, housemade Waffle Fries and served with Housemade Coleslaw and Jalapeño Remoulade - 23.95

PAELLA - Served with Saffron Rice, Shrimp, Mussels, Andouille Sausage, mixed Vegetables, tossed in a San Marzano Tomato Broth - 31.95

MAINE LOBSTER & SHRIMP RAVIOLI - Served with a Sherry Champagne Tomato Sauce, Crispy Basil, and Parmigiana Reggiano Cheese - 31.95

SIDES

FRENCH FRIES/POMME FRITES - 5

SWEET POTATO FRIES - 6

TRIPLE CREAM MAC & CHEESE - 7

GOAT CHEESE POTATO PUREE - 7

ROASTED BUTTERNUT SQUASH - 7

SAUTÉED SPINACH - 6/7

GREEN BEANS - 6

BRUSSEL SPROUTS - 7

MUSHROOM RISOTTO - 7

BROCCOLINI - 7

POTATO PUREE - 6

COLE SLAW - 5