

JOIN US EVERY SATURDAY AND SUNDAY FOR

CHEF
STEVE ZOBEL

BRUNCH AND LUNCH

SOUS CHEF
LADANNA LAWES,
YVON RIVIERE

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

***UNLIMITED MIMOSAS 15**
Fresh-Squeezed Orange Juice from Pompano Beach
OR
***ENDLESS BLOODY MARYS 15**
Zing Zang Bloody Mary Mix

***BOTTOMLESS BELLINIS 15**
Sparkling Wine, Fresh Peach Purée
OR
***INFINITE APEROL SPRITZES 15**
Aperol, Sparkling Wine, Soda Water

(*with the purchase of any entrée)

EGGS

• CAGE FREE •

OMELETTE 13
Applewood Smoked Bacon, Tomato,
Vermont Cheddar, Fresh Fruit, Toast & Butter

SUNNY SIDE UP EGGS 13
Housemade Breakfast Sausage,
Toast & Jam, Breakfast Potatoes

CRAB CAKE EGGS BENEDICT 17
Hollandaise Sauce, Breakfast Potatoes

STEAK N EGGS 17
2 Eggs Sunny Side Up, Breakfast Potatoes,
Kitchen Steak Sauce

TRADITIONAL EGGS BENEDICT 13
Hollandaise Sauce, Breakfast Potatoes

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

BUTCHER SHOP MEATBALLS 14
San Marzano Sauce,
Whipped Ricotta

ASIAN CHICKEN WINGS 13
🍷 Soy Honey Glaze,
Ginger Ranch Dressing

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

BIG CITY
HAND CUT FRIES
WASABI WITH SRIRACHA 8.5
Micro Cilantro, Toasted Sesame Seeds

TAVERN BEER CHEESE
AND GRAVY 9.5
with Bacon, Scallions

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

COBB

🍷 Grilled Chicken **19.5**

Wood-Grilled Shrimp **21.5**

Grilled Skirt Steak **21.5**

BURGERS & SANDWICHES

10 OZ HOUSE BURGER 12.5
Hand Packed, Grain Fed Beef, Tomato,
Onion, Lettuce, Dill Pickle, French Fries

🍷 **BUTTERMILK FRIED CHICKEN SANDWICH 14.5**
Griddled Bun, Sriracha Mayo, Dill Pickles,
Lettuce, French Fries

DAILY BURGER SPECIAL 14.5

BLACKENED FISH SANDWICH 18.5
Dill Tartar Sauce, Lettuce,
Tomato, Bakery Bun,
French Fries

BREAKFAST SPECIALTIES

CHALLAH FRENCH TOAST 12.5
Vermont Maple Syrup, Fruit Salad

ROASTED APPLE
BUTTER WAFFLE 14.5
Mascarpone, Candied Pecans,
Vermont Maple Syrup,
Pumpkin Spice Butter

CLASSIC BUTTERMILK
PANCAKES 12.5
Vermont Maple Syrup, Fresh Fruit

BELGIAN WAFFLES 13
Whipped Butter,
Vermont Maple Syrup,
Freshly Whipped Cream

BLUEBERRY PANCAKES 14.5
Whipped Butter,
Vermont Maple Syrup,
Fresh Fruit

BANANA NUTELLA
FRENCH TOAST 15
Vermont Maple Syrup, Fresh Fruit

PROSCIUTTO AND
AVOCADO TOAST 14.5
Sunny Side Up Egg

PIZZA

MARGHERITA 16
San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 17
San Marzano Sauce,
Sausage, Mozzarella

BREAKFAST PIZZA 17.5
Sunny Side Up Eggs, Scallions,
Hollandaise Sauce, Applewood Bacon

PEPPERONI 17.5
San Marzano Sauce, Pepperoni, Mozzarella

PIZZA ADD-ONS
Bacon **3.75** | Meatballs **4**
Mushrooms **3.75** | Prosciutto Di Parma **5**

WHITE WINES

Prosecco, Avissi, Treviso, Italy.....10
Prosecco, Martini & Rossi, Veneto, Italy11
Prosecco, Prosecco Zero, Treviso, Italy.....12
Sparkling, Chandon, Brut, CA.....13
Sparkling, Chandon, Rose, CA, (Split).....13
Champagne, Moët & 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, Cuvee Silex Michel Girault, Sancerre, Fr.....15
Sancerre, Paul Cherrier, Lorie Valley, France.....19
Chardonnay, Cambria, Santa Maria Valley, CA.....10
Chardonnay, Wentle, 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
Pino Gris, Portlandia, Willamette Valley, Or.....10
Pinot Grigio, Santa Margherita, Alto Adige, Italy.....16
Vinho Verde, Azevedo, Portugal.....8
Riesling, Chateau St. Michelle, Washington.....8
Viognier, Mcmanis, River Junction, Ca.....8

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, Mcmanis, Lodi, 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, Badgerhound, Sonoma Valley, CA.....12
Chianti, Ruffino, Tuscany, Italy.....9
Baby Amarone, Masi, Campofiorin, Veneto, Italy.....12
Super Tuscan, Argiano, NC, Tuscany, Italy.....14
Bordeaux, Grand Listrac, Listrac-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

*Dark Lager, La Yuma, Veza Sur, FL 4.4%6.5

Lager, Bud Light, MO, 4.2%6.5

*Hefeweizen, Floridian, Funky Buddha, FL, 5.6%7

*Lager, Havana Lager, Concrete Beach Brewery, FL, 5.2%7

*American Lager, Copperpoint, FL, 5.0%7.5

*Citrus Ale, Islamorada, FL. 5.0%7.5

Lager, Stella Artois, Belgium, 5.0%7.5

*Belgian Pale Ale, Barrel of Monks S. I. H. 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

*White I.P.A., Deflated, T.R. Brewery, FI 7.7%8.5

Seasonal TapMP

BEER FLIGHT

(4) 2 oz Taste of any Beer on Tap14



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.