

CHEF
STEVE ZOBEL

LUNCH

SOUS CHEF
LADANNA LAWAS

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

FIRST COURSE

CHEF'S FRESH SOUP OF THE DAY 7.5

HUMMUS AND GRILLED PITA 13.5
Israeli Salad, Olives, Feta

🐔 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

BIG CITY HAND CUT FRIES

WASABI WITH SRIRACHA 7.5
Micro Cilantro, Toasted Sesame Seeds

TAVERN BEER CHEESE AND GRAVY 9.5
Bacon, Scallions

TRUFFLE PARMESAN WITH TRUFFLE OIL 10.5
Truffle Salt, Caesar Aioli

SALADS

BIG CITY SALAD 9.5
Apple, Pear, Walnuts, Gorgonzola, and Cider Vinaigrette

🐔 TAVERN WEDGE SALAD 14
Grilled Chicken, Bacon, Red Onion, Tomatoes, Blue Cheese Dressing

🐔 CHOPPED GREEK SALAD 15.5
Blackened Chicken, Onion, Kalamata Olive, Tomato, Feta, Green Peppers

CAESAR
Grilled Chicken Paillard 15.5 | Grilled Salmon Fillet 18

QUINOA TABOULEH
Cucumbers, Tomato, Parsley, Lemon, Local Greens, Evoo
🐔 Grilled Chicken 15.5 | Grilled Shrimp 18.5
Grilled Skirt Steak 18.5

ARUGULA, CURLY SPINACH AND SKIRT STEAK SALAD 18.5
Parmesan, Vinaigrette, Spicy Bread Crumbs

🐔 COBB SALAD
Grilled Chicken 16 | Grilled Shrimp 18.5
Grilled Skirt Steak 18.5

WINTER CITRUS SPINACH SALAD
Orange, Grapefruit, Tangerine, Fennel, Creamy Yogurt Dressing
🐔 Grilled Chicken 17 | Grilled Shrimp 19 | Grilled Skirt Steak 19

TUNA POKE NOODLE BOWL 19.5
Wakame, Wasabi Peas, Fresno Peppers, Romaine, Sesame Seeds

DAILY SPECIALS

MARKET FRESH FISH OF THE DAY
DAILY PRICE

CUP OF SOUP & HALF SANDWICH OF THE DAY
13.5

SANDWICHES

MEATBALL SMASH 13.5
Grilled Meatball Patty,
Fresh Mozzarella, Marinara,
Side Caesar Salad

PROSCIUTTO AND
AVOCADO TOAST 14.5
Sunny Side Up Egg

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

GRILLED CHICKEN
AND PORTABELLA 16
Ciabatta Bread,
Pesto Hummus

SMOKED TURKEY
RACHEL ON RYE 15
Coleslaw, Swiss,
1000 Island, French Fries

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

FAVORITES

ALL DISHES CAN BE PREPARED WITH GLUTEN FREE PENNE PASTA

🐔 LADANNA'S JERK CHICKEN 14.5
Free Range Bone in ¾ Chicken,
Red Beans and Rice,
Peppers, Plantains, Rum

FALL VEGGIE RADIATORE PASTA 15.5
Charred Broccoli, Roasted Squash,
Fresno Peppers,
Parmesan, Goat Cheese,
Garlic, Basil, EVOO

CHICKEN MILANESE 16.5
Fresh Mozzarella Burrata, Tomatoes,
Greens Salad, Fig Vinaigrette

SHRIMP PAD THAI 17
Egg, Peanuts, Bean Sprouts, Scallions

PAN ROASTED SALMON FILLET 19.5
Tomato, Garlic, Grilled Asparagus,
EV00, Jasmine Rice

RIGATONI BOLOGNESE 16.5
Veal, Beef, Barolo, Mushrooms

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

DAILY BURGER SPECIAL 14.5

PIZZA

SALSICCIA 16
San Marzano Sauce,
Sausage, Mozzarella

MARGHERITA 15.5
San Marzano Sauce,
Fresh Basil, Fresh
Mozzarella

PEPPERONI 16
San Marzano Sauce,
Pepperoni, Mozzarella

PIZZA ADD-ONS

Arugula 4 | Bacon 3.75 | Meatballs 4 | Mushrooms 3.75 | Prosciutto Di Parma 5

WHITE WINES

Prosecco, Avissi, Treviso, Italy.....	10
Prosecco, Martini & Rossi, Veneto, Italy.....	11
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, 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, 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
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 Bocardo, 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, 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, Toad Hollow, 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

*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

*Hefeweizen, Gulfstream, FL, 6.5% 8

Dry Stout, Guinness, Ireland, 4.2% 8

*IPA, Hop Gun, Funky Buddha, FL, 7.7% 8

*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

*Lager, Havana Lager, Concrete Beach Brewery, FL, 5.2% 8.75

Seasonal Tap MP

BEER FLIGHT

(4) 4 oz Tastes 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.