



Beginners

Garlic Parmesan Fries \$7

Crisp, fries coated with grated parmesan and fresh garlic. Served with a truffle aioli on the side.

Wild Mushroom Flat Bread \$10

Wild mushrooms scattered over toasty flatbread with ricotta cheese, caramelized onions and fresh thyme.

Roasted Garlic Chicken Wings \$8

Chicken wings roasted to perfection then drizzled with a garlic butter sauce.

Crab Cakes \$17

Two of our house made lump crab cakes served with sweet corn relish and lemon aioli.

House Spiced Pork Rinds \$7

Fried until golden and crispy and sprinkled with cheddar cheese dust.

Tavern Shrimp \$9

Jumbo shrimp breaded, fried and served with a Sriracha lime aioli.

Between Bread

Pan-Fried Mahi-Mahi \$15

Fresh Mahi Mahi pan fried and served with remoulade, sauerkraut and bibb lettuce on two slices of rye.

Double Steak Burger \$13

Two steakburgers topped with melted American cheese, red onion jam and served on a brioche bun.

Roasted Pork \$12

Oven roasted pork served with pickled vegetable, cilantro, and spicy aioli on a baguette.

Fried Chicken Salad \$10

House made fried chicken salad topped with rustic slaw and Sriracha honey. Served on sourdough bread.

Greens

Arugula Salad \$10

Wild arugula tossed with watermelon, feta cheese and tomatoes.

Little Gems Caesar \$9

Romaine lettuce, parmesan cheese, tomato and our torn croutons with our Caesar dressing.

Add Chicken \$2

Spinach Salad \$11

Cranberries, apples, bleu cheese crumbles and toasted almonds tossed with white wine vinaigrette.

Mixed Salad \$7

Fresh lettuce, cucumbers, tomatoes and shredded cheddar cheese served with a balsamic vinaigrette.

Plates

Shrimp Scampi \$25

Pan fried jumbo shrimp bathed in a delicious roasted garlic cream sauce and served over pasta.

Ribeye Steak \$29

Perfectly seasoned and fire-grilled ribeye steak with a béarnaise sauce, served with french fries, balsamic onions, wild mushrooms and bacon.

Beef Brisket \$19

Slow smoked, melt-in-your-mouth brisket served with griddled corn bread, pimento cheese and sweet & sour onions.

Mahi Mahi \$23

Pan fried mahi mahi served with country olive tapenade, grilled artichokes and a lemon beurre blanc.

Beer Brined Chicken \$14

Grilled chicken breast with asparagus, mushroom demi and fingerling potato hash.

Consuming raw or under cooked meats, poultry, seafood, shell fish or egg may increase your risk of food borne illness.

Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate your needs.