



3 course pre-five lunch menu \$30

1st course

POMMES FRITES

Hand Cut Fries, Black Truffle Sea Salt, Parmesan, Tavern Cheese Fondue

BUFFALO CHICKEN EGGROLLS

Caramelized Onion, American Cheese, Tavern Buffalo, Creamy Gorgonzola

CLASSIC CAESAR

Hearts of Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Roasted Garlic Dressing

TAVERN WEDGE

Heirloom Tomato, Applewood Smoked Bacon, Garlic Herb Croutons, Crispy Onion, Creamy Gorgonzola

2nd course

SOUTHERN FRIED CHICKEN SANDWICH

Bread and Butter Pickles, Baby Greens, Tomato, Sriracha Aioli, Brioche Bun

CRISPY FISH SANDWICH

Panko Crust, Baby Greens, Tomato, Lemon Basil Tartar, Brioche Bun

TAVERN BURGER

Smoked Cheddar, Applewood Bacon, Crispy Onion, Baby Greens, Tomato, Brioche Bun

3rd course

TAHITIAN VANILLA CREME BRULEE

Berries & Whipped Cream

PUMPKIN CHEESECAKE

Whipped Cream

SMORES BREAD PUDDING

Toasted Marshmallow, Chocolate Drizzle, Vanilla Ice Cream, Whipped Cream

WARM CHOCOLATE STOUT CAKE

Chocolate Drizzle, Bourbon Caramel & Vanilla Ice Cream





3 course pre-five dinner menu \$45

1st course

POMMES FRITES

Hand Cut Fries, Black Truffle Sea Salt, Parmesan, Tavern Cheese Fondue

FRENCH ONION

Sweet Vidalia Onion, Garlic Herb Crouton, Gruyere

CLASSIC CAESAR

Hearts of Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Roasted Garlic Dressing

TAVERN WEDGE

Heirloom Tomato, Applewood Smoked Bacon, Garlic Herb Croutons, Crispy Onion, Creamy Gorgonzola

2nd course

SOUTHERN FRIED CHICKEN

Buttermilk Brined Boneless Thighs, Goat Cheese Whipped Yukon Gold Potatoes, Garlic Spinach, Honey Chipotle

EGGPLANT PARMESAN

Ricotta, Spinach, Roasted Peppers, Mozzarella, Angel Hair, House Made Marinara

FAROE ISLAND SALMON AND SHRIMP

Sweet Corn Risotto, Roasted Asparagus, Lemon Beurre Blanc

3rd course

TAHITIAN VANILLA CREME BRULEE

Berries & Whipped Cream

PUMPKIN CHEESECAKE

Whipped Cream

SMORES BREAD PUDDING

Toasted Marshmallow, Chocolate Drizzle, Vanilla Ice Cream, Whipped Cream

WARM CHOCOLATE STOUT CAKE

Chocolate Drizzle, Bourbon Caramel & Vanilla Ice Cream





3 course pre-fine dinner menu \$55

1st course

BACON WRAPPED SHRIMP
Horseradish Chive Sauce

BUTTERNUT SQUASH BISQUE
Honey Smoked Almonds, Goat Cheese Crumbles

CLASSIC CAESAR
Hearts of Romaine, Garlic Herb Croutons, Shaved Parmesan, Creamy Roasted Garlic Dressing

TAVERN WEDGE
Heirloom Tomato, Applewood Smoked Bacon, Garlic Herb Croutons, Crispy Onion, Creamy Gorgonzola

2nd course

PARMESAN CRUSTED CHICKEN
Mozzarella, Angel Hair, House Made Marinara

STUFFED SEABASS
Jumbo Lump Crab Imperial, Parmesan Risotto, Butter Braised French Beans, Beurre Blanc

STEAK FRITES
Served over Truffle Parmesan Fries, with our Cabernet Demi-Glace.

3rd course

TAHITIAN VANILLA CREME BRULEE
Berries & Whipped Cream

PUMPKIN CHEESECAKE
Whipped Cream

SMORES BREAD PUDDING
Toasted Marshmallow, Chocolate Drizzle, Vanilla Ice Cream, Whipped Cream

WARM CHOCOLATE STOUT CAKE
Chocolate Drizzle, Bourbon Caramel & Vanilla Ice Cream

