

SNACKS

WARM PRETZELS >12

Red Dragon Fondue

DEVILED EGGS >9

Blue Cheese & Bacon Bits

THICK CUT POTATO CHIPS >9

Caramelized Onion Dip

STARTERS

SMOKED FISH DIP >16

Crusty Garlic Bread & Beer-and-Butter Pickles

*AHI TUNA TARTARE >18

Yuzu Kosho, Crushed Avocado & Crispy Yucca Chips

CRISPY FISH TACO >16

Salsa Verde, Chipotle Mayo & Shaved Cabbage

CHICKEN WINGS >16

Sweet Chili Sauce & Cucumber-Yogurt

BUFFALO FRIED CHICKEN >15

Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SHRIMP SAGANAKI >18

Feta Cheese, Grilled Bread, Tomato, Capers
Kalamata Olives & Ouzo

SALADS

HOUSE SALAD >14

Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR >16

Sourdough Croutons & Lemon-Anchovy Dressing

BEEF & FRENCH FETA SALAD >18

Haricot Verts, Cherry Tomatoes
Pistachio Vinaigrette

CHOPPED SALAD >18

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

FREE RANGE CHICKEN >6

SHRIMP (3) >7

FAROE ISLAND SALMON >9

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	18
DOUBLE CHEESEBURGER	Craft American Cheese, Red Onion & Special Sauce	18
SMOKED SHORT RIB BURGER	Short Rib, Farm Egg, Bacon Cheddar Cheese & Special Sauce	20
PT CHEESESTEAK	Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese	21
FARMHOUSE CHICKEN SANDWICH	Grilled Chicken, Imported Fontina Lemon-Basil Mayo	17
FRIED CHICKEN SANDWICH	Bread & Butter Pickles & House Ranch	17
CUT 432 MINI BURGERS	Steak Sauce, Caramelized Onions Black Diamond Cheddar	18
PULLED PORK SANDWICH	BBQ & House Made Coleslaw	17
VEGGIE BURGER	Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	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 FRIED EGG CARAMELIZED ONIONS MUSHROOMS HASS AVOCADO
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SIGNATURES

FISH N' CHIPS	Rosemary-Sea Salt Potato Wedges & Malt Vinegar Aioli	25
GRILLED FAROE ISLAND SALMON	Crispy Potato Salad, Florida Sweet Corn Cherry Wood Smoked Bacon	32
CHICKEN SCHNITZEL	Bell & Evans Chicken, Heirloom Tomatoes, Mixed Greens Horseradish Dijonaise	27
JAMAICAN JERK PORK CHOP	Scotch Bonnet-Mango Yogurt & Asparagus	32
SMOKED BRISKET	Piquillo Pepper Barbeque, Fingerling Potato Salad Salsa Gribiche And Frisse	34
GRILLED SKIRT STEAK	Crispy Fingerling Potatoes, Pontano Farms Arugula Pickled Purple Onions & Piquillo Pepper Chimichurri	35
PRIME RIB	Au Jus, Creamy Horseradish & Rosemary-Garlic Mashed Potatoes	39

SIDES

ASPARAGUS	POTATO WEDGES	MAC N' CHEESE
MASHED POTATOES	TATER TOTS	LOADED FRIES

7

Please note that a 20% service charge will be added to parties of 7 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 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. Before placing your order, please inform your server if anyone in your party has a food allergy.