

CHEF
STEVE ZOBEL

DINNER

SOUS CHEF

LADANNA LAWES,
DAVID MORRIS,
YVON RIVIERE

BREADS, PASTAS, PASTRIES, DESSERTS, AND GELATOS ARE ALL MADE IN HOUSE DAILY

BOARDS

IMPORTED CHEESE BOARD SM 19 LRG 29.5

Dried & Fresh Fruits,
Marcona Almonds, Seeded Honey,
House-Made Jam, Frico, Baguette

CHARCUTIERE & SALUMI BOARD SM 23 LRG 37

Prosciutto, Salumis,
Marcona Almonds,
Baguette

IMPORTED CHEESE AND CHARCUTERIE BOARD 39

Selection of Four Cured Meats
& Four Imported Cheeses with
Accompaniments

FIRST COURSE

TAVERN SOFT PRETZEL 10

King Size Bavarian-Style Pretzel
Served with Yuengling Lager
Beer Cheese, Mustards

ASIAN CHICKEN WINGS 13

🍷 Soy Honey Glaze,
Ginger Ranch Dressing

BUTCHER SHOP MEATBALLS 14

San Marzano Sauce, Whipped Ricotta

COCONUT CRUSTED SHRIMP 14

Mango, Scotch Bonnet Coulis

FRESH FRIED CALAMARI (RI)

Spicy San Marzano Sauce 13
or Asian Calamari, Peanuts,
Apricots, Sweet-And-Sour Sauce 14

PAN SEARED SEA SCALLOPS 16

Bacon, Pecans, Apples, Aioli

MARYLAND JUMBO LUMP CRABCAKE 16

Creole Mustard Sauce

SLICED SEARED RARE TUNA TATAKI 16.5

Pineapple, Sweet Soy, Pickled Jalapeños

BIG CITY HAND CUT FRIES

WASABI WITH SRIRACHA 8.5

Micro Cilantro,
Toasted Sesame Seeds

TRUFFLE PARMESAN WITH TRUFFLE OIL 11

Truffle Salt,
Caesar Aioli

SALADS

CAESAR 9

TAVERN WEDGE 11

Bacon,
Red Onion,
Tomatoes,
Bleu Cheese Dressing

BIG CITY 11

Apple, Pear, Walnuts, Gorgonzola,
Cider Vinaigrette

BURRATA CAPRESE 15.5

Heirloom Tomatoes, EVOO, Sea Salt,
12 Year Aged Balsamic

CHOPPED GREEK

🍷 Blackened Chicken 18.5
Grilled Skirt Steak 21.5

COBB

🍷 Grilled Chicken 19.5
Wood-Grilled Shrimp 21.5
Grilled Skirt Steak 21.5

BURGERS & SANDWICHES

GRILLED JERK CHICKEN BREAST SANDWICH 15

Jerk Aioli, Arugula,
Tomato, French Fries

🍷 BUTTERMILK FRIED CHICKEN SANDWICH 15

Griddled Bun,
Sriracha Mayo,
Dill Pickles, Lettuce,
French Fries

10 OZ HOUSE BURGER 16

Hand Packed, Grain Fed Beef,
Tomato, Onion, Lettuce,
Dill Pickle, French Fries

DAILY BURGER SPECIAL 18

BLACKENED FISH SANDWICH 19.5

Dill Tartar Sauce,
Lettuce, Tomato, Bakery Bun,
French Fries

PIZZA

MARGHERITA 16

San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 17

San Marzano Sauce,
Sausage, Mozzarella

PEPPERONI 17.5

San Marzano Sauce,
Pepperoni, Mozzarella

PIZZA ADD-ONS

Bacon 3.75 | Meatballs 4
Mushrooms 3.75
Prosciutto Di Parma 5

MAIN COURSE

🍷 CHICKEN MILANESE 22
Greens, Burrata, Tomatoes,
Fig Vinaigrette

1/2 ROASTED JERK CHICKEN 22
Free Range, Bone-In, Red Beans & Rice,
Plantains, Cilantro Lime Sauce

SHRIMP PAD THAI 22.50
Egg, Peanuts, Bean Sprouts,
Scallions, Cilantro

RIGATONI BOLOGNESE 22.50
Veal, Beef, Barolo, Mushrooms

CODFISH & SHRIMP
CARIBBEAN RUNDOWN 26
Fresh Cod, Jasmine Rice,
Onion, Tomato, Jalapeño,
Curry Coconut Sauce

PAN ROASTED 12 OZ. PORK CHOP 27
Ginger Glaze, Charred Pineapple,
Roasted Plantains,
Seasonal Vegetable

PAN ROASTED
SALMON FILET 28
Tomato, Garlic,
Extra Virgin Olive Oil,
Grilled Asparagus, Jasmine Rice

MAINE LOBSTER
MACARONI & CHEESE 30
Aged Vermont Cheddar

GRILLED RARE TUNA 32
Wok Fried Vegetables,
Sushi Rice Cake,
Ginger Soy Vinaigrette

GRILLED FILET OF BEEF 39
Green Peppercorn Sauce,
Mashed Potatoes,
Seasonal Vegetable

GRILLED SKIRT STEAK MP
Kale Caesar Salad, Chimichurri,
Hand-Cut Steak Fries

FRESH MARKET FISH MP
Wood Grilled,
Roasted Fingerling Potatoes,
Seasonal Vegetable

WHITE WINES

Prosecco, Avissi, Treviso, Italy.....	10
Prosecco, Martini & Rossi, Veneto, Italy	11
Sparkling, Chandon, Brut, CA.....	13
Sparkling, Chandon, Rose, CA,(Split).....	13
Champagne, Moet & Chandon, Brut, N.V. Epernay, (Split)...	26
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy.....	11
Rose, Sunseeker, CA.....	10
Rose, Decoy, CA	11
Rose, Whispering Angel, Cotes de Provence, France	13
Sauvignon Blanc, Matua, Marlborough, New Zealand.....	9
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	13
Sancerre, Paul Cherrier, Lorie Valley, France	19
Chardonnay, Cambria, Santa Maria Valley, CA.....	10
Chardonnay, Wente, Monterey, CA.....	11
Chardonnay, Mer Soleil, Silver, Monterey, CA	12
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA.....	14
Chardonnay, Orin Swift, Mannequin, Napa Valley, CA.....	24
Pinot Grigio, Ruffino, Lumina, Delle Venezie, Italy.....	8
Pinot Gris, Archery Summit, Willamette, OR.....	12
Pinot Grigio, Santa Margherita, Alto Adige, Italy.....	16
Blend, Farmhouse, Cline, Carneros, CA.....	9
Vinho Verde, Azevedo, Portugal.....	8
Riesling, Chateau St. Michelle, Washington	8
Riesling, Pikes, Hills & Valleys, Clare Valley, Australia.....	11

FROSÉ \$10

Frozen Rosé, Captain Morgan Grapefruit Rum, Peach Purée

WINE FLIGHT

(4) 2 oz Tastes of Each Wine on Tap..... 14

RED WINES

Pinot Noir, 10 Span, Monterey, CA.....	8
The Crossings, Marlboro, New Zealand.....	12
Pinot Noir, Lange, Willamette Valley, Oregon.....	15
Pinot Noir, Belle Glos, Las Alturas, Santa Lucia Highlands, CA.....	19
Pinot Noir, The Four Graces, Willamette Valley, OR	23
Merlot, Chateau Souverain, CA.....	8
Merlot, Sterling, Napa Valley, CA.....	12
Malbec, Proemio, Mendoza, Argentina.....	9
Malbec, Terrazas, Reserva, Mendoza, Argentina.....	12
Cabernet/Shiraz, Penfolds Max, Australia.....	13
Zinfandel, Seghesio, Sonoma, CA.....	14
Chianti, Ruffino, Tuscany, Italy.....	9
Baby Amarone, Masi, Campofiorin, Veneto, Italy.....	12
Super Tuscan, Argiano, NC, Tuscany, Italy.....	14
Bordeaux, Grand Lstrac, Lstrac-Medoc, France	20
Cotes du Rhone, E. Guigal, France.....	11
Red Blend, Meandro, Douro, Portugal.....	14
Red Blend, Duckhorn, Paraduxx, Napa Valley, CA.....	18
Red Blend, Orsi Posca Rossa, Emilia-Romagna, Italy.....	15
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA.....	22
Cabernet Franc, Laroque, Languedoc-Roussillon, France.....	9
Cabernet Sauvignon, Skyfall, Columbia Valley, WA.....	10
Cabernet Sauvignon, Josh, CA.....	11
Cabernet Sauvignon, Skyside by Newton, Sonoma, CA.....	14
Cabernet Sauvignon, Oberon, Napa Valley, CA.....	16
Cabernet Sauvignon, Honig, Napa Valley, CA.....	23

WINES ON TAP

	6 OZ	9 OZ
Chardonnay, Toad Hallow, Mendocino County, CA .	11	16
Sauvignon Blanc, Rodney Strong, Sonoma, CA.....	12	18
Pinot Noir, Meiomi, CA.....	12	18
Cabernet Sauvignon, Simi, Napa Valley.....	12	18

DRAFT BEER

*LOCALLY CRAFTED

Ask about our seasonal bottle offerings

*American Lager, Copperpoint, FL, 5.0% 7.50	6.5
*Dark Lager, La Yuma, Veza Sur, FL 44%	6.5
Lager, Bud Light, MO, 4.2%	6.5
Amber Ale, Fat Tire, New Belgium, CO, 5.2%.....	7
*Hefeweizen, Floridian, Funky Buddha, FL, 5.6%	7
*Lager, Havana Lager, Concrete Beach Brewery, FL, 5.2%	7
*Citrus Ale, Islamorada, FL. 5.0%	7.5
Lager, Stella Artois, Belgium, 5.0%	7.5
*Belgian Pale Ale, Barrel of Monks Single in Havana	
Guava, FL 4.5%.....	8
*IPA, Jai Alai, Cigar City, FL, 7.5%	8
Dry Stout, Guinness, Ireland, 4.2%	8
*IPA, Hop Gun, Funky Buddha, FL, 7.7%	8
*Pilsner, Khoffner, FL, 5.0%	8.5
Seasonal Tap	MP

BEER FLIGHT

(4) 2 oz Taste of any Beer on Tap.....14



OUR CHICKEN IS FREE RANGE. THEY SCRATCH AND ROAM AND DON'T GET FED ANTIBIOTICS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.