

JOIN US EVERY SATURDAY AND SUNDAY FOR

CHEF
STEVE ZOBEL

BRUNCH AND LUNCH

SOUS CHEF
LADANNA LAWAS

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

***UNLIMITED MIMOSAS 16**
Fresh-Squeezed Orange Juice from Pompano Beach
OR
***ENDLESS BLOODY MARYS 16**
Zing Zang Bloody Mary Mix

***BOTTOMLESS BELLINIS 16**
Sparkling Wine, Fresh Peach Purée
OR
***INFINITE APEROL SPRITZES 16**
Aperol, Sparkling Wine, Soda Water

(*with the purchase of any entrée)

EGGS • CAGE FREE •

OMELETTE 13.5
Applewood Smoked Bacon, Tomato,
Vermont Cheddar, Fresh Fruit, Toast & Butter

SUNNY SIDE UP EGGS 13.5
Housemade Breakfast Sausage,
Toast & Jam, Breakfast Potatoes

CRAB CAKE EGGS BENEDICT 17.5
Hollandaise Sauce, Breakfast Potatoes

STEAK N EGGS 17.5

2 Eggs Sunny Side Up, Breakfast Potatoes,
Kitchen Steak Sauce

TRADITIONAL EGGS BENEDICT 13.5
Hollandaise Sauce, Breakfast Potatoes

BOARDS

IMPORTED CHEESE BOARD
SM 20 LRG 30.5
Dried & Fresh Fruits,
Marcona Almonds, Seeded Honey,
House-Made Jam, Frico, Baguette

CHARCUTIERE & SALUMI BOARD
SM 24 LRG 38
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 10.5
King Size Bavarian-Style Pretzel
Served with Yuengling Lager Beer Cheese,
Mustards

BUTCHER SHOP MEATBALLS 14.5
San Marzano Sauce,
Whipped Ricotta

ASIAN CHICKEN WINGS 13.5
🐔 Soy Honey Glaze,
Ginger Ranch Dressing

FRESH FRIED CALAMARI (RI)
Spicy San Marzano Sauce **13.5**
or Asian Calamari, Peanuts,
Apricots, Sweet-And-Sour Sauce **14.5**

PAN SEARED SEA SCALLOPS 16.5
Bacon, Pecans,
Apples, Aioli

MARYLAND JUMBO LUMP
CRABCAKE 16.5
Creole Mustard Sauce

BIG CITY HAND CUT FRIES

WASABI WITH SRIRACHA 8
Micro Cilantro, Toasted Sesame Seeds

TAVERN BEER CHEESE
AND GRAVY 10
with Bacon, Scallions

TRUFFLE PARMESAN
WITH TRUFFLE OIL 11
Truffle Salt, Caesar Aioli

SALADS

CAESAR 9.5

TAVERN WEDGE 11.5
Bacon, Red Onion, Tomatoes,
Bleu Cheese Dressing

BIG CITY 10
Apple, Pear, Walnuts, Gorgonzola, Cider Vinaigrette

BURRATA CAPRESE 16
Heirloom Tomatoes, EVOO, Sea Salt,
12 Year Aged Balsamic

COBB

🐔 Grilled Chicken **16.5**

Wood-Grilled Shrimp **19**

Grilled Skirt Steak **19**

BURGERS & SANDWICHES

10 OZ HOUSE BURGER 13
Hand Packed, Grain Fed Beef, Tomato,
Onion, Lettuce, Dill Pickle, French Fries

🐔 **BUTTERMILK FRIED CHICKEN SANDWICH 15**
Griddled Bun, Sriracha Mayo, Dill Pickles,
Lettuce, French Fries

DAILY BURGER SPECIAL 15

BLACKENED FISH SANDWICH 19
Dill Tartar Sauce, Lettuce,
Tomato, Bakery Bun,
French Fries

BREAKFAST SPECIALTIES

CHALLAH FRENCH TOAST 13
Vermont Maple Syrup, Fruit Salad

ROASTED APPLE
BUTTER WAFFLE 15
Mascarpone, Candied Pecans,
Vermont Maple Syrup,
Pumpkin Spice Butter

CLASSIC BUTTERMILK
PANCAKES 13
Vermont Maple Syrup, Fresh Fruit

BELGIAN WAFFLES 13.5
Whipped Butter,
Vermont Maple Syrup,
Freshly Whipped Cream

BLUEBERRY PANCAKES 15
Whipped Butter,
Vermont Maple Syrup,
Fresh Fruit

BANANA NUTELLA
FRENCH TOAST 15.5
Vermont Maple Syrup, Fresh Fruit

PROSCIUTTO AND
AVOCADO TOAST 15
Sunny Side Up Egg

PIZZA

MARGHERITA 16
San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 16.5
San Marzano Sauce,
Sausage, Mozzarella

BREAKFAST PIZZA 18
Sunny Side Up Eggs, Scallions,
Hollandaise Sauce, Applewood Bacon

PEPPERONI 16.5
San Marzano Sauce, Pepperoni, Mozzarella

PIZZA ADD-ONS
Bacon **4** | Meatballs **4.5**
Mushrooms **4** | Prosciutto Di Parma **5.5**

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, Moet & Chandon, Brut, N.V. Epernay, (Split).....26
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy.....11
Rose, Decoy, CA.....11
Rose, Browne Family, Yakima Valley, WA.....12
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, Talbott Kali Hart, 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) 4 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, Marcelo Bocado, 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, La Grand Dame, Chateau Lavagnac, Bordeaux, France.....19
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, Wente, Livermore Valley, CA.....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, Wente, Riva Ranch, Monterey, CA.....	12	18
Sauvignon Blanc, Rodney Strong, Sonoma, CA.....	12	18
Pinot Noir, Meiomi, CA.....	12	18
Cabernet Sauvignon, Joel Gott, CA.....	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

*American Lager, Copperpoint, FL, 5.0%7.5

*Citrus Ale, Islandmorada, 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, Hop Gun, Funky Buddha, FL, 7.7%8

*Hefeweizen, Gulfstream, FL, 6.5%8.5

*IPA, Jai Alai, Cigar City, FL, 7.5%8.5

*Pilsner, Khoffner, FL, 5.0%8.5

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

Local Seasonal.....MP

Seasonal Tap.....MP

BEER FLIGHT
(4) 4 oz Tastes 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.