

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

GRILLED SPANISH OCTOPUS >21
Crispy Polenta, Salsa Verde, Piquillo Pepper
Pickled Shallot

MEATBALL SLIDERS >17
San Marzano Tomatoes, Shaved Grana Padano
Wild Arugula & Sesame Bastone

SALADS

HOUSE SALAD >14
Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR >16
Sourdough Croutons & Lemon-Anchovy Dressing

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

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
ROASTED HALF CHICKEN	Bell & Evans Chicken, Roasted Autumn Vegetable Hash Rosemary Pan Jus	28
*JAMAICAN JERK PORK CHOP	Scotch Bonnet-Mango Yogurt & Asparagus	32
SMOKED BRISKET	Blue Cheese Crust, Bacon-Onion Marmalade Spinach & Tater Tots	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
MASHED POTATOES

POTATO WEDGES
TATER TOTS

MAC N' CHEESE
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.