

— STARTING MAY 11TH —



**MONDAY**  
**\$5 PRIME**  
**BURGERS**

**TUESDAY**  
**\$2**  **ALL**  
**DRAFT BEERS**

**WEDNESDAY**  
**1/2 OFF WINE**  
**BOTTLES**



## SNACKS & SHARES

### OYSTERS ON THE HALF SHELL { \$3 Each }

Bloody Mary Cocktail Sauce & Horseradish

### SPICY AHI TUNA TARTARE {16}

Avocado, Roasted Beets & Ginger Soy

### WOOD GRILLED OCTOPUS {13}

Corona Beans, Housemade Chorizo Aged Sherry Vinegar

### WARM PRETZELS {7}

Red Dragon Fondue

### MARYLAND CRABCAKE {15}

Tartar Sauce & Lemon

### THICK CUT POTATO CHIPS {7}

Caramelized Onion Dip

### DEVILED EGGS {7}

Blue Cheese & Bacon Bits

### MAPLE GLAZED PORK BELLY {12}

Asian Spices, Watercress  
Orange-Sesame Dressing  
Huckleberry Compote

### SWEET CORN RAVIOLIS {9}

Roasted Corn, Campari Tomatoes  
Ricotta Cheese & Opal Basil

### CRISPY FISH TACOS {10}

Smoked Tomato Salsa & Shaved Cabbage

### SMOKED FISH DIP {13}

Crusty Garlic Bread, PT Hot Sauce  
Local Radish Salad

### CHICKEN WINGS {11}

Sweet Chili Sauce & Blue Cheese Dip

### SOUTHERN FRIED PICKLES {3}

Ranch Dressing

## SALADS

### CLASSIC CAESAR {9}

Parmigiano, Sourdough Croutons  
Lemon-Anchovy Dressing

### HOUSE GREEN SALAD {9}

Mixed Greens, Blue Cheese, Fennel  
Celery & Cherry Tomatoes

### CHOPPED SALAD {14}

Shaved Cabbage, Mixed Greens  
Heirloom Tomato, Spiced Corn Nuts  
Onion, Carrot, Mango, Broccoli  
Queso Fresco, Avocado, Almonds  
Cucumber & Champagne Vinaigrette

Add Organic Chicken { \$6 }

Or Grilled Shrimp { \$4 Each }

### AHI TUNA SALAD {17}

Swank Farm Asian Greens, Pineapple  
Avocado & Ginger-Soy Dressing

### ROASTED BEET {12}

Local Burrata, Prosciutto Di Parma  
Swank Farm Cherry Tomatoes & Pistachio

*All burgers & sandwiches are served with a side of our hand cut fries. Side salad available upon request.*

## HANDCRAFTED BURGERS



### TAVERN BURGER {15}

Local Tomato, Onion & Toasted Bun

### VEGGIE BURGER {14}

Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula

### BUTCHER CUT {17}

BBQ Sauce, Blue Cheese, Smoked Bacon & Crispy Onion Ring

### SOUTHERN GODFATHER {17}

Pulled Pork, BBQ Sauce & Smoked Gouda

### THE GREEK {16}

Colorado Lamb, Grilled Feta, Tomato, Cucumber Tzatziki



### UPGRADE ANY BURGER { \$1 }

Vermont Cheddar  
Blue Cheese  
Swiss Cheese  
Mushrooms

House Smoked Bacon  
Caramelized Onions  
Fried Local Egg  
Hass Avocado

## QUALITY SANDWICHES

### YARDBIRD {14}

Grilled Chicken, Imported Fontina  
Lemon-Basil Mayo

### PULLED PORK SANDWICH {14}

BBQ & House Made Coleslaw

### PT CHEESESTEAK {17}

Caramelized Onion, Mushrooms  
Serrano Chiles & Fontina

### SMOKED SHORT RIB SLIDERS {16}

Sesame Seed Brioche, Cave Aged Gruyere  
Braised Red Cabbage

## SUPPER

### FISH N' CHIPS {17}

Rosemary-Sea Salt Chips & Malt Vinegar Aioli

### GRILLED ORGANIC SALMON {26}

Truffled Corn Nage, Crispy Potato, Market Greens  
& House Smoked Bacon

### TANGLEWOOD FARMS CHICKEN {21}

Spring Vegetable Hash & Natural Pan Jus

### JERK PORK CHOP {22}

Sweet Potatoes, Grilled Asparagus  
Scotch Bonnet-Mango Yogurt

### BARBECUE RIBS {27}

Bourbon Barbecue Sauce & Mac-n-Cheese

### STEAK AU POIVRE {29}

12 oz Prime NY Strip Steak, Tavern Fries  
Toasted Peppercorn-Brandy Sauce

### WOOD GRILLED HANGER STEAK {25}

Stone Ground Polenta, Roasted Campari Tomatoes  
Maitake Mushroom & Pickled Cipollini Onions

### BLUE CHEESE CRUSTED BRISKET {23}

Bacon-Onion Marmalade, Smoked Brisket  
Swank Farms Kale & Homemade Tater Tots

### PRIME RIB {29}

Scalloped Potatoes, Creamy Horseradish & Au Jus

## SIDES

### LOADED FRIES {7}

### TATER TOTS {5}

### MASHED POTATOES {5}

### SWEET MASH {5}

### MAC N' CHEESE {7}

### GRILLED ASPARAGUS {6}

### SHERRY-BACON BRUSSEL SPROUTS {6}

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Before placing your order, please inform your server if anyone in your party has a food allergy.  
Please No Separate Checks For Parties Of 8 Or More.