



SMALL 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, Pickled Carrots, Sweet Chili, and 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

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

GF STEAMED MUSSELS PROVENÇAL
CHOOSE YOUR SAUCE: Champagne Herb Broth, Shallots, Tomatoes, Extra Virgin Olive Oil or Chipotle Cilantro Tomato Cream Sauce- 15.95

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

GF CAROLINA BBQ SMOKED WINGS - Topped with Pom Frites - 15.95

EGGPLANT FRIES - topped with shredded Parmesan. Served creamy Ponzu Dipping Sauce - 10.95

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

SAUTEED 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 RIBS - 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 Burr Blanc - 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 - 12.95

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 - 12.95

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

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*

JAMES RIVER FRESH OYSTERS - 14.95

6 pcs, On The Half Shell

OYSTERS ROCKEFELLER - 15.95

6 pcs, Applewood Smoked Bacon, Spinach, Parmesan, Pernod

CHARGRILLED OYSTERS - 15.95

6 pcs, Andouille, Parmesan, Tabasco

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 or your favorite 5 for \$26.

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

GF 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

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

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

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

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

GF 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

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

SEAFOOD GUMBO

Stone-ground Grits - 9.95

SOUP DU JOUR - 7.95

Additions to

Complement Your Salad: Avocado - 3

Grilled Chicken - 8

Grilled Shrimp - 8

Grilled Salmon - 10

Grilled Tuna - 10

Filet- 12

BRUNCH

JEN'S AVOCADO TOAST - Two Slices of Lightly Toasted Multigrain Bread, Roasted Feta Cheese, Seasoned Avocado, Onions, Wild Arugala, and topped with a Fried Egg and Lemon Dill Aioli - 13.95

SMOKED SALMON SCRAMBLE - Mixed Bell Peppers, Norwegian Smoked Salmon, Gouda Cheese, topped with Avocado and served with Hashbrowns 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 Hashbrowns and Toast - 20.95

BURGERS & SANDWICHES

For any side substitution, add \$2

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, Pepperjack 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

GROUPEr SANDWICH - Flash-Fried Grouper served on sliced Brioche Bread, Roasted Tomatoes, Frisce Lettuce, sliced Pickles and topped with Creole Remoulade with French Fries - 15.95

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

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 - 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, Pepperjack 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

LOBSTER ROLL - Maine Lobster, chilled meat blended with Garlic Aioli, Chives, and Chinese Celery served with French Fries - 27.95

• • substitute Sweet Potato Fries for \$4 • •

MAIN COURSE

For any side substitution, add \$2

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 Puree, Asparagus, Mushrooms, Topped with Shallot Cognac Sauce - 20.95

LOBSTER & SHRIMP SPAGHETTI - Sautéed Maine Lobster & Gulf Shrimp, tossed with a Garlic White Wine Herb Broth with Concasse Tomatoes and Chiffonade Basil over Spaghetti - 24.95

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 - 18.95

WALNUT CRUSTED TROUT - Served over a Scallop Risotto, with Broccoli 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 - 18.95

GF BONELESS SHORT RIB - Beef Short Rib, served with Roasted Butternut Squash and Wild Mushroom Risotto - 18.95

CHICKEN PICATTA - Served over a bed of Angel Hair Pasta, Asparagus, topped with a Lemon Caper Cream Sauce - 17.95

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

GF 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 - 19.95

GF CHILEAN SEA BASS - Served with Pancetta Hash, Julienne Vegetables and finished with a Lobster and Shrimp Ragout - 28.95

PARMESAN CRUSTED GROUPEr - Broiled Grouper served with creamy Yukon Gold Potato Wedges, Sautéed Broccoli and topped with a Lemon Cream Sauce - 27.95

GF KETO VEGETARIAN LASAGNA - Medley of Vegetables, house made Tomato Sauce, Ricotta, Mozzarella and Parmesan Cheese - 14.95

FISH AND CHIPS - Pilsner Beer Battered Cod, housemade Waffle Fries and served with Housemade Coleslaw and Jalapeño Remoulade - 17.95

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