

APPETIZERS

WARM PRETZELS 7
red dragon fondue

MARYLAND CRABCAKE 14
tartar sauce + lemon

THICK CUT POTATO CHIPS 7
caramelized onion dip

SPICY AHI TUNA TARTARE 16
toasted macadamia nuts + crispy potatoes

DEVILED EGGS 8
blue cheese + bacon bits

MAPLE GLAZED PORK BELLY 12
cranberry-apple jam

BOWL OF MUSSELS 13
pernod + wild fennel + cream

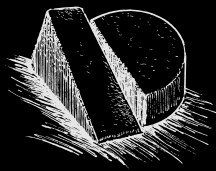
CRISPY FISH TACOS 13
smoked tomato salsa + queso fresco
local shishito peppers

SMOKED FISH DIP 11
pickled radish salad
crusty garlic bread

FIVE ALARM CHICKEN WINGS 10
fresno chiles + creamy blue cheese

MEATBALL SLIDERS 9
parmigiano + arugula

CHEESE BOARD 4 each
selection of artisanal cheeses
spiced walnuts + amarena cherries
local honey



RAW BAR

SAUCES: cocktail sauce, mignonette, fresh horseradish, & PT hot sauce

EAST COAST OYSTERS
2.50 each

WEST COAST OYSTERS
2.50 each

JUMBO SHRIMP COCKTAIL
13

CHILLED SEAFOOD PLATTER mkt

French
Onion Soup

SMOKED SHORT RIB & CAVE AGED GRUYERE
8

SALADS

LOCAL MIXED GREENS
bosc pears + spiced walnuts + blue cheese
white balsamic vinaigrette
9

CLASSIC CAESAR
piave vecchio + croutons
lemon anchovy dressing
7

CHOPPED SALAD
shaved cabbage + mixed greens + carrot
heirloom tomato + spiced corn nuts + mango
queso fresco + broccoli + avocado
sliced almonds + champagne dressing
13

AHI TUNA SALAD
asian greens + soba noodles + avocado
edamame + local radish
crushed peanuts + ginger soy dressing
17

add organic chicken (\$6)
or grilled shrimp (\$4 each)

ENTREES

DAY BOAT SCALLOPS

barley risotto + tomato confit + local basil
25

GRILLED ORGANIC SALMON

truffled corn nage + crispy potato salad
house smoked bacon
24

FISH & CHIPS

i.p.a. battered cod + garlic-butter chips
lemon tartar sauce
18

TANGLEWOOD FARMS CHICKEN

roasted vegetables + rosemary pan sauce
21

SHEPHERD'S PIE

braised lamb + roasted local root vegetables
duchess potatoes + aged vermont cheddar cheese
21

STUFFED PORK CHOP

serrano ham + manchego cheese
rosemary - roasted garlic mashed potatoes
arrowhead spinach + pork jus
25

BBQ RIBS

southern barbecue sauce + mac-n-cheese
24

STEAK AU POIVRE

12 ounce NY strip
green peppercorn brandy sauce + tavern fries
29

PRIME RIB*

scaloped potatoes
creamy horseradish + au jus
29

CHARGRILLED SKIRT STEAK

crispy cheese rice cake + chimichurri
pickled red onion
25

SMOKED SHORT RIB

horseradish-sour cream
fried onion rings
26

BURGERS & SANDWICHES

choice of tavern fries or house salad

TAVERN BURGER

ground in house + local tomato + onion + toasted bun
13

ADD

vermont cheddar
blue cheese
house smoked bacon

caramelized onions
sauteed mushrooms
fried egg
avacado

\$2 each

CRISPY SHRIMP PO' BOY

creole tartar sauce
16

PARK TAVERN CHEESESTEAK

caramelized onion + forest mushrooms + serrano chiles
imported fontina cheese
16

KICKASS REUBEN

house cured corned beef + swiss cheese
sauerkraut
thousand island dressing
on marble rye
15

VEGGIE BURGER

tomato-onion jam
wild arugula
14

BBQ PULLED PORK SANDWICH

house made coleslaw
12

GRILLED CHICKEN

imported fontina
lemon-basil mayo
13

DESSERT

\$8

APPLE COBBLER

KITCHEN SINK COOKIE

WARM BROWNIE SUNDAE

MASCARPONE CHEESECAKE

*available after 5pm

CONSUMER INFORMATION There is a risk with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

—A gratuity of 20% will be added to parties of 6 or more.—

House Cocktails

GRAPES OF WRATH 12

milagro silver tequila
lincourt pinot noir + lime + agave nectar
stiegl grapefruit + hopped grapefruit bitters

WATERMELON-BASIL COOLER 11

st. george botanivore gin + muddled watermelon lime
cane syrup + rock ice + basil leaf

DE PECHE MODE 10

rothman & winter crème de peche
st. george botanivore + king's ginger + lime
agave + peach bitters + republic of tea

LIBERATION 10

death's door gin + elderflower liqueur
rothman & winter crème de violette
cane syrup + fresh citrus + served up + lemon twist

FRENCH 85 12

house infused apricot cognac + fresh citrus
lemon twist + sparkling float

FRENCH TOAST FLIP 12

amaro nonio + berentzen apple + spice box whiskey maple syrup + st. elizabeth allspice dram
whole egg + black walnut swirl + cinnamon dust

GHOST OF PINE 10

rittenhouse rye + praline liquor + zirbenz stone
pine liqueur + mezcal mist + rock ice
black walnut bitters

STRAWBERRY FIELDS 12

tap 357 maple whiskey
muddled strawberries + lemon juice
agave nectar + rock ice + rhubarb bitters

WHISKEY 'N APPLES 9

berentzen apple + tullamore dew + agave nectar
lemon juice + served up + cinnamon sprinkle

SMOKED OLD FASHION 12

buffalo trace bourbon + cane syrup
cherry bark vanilla bitters
maple wood smoked glass + rock ice

P.T. MINT JULEP 10

house infused mint bourbon + mint syrup
crushed ice + fresh mint

Classics

CORPSE REVIVER #2 10

The Corpse Reviver family of cocktails are intended as 'hair of the dog' hangover cures, hence the name.

bombay gin + lillet blanc + citrus
cane syrup + absinthe mist

AVIATION 10

The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallack in New York during the early twentieth century.

st. george botanivore + luxardo maraschino
rothman & winter crème de violette
fresh citrus + marasca cherry

WHISKEY SOUR 11

An American classic first mentioned in a newspaper published in Wisconsin in 1870.

woodford reserve + fresh citrus + cane syrup
egg white + orange bitter swirl

LAST WORD 12

According to Ted Saucier the cocktail was created in the early 1920s in Detroit, where it was first served at the Detroit Athletic Club.

death's door gin + green chartreuse
luxardo maraschino + lime twist

SIDE CAR 12

The Sidecar was likely developed around the end of World War I in London or Paris.

The Ritz Hotel in Paris claims they invented it.

ansac cognac + grand marnier + fresh citrus + lime twist

SAZERAC 10

Created in New Orleans between 1838 and 1873 by Antoine Peychaud, possibly the original American cocktail.

dickel rye + peychaud's bitters + absinthe mist + lemon twist

HAND SHAKEN DAIQUIRI 12

Created by the American engineer Jennings Cox in the mining town of Daiquiri in the early 1900s

bacardi + cane syrup + lime juice + lime twist

COSMOPOLITAN 12

We're sticking with Cheryl Cook's story of creating this cocktail in South Beach in 1985.

We take pride in our perfectly balanced "cosmo."

russian standard + cointreau + cranberry
lime + orange twist

NEGRONI 10

Count Camillo Negroni named this creation at the Caffè Casoni in Florence, Italy in 1919.

It is the original Italian classic cocktail.

st. george botanivore gin + aperol
dolin rouge + orange twist

GRASSHOPPER 10

The drink reputedly originated at Tujague's, a landmark bar in the French quarter of New Orleans. Popular in the American South.

crème de cacao + crème de menthe + cream + fresh mint

HEMINGWAY DAIQUIRI 10

The Hemingway daiquiri so named because Hemingway drank it regularly at the El Floridita bar in Havana, Cuba.

wray & nephew overproof rum
luxardo maraschino + grapefruit juice

BLOOD & SAND 10

A scotch based cocktail introduced in 1922. It is named for Valentino's 1922 bullfighter movie "Blood and Sand."

tullamore dew + cherry heering + dolin rouge
o.j. + brandied cherry

WINES by the GLASS

SPARKLING

Naveran, Cava, "Brut Reserva", Spain 10/40
Trevisiol, Prosecco, Veneto, N.V. 12/48
Charles Heidsieck, Brut, Remis, N.V. 18/72

PINOT GRIGIO & PINOT GRIS

Discoveries, Pinot Grigio, Napa Valley 9/36
Banfi, Pinot Grigio, Montalcino 11/44

SAUVIGNON BLANC

Whitehaven, New Zealand 9/36
Round Pond, Napa Valley 12/48

PINOT NOIR

Lincourt, Santa Rita Hills 12/48
Laetitia, Arroyo Grande Valley, 14/56
Byron, Santa Maria Valley 1/64

ITALIAN RED

Banfi, Rosso di Montalcino, Tuscany 12/48
Tommaso Bussola, Ripasso, Veneto 12/48
Ornellaia "le Volte", Super Tuscan, Tuscany 16/64

RED BLENDS

Stratton Lummis, "The Riddler", Napa Valley 13/52
Farrier, "Presshouse", Alexander Valley 14/56

MERLOT

Discoveries, Napa Valley 9/36
Clos du Val, Napa Valley 12/48

CHARDONNAY

Discoveries, Napa Valley 9/36
J. Drouhin, "Laforet", France 10/40
Clos du Val, Napa Valley, 12/48
Byron, Santa Maria Valley, 14/56
Chalk Hill, Sonoma 16/64

ALTERNATIVE WHITE

Milbrandt, Riesling, Columbia Valley 9/36
Pierre Sparr, Gewurztraminer, Alsace 10/40
Wimmer-Czerny, Gruner Veltliner, Austria 10/40
Domaine de Nizas, Rose, Languedoc 10/40

ALTERNATIVE RED

Palacios Remondo, Garnacha/Tempranillo, "Montesa", Rioja 10/40
Don Miguel Gascón, Malbec, "Reserva", Mendoza 12/48
Yangarra, Grenache, "Old Vine", McLaren Vale 14/56

CABERNET

Discoveries, Napa Valley 9/36
Sean Minor, Napa Valley 12/48
Frei Brothers, Alexander Valley 14/56
William Hill, Napa Valley, 18/72
2480, "Short Ends", Nap Valley 20/80
Honig, Napa Valley, 22/88

ZINFANDEL & SYRAH

Klinker Brick, Zinfandel, Lodi 12/48
Bianchi, Petite Sirah, Paso Robles 14/56

BEER ON TAP



GROWLERS

\$10 PURCHASE \$10 FILL

Any beer on tap

Small batch, artisan draft beers are probably the most interesting and enjoyable for true beer aficionados. That said, we look far and wide to bring you interesting selections we've found from small, independent breweries that represent the finest expressions of the craft. We purposely do not limit ourselves to local (that would be too easy), and our selection of draft beer is always changing. Please consult with your server for the most current offerings. You just never know when you're going to find that rare gem that makes the search worth the effort.

NARRAGANSETT LAGER PROVIDENCE, RI..... 6

Style: Pale Lager | Narragansett Brewing | ABV 5.0%

KRONENBOURG 1664 FRANCE..... 6

Style: Pale Lager | Kronenbourg Brewing | ABV 5.5%

KONIG PILSENER GERMANY..... 7

Style: German Pilsener | Konig Brauerei | ABV 4.9%

ORANGE BLOSSOM PILSNER ORLANDO, FL..... 7

Style: Pilsener | Thomas Creek Brewing | ABV 5.5%

UFO WHITE BOSTON, MA..... 7

Style: Belgian White | Harpoon Brewing | ABV 4.8%

FLORIDA CRACKER TAMPA, FL..... 7

Style: Belgian White | Cigar City Brewing | ABV 5.0%

ALPING SPRING BOSTON, MA..... 7

Style: Premium Lager | Boston Beer Company | ABV 5.3%

AYINGER BRAUWEISSE GERMANY..... 7

Style: Hefeweizen | Brauerei Aying | ABV 5.1%

WEIHENSTEPHANER HEFEWEISSE GERMANY..... 7

Style: Hefeweizen | Bayweische Staatsbrauerei Weihenstephan
ABV 5.4%

STIEGL GRAPEFRUIT AUSTRIA..... 7

Style: Fruit Beer | Stiegl Brewing | ABV 2.5%

ANGRY ORCHARD CINCINNATI, OH..... 7

Style: Cider | Boston Beer Company | ABV 5.0%

APRICOT ALE SEATTLE, WA..... 7

Style: Fruit Beer | Pyramid Brewing | ABV 5.1%

CARAMEL CREAM ALE BOYNTON BEACH, FL..... 7

Style: Cream Ale | Due South Brewing | ABV 4.6%

KENTUCKY BOURBON BARREL LEXINGTON, KY..... 8

Style: Strong Ale | Lexington Brewing | ABV 8.2%

GOOSE ISLAND IPA CHICAGO, IL..... 7

Style: American IPA | Goose Island Brewing | ABV 5.9%

STONE IPA ESCONDIDO, CA..... 7

Style: American IPA | Stone Brewing | ABV 6.9%

HOP OTTIN' BOONVILLE, CA..... 7

Style: American IPA | Anderson Valley Brewing | ABV 7.0%

DEAD GUY NEWPORT, OR..... 8

Style: Maibock | Rogue Brewing | ABV 6.6%

DALE'S PALE ALE LYONS, CO..... 7

Style: American Pale Ale | Oskar Blues Brewing | ABV 6.5%

HEMP ALE PASO ROBLES, CA..... 7

Style: Brown Ale | Nectar Brewing | ABV 5.7%

INDIA BROWN ALE MILTON, DE..... 7

Style: Brown Ale | Dogfish Head Brewing | ABV 7.2%

ABBEY ALE COOPERSTOWN, NY..... 7

Style: Abbey Dubbel | Ommegang Brewing | ABV 8.5%

MILK STOUT LONGMONT, CO..... 7

Style: Sweet Stout | Lefthand Brewing | ABV 6.0%

ROOT BEER PORTLAND, ME..... 4

Style: Root Beer | Shipyard Brewing | ABV 0.0%

“ Beer is proof that God loves us
and wants us to be happy.”

—Benjamin Franklin