

32 SOUTHEAST 2ND ST
DELRAY BEACH, FLORIDA



BRUNCH

DINNER

COMMUNAL

EVENTS

SNACKS

GREEN CHILI HUMMUS > 7
Grilled Pita & Crudites

FALAFEL > 6
Tahini & Pickled Shallot

THICK CUT POTATO CHIPS > 7
Caramelized Onion Dip

DEVEILED EGGS > 6
Blue Cheese & Bacon Bits

WARM PRETZELS > 7
Red Dragon Fondue

STARTERS

OYSTERS ON THE HALF SHELL
Individual > 3 Dozen > 32
Bloody Mary Cocktail Sauce & PT Hot Sauce

CHICKEN MEATBALLS > 13
Lemon-Basil Ricotta, Long Hot Pepper
Grilled Italian Sesame Bread

DUCK FRIED RICE > 15
Napa Cabbage, Shiitake Mushrooms, Poached Farm Egg
Pickled Fresno Chile

SPICY AHI TUNA TARTARE > 16
Avocado, Roasted Beets & Ginger Soy

MARYLAND CRAB CAKE > 14
Lemon Aioli & Local Greens

SPANISH OCTOPUS > 14
Citrus Butter Braised, Avocado Emulsion
Chorizo, Potato Salad & Summer Greens

CRISPY FISH TACOS > 14
Salsa Verde, Chipotle Mayo & Shaved Cabbage

IMPORTED ITALIAN BURRATA > 14
Assorted Heirloom Tomatoes, Young Basil
Lemon Confit & Pickled Cucumber

SMOKED FISH DIP > 13
Crusty Garlic Bread & Beer-and-Butter Pickles

CHICKEN WINGS > 12
Sweet Chili Sauce & Cucumber-Yogurt

SALADS

HOUSE SALAD > 7
Cucumber, Radish, Carrots, Chick Peas
Campari Tomatoes & Champagne Vinaigrette

CLASSIC CAESAR > 9
Sourdough Croutons & Lemon-Anchovy Dressing

CHOPPED SALAD > 16
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

KALE & QUINOA SALAD > 14
Pumpkin Seeds, Cranberries, Roasted Chicken & Feta

GRILLED YELLOWFIN TUNA SALAD > 21
Local Baby Greens, Haricot Verts, Farm Egg
Baby New Potatoes, Lentils & Sherry Vinegar

FREE RANGE CHICKEN > 5 | GRILLED SHRIMP > 3 EACH
HANGER STEAK > 8 | ANTARCTIC SALMON > 9.50

HANDCRAFTED BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH A SIDE OF OUR
HAND CUT FRIES. SIDE SALAD AVAILABLE UPON REQUEST.

TAVERN BURGER Local Tomato, Onion & Toasted Bun	15
DOUBLE CHEESEBURGER Craft American Cheese, Red Onion & Special Sauce <i>add Triple Cut Bacon \$3</i>	12
VEGGIE BURGER Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	14
CALIFORNIA TURKEY BURGER Crispy Tofu, Crushed Avocado, Radish Sprouts Chile-lime Glaze & Multi Grain Bun	14
FRENCH ONION BURGER Caramelized Onions, Steak Sauce & Cave Aged Gruyère	17
SMOKED SHORT RIB BURGER Fried Egg, Bacon, Special Sauce & Cheddar cheese	17
FARMHOUSE CHICKEN SANDWICH Grilled Chicken, Imported Fontina Lemon-Basil Mayo	14
PULLED PORK SANDWICH BBQ & House Made Coleslaw	14
PT CHEESESTEAK Caramelized Onion, Forest Mushrooms, Jalapeños Fontina Cheese	17

AMERICAN VERMONT CHEDDAR BLUE CHEESE SWISS CHEESE SMOKED GOUDA	JALAPENO BBQ SAUCE SPECIAL SAUCE PULLED PORK \$2 UPGRADE ANY BURGER \$1	HOUSE SMOKED BACON CARAMELIZED ONIONS MUSHROOMS FRIED LOCAL EGG HASS AVOCADO
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SIGNATURES

GRILLED ANTARCTIC SALMON Anson Mills Farro, Royal Trumpet Mushrooms Shaved Asparagus & Baby Greens	26
FISH N' CHIPS Rosemary-Sea Salt Chips & Malt Vinegar Aioli	18
FREE RANGE CHICKEN Summer Vegetable Hash, Lemon Preserve Natural Pan Jus	21
JAMAICAN JERK PORK CHOP Sweet Potatoes, Grilled Asparagus Scotch Bonnet-Mango Yogurt	23
SPICED DUCK BREAST Wild Florida Berry a l'Orange, Ginger Scented Red Quinoa Oregon Pecans & Blueberry-Onion Marmalade	26
WOOD GRILLED HANGER STEAK Black Garlic Steak Sauce, Local Arugula Caramelized Vidalia Onions	25
BLUE CHEESE CRUSTED BRISKET Bacon-Onion Marmalade, Arrowhead Spinach Homemade Tater Tots	25
PRIME RIB Scalloped Potatoes, Creamy Horseradish & Au Jus <i>Limited quantities available</i>	29

LOADED FRIES GRAVY, PULLED PORK & CHEESE	I S I D E S I	SCALLOPED POTATOES
HOUSE MADE TATER TOTS \$3		MAC N' CHEESE
MASHED POTATOES		GRILLED ASPARAGUS
SWEET POTATO MASH		BRUSSEL SPROUTS SPANISH SHERRY & BACON

HOMEMADE

BAKED GOODS

KITCHEN SINK COOKIE > 7 Vanilla Ice Cream & Caramel	PEANUT BUTTER PIE > 7 Chocolate Crust & Whipped Cream
MASCARPONE CHEESECAKE > 7 Vanilla Bean & Seasonal Compote	CHOCOLATE LAYER CAKE > 10 From our friends at Two Fat Cookies

Our food is cooked to order. Consuming raw or undercooked meats, poultry, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.