



## APPETIZERS

- Fried Pickle Spears** with fire roasted jalapeño dipping sauce 5.00  
**Fried Green Tomatoes** with spicy goat cheese cream 6.00  
**Beer Battered Fried Mushrooms** with fire roasted jalapeño dipping sauce 6.00  
**Calamari Steak Fries** marinated calamari, Mediterranean salsa, aioli and fresh herbs 9.00  
**Pulled Pork Nachos** tortilla chips dressed with shredded cabbage, cilantro, lime roasted red pepper, diced tomato and diced jalapeño 8.00  
**Cheese Quesadilla** dressed with sour cream and pico de gallo 8.00  
Add made to order guacamole for 1.50 Add chicken or steak for 2.00  
**Warm Pimento Dip** with grilled flatbread for dipping 5.00  
**Beer Battered Onion Rings** with fire roasted jalapeño dipping sauce 5.00  
**Fish Tacos** flour tortillas stuffed with your choice of fried or blackened mahi mahi with a lime cilantro slaw and a chipotle cream 8.00  
Add made to order guacamole for 1.50

## SOUP & SALAD

Homemade dressings include Ranch, Blue Cheese, Thousand Island, Honey Balsamic, Citrus Vinaigrette and Oil & Vinegar.

Add chicken to any salad for 4.00. Add shrimp to any salad for 6.00.

- Guinness Chili** ground beef, kidney beans, navy beans and tomatoes 6.00  
**Soup of the Day** 5.00  
**House Salad** mixed greens and seasonal vegetables 5.00  
**Baby Spinach Salad** boiled egg, croutons, feta cheese and a warm bacon vinaigrette 7.00  
**Caesar Salad** shaved parmesan cheese, croutons and a classic Caesar dressing 6.00  
**Iceberg Wedge** roasted red peppers, apple wood smoked bacon and a buttermilk blue cheese dressing 6.00

## PIZZA

Fresh dough made daily, hand tossed and fired in our wood burning brick oven.

- Margherita Pizza** fresh mozzarella, tomatoes and fresh basil 9.00  
**White Pizza** roasted mushrooms, basil puree, fontina and parmesan cheese blend 10.00  
**BBQ Chicken** bbq sauce with chicken, caramelized onion, mozzarella topped with fresh cilantro 9.00  
**Four Cheese** tomato sauce with parmesan, fontina, goat cheese and mozzarella 9.00  
**Black & Blue** caramelized onions, tender beef and blue cheese crumbles 9.00  
**Stromboli** packed with cheese and seasonal vegetables 8.00  
**Calzone** build your own 9.00  
**Build Your Own Pizza** 6.00, Toppings are 1.00 each:

Pepperoni	Ham	Sausage	Ground Beef	Smoked Applewood Bacon	Mushrooms
Olives	Onions	Jalapenos	Red Peppers	Roasted Tomato	Extra Cheese

## SANDWICHES

Side choices include french fries, sweet potato fries, red bliss potato salad, garden salad or caesar salad.

Substitute thick cut onion rings or mac & cheese for 1.29.

- Shrimp Po Boy** lettuce, tomato and onion with spicy remoulade sauce with your choice of side 8.00  
**Grilled Ham & Cheese** American cheese, swiss cheese and ham on Texas toast served with a cup of tomato bisque soup 7.00  
**Turkey Club Sandwich** house roasted turkey, fried green tomatoes, applewood smoked bacon, romaine lettuce and mayo with your choice of side 8.00  
**Reuben** made with house cured corned beef, sauerkraut, swiss cheese, 1000 island dressing on marbled rye bread with your choice of side 11.00  
**Cuban** pork, ham, sliced kosher pickles, spicy mustard, mayo and swiss cheese with your choice of side 8.00  
**Open Faced "Caprese" Sandwich** fresh tomatoes, fresh mozzarella and pesto sauce topped with baby arugula 9.00  
**Philly Cheese Steak** sliced prime rib with caramelized onions, mushrooms and provolone with your choice of side 11.00  
**Pulled Pork Sandwich** with slaw and your choice of side 8.00  
**BLT** a true favorite with applewood thick sliced bacon, ripe tomato and crisp lettuce on grilled Texas toast with your choice of side 7.00  
Add any cheese 1.00



## WINGS

Served with your choice of ranch or blue cheese.

**Buffalo Chicken Wings** 7 Wings 6.00 12 Wings 10.00 20 Wings 16.00

Ginger Sesame  
Cilantro Lime  
Honey Bacon BBQ

Smoked Chipotle BBQ  
Caribbean Jerk  
Mole

Mild  
Medium  
Hot  
Inferno

## BURGERS & BIRDS

All of our signature Burgers & Birds are available with 10oz Fresh Ground Beef, 8oz Grilled Chicken Breast or a Marinated Portabello Cap.

Choose from french fries, sweet potato fries, red bliss potato salad or green salad. Substitute thick cut onion rings or mac & cheese for 1.29.

**Black & Blue** spicy cajun dry rubbed and grilled to perfection topped with blue cheese, house made mayo, lettuce, tomato and onion 9.00

**Mushroom Swiss** roasted wild mushrooms and melted swiss cheese 9.50

**Down Home Southern** fried green tomato, pimento cheese and stone ground mustard aioli 10.00

**Sweet & Sassy** sweet chili glaze and chipotle pepper aioli with pepper jack cheese 8.00

**Californian** sliced avocado, goat cheese, salsa and cilantro aioli 9.00

**Carolina** with chili, slaw and onions 9.00

**Kobe Beef Burger** 1/2 lb of Kobe beef with truffle aioli 15.00

Add foie gras for 10.00

**Tavern Burger** 10oz of fresh ground beef with your choice of cheese, lettuce, tomato and onion — we like it this way but add anything you like 8.00

### Cheese:

American

Goat Cheese

Swiss

Sharp Cheddar

Blue Cheese

Pepper Jack

Pimento Cheese

Triple Creme Brie

## ENTREES

Add a side salad to any entree for 2.00.

**Homemade Meatloaf** served with seasonal vegetables and garlic mashed potatoes 14.00

**Fish & Chips** beer battered atlantic haddock with french fries and dill tartar sauce 13.00

**Roasted Chicken** served with macaroni and cheese and seasonal vegetable 14.00

**Steak Frites** hanger steak and frites with a matre d butter and homemade steak sauce 15.00

**Chef's Daily Fresh Fish Selection** Market Price

**Pasta of the Day** Market Price

**Smoked Chipotle BBQ St. Louis Style Ribs** with macaroni and cheese and slaw Full Rack 14.00 Half Rack 8.00

## DESSERTS

**Freshly Baked Chocolate Lava Cake** topped with vanilla ice cream 7.00

**Regular or Fried New York Style Cheesecake** with seasonal berry sauce 6.00

**Made to Order Coffee and Doughnuts** cinnamon sugar doughnut holes, served with espresso chocolate sauce 7.00

**Banana Pudding** 6.00

**Root Beer Float** 5.00

**Guinness Float** with vanilla ice cream and a Bailey's cream 8.00

\* All of our items are made from scratch. Please allow for adequate cooking time for all items. We can also accomodate any special dietary needs and restrictions, please just ask your server.

18% Gratuity will be added to tables of 8 people or more.