

***Tavern Burger**-8oz Choice Ground Beef Patty /Horseradish Cream Sauce/ Fried Onions/
Cheddar Cheese/ Lettuce/ Tomato - \$14

Chicken Marsala – Pan Seared Chicken Cutlet in a Mushroom & Marsala Wine Sauce
with a hint of cream over Pappardelle Pasta- \$13

***Mixed Grill Salad** – Part Caesar Salad, Part House Ensalade Topped with Grilled
Shrimp/ Lobster & Steak -\$22

Cavatelli & Broccoli -Tossed in Garlic White Wine Sauce -\$11
Add on- Sausage or Chicken (\$5) or Combo (\$8)

***Caesar Salad**- Crispy Romaine Lettuce/ Garlic Croutons/ Shaved Parmesan Cheese
Tossed in House Made Caesar Dressing-\$8
Add on: Grilled Chicken (\$5)/ Shrimp (4) (\$6)/ Salmon (\$6)/ Steak (\$7)

River Sandwich- Beer Battered Fish/ Spicy Remoulade / Shredded Iceberg Lettuce/
Tomato-\$11

Turkey Burger- Pineapple Salsa/ Swiss cheese/ Teriyaki Glaze-\$10

Fish Tacos- Duo of Fried COD Filets/ Shredded Iceberg/ Tavern Pico De Gallo/ Sriracha
Mayo-\$10

Tavern Club- Swiss Cheese/ Sliced Tomato/ Iceberg Lettuce/ Applewood Smoked Bacon/
Mayo/ Choice of Turkey/ Chicken or Burger -\$12

Cobb Salad- Mixed Greens/ Hard Boiled Egg/ Crumbled Bleu Cheese/ Avocado/ Cherry
Tomato/ Crispy Bacon/ Buttermilk Ranch Dressing -\$9

Between the Bread

Available Served on a Brioche Roll/ Grinder/ Griddled Panini

Chicken or Meatball Parmesan- House Made Marinara/ Mozzarella Cheese-\$10

Pesto Chicken- Grilled Chicken Breast/ Basil Pesto/ Fresh Mozzarella/ Sundried Tomato-\$11

Rueben – Veal Pastrami/ Caramelized Onion/ Swiss Cheese/ Thousand Island - \$13

Grilled Marinated Vegetable & Mozzarella Cheese-\$9

Steak- Mushroom/ Onion/Red Pepper / Swiss Cheese-\$12

Italian Combo- Prosciutto/ Sopressata /Tomato/ Mozzarella/ Basil Pesto- \$11

Jerk Chicken- Caribbean Jerk Dusted Chicken/ Pineapple Salsa/ Cheddar Cheese-\$11

Sausage & Spinach- Italian Sausage/ Sautéed Spinach/ Ricotta Cheese/ E.V.O.O.-\$11

Sandwiches Served Your Choice of Roasted Potato Wedges/ Chips/ Shoestring, Sweet Potato or Eggplant Fries/ Side Garden or Caesar Salad

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked

Wood Fired Pizza Selections

Traditional Mozzarella Cheese/ Marinara **11**

Margherita Vine Ripened Tomato/ Basil/ Garlic/ Fresh Mozzarella/ EVOO **12**

Fig Prosciutto/ Caramelized Onion/ Goat Cheese/ Balsamic Reduction Drizzle **14**

Sweet Sausage Soppressata / Mozzarella **14**

Broccoli Ricotta/ Parmesan/ Kalamata Olive **12**

Sausage & Broccoli Caramelized Onion / Ricotta Cheese / Fresh Basil **13**

Chicken Parmesan Panko Crusted Chicken / Ricotta Cheese **14**

Mashed Potato Cheddar Cheese/ Crispy Bacon/ Pan Gravy/ Frizzled Onions **14**

Buffalo Chicken Crispy Chicken/ Buffalo Sauce/ Bleu Cheese/Arugula **14**

Meat Lovers Bacon/ Sausage/ Pepperoni/ Prosciutto/ Meatball **15**

Veggie Roasted Seasonal Vegetables/ Mozzarella **13**

Prosciutto Buratta Basil Pesto **14**

Steak Sinatra Flank Steak/ Mushroom/ Onion/ Red Peppers/ Sweet Vermouth Demi-
Glace Marinara **14**

Jack Mac Pulled Chicken Tossed in Our Jack Daniels Sauce/ Cheddar Mac n Cheese
Apple Wood Smoked Bacon **14**



BY THE GLASS SELECTIONS

Seasonal House Made Sangria \$9

Sparkling & Whites

Prosecco/ Mionetto/Italy	\$8	Chardonnay /Hess Select/Monterey CA	\$10
Pinot Grigio /Riff/Italy	\$9	Chardonnay /Angeline/ CA	\$8
Riesling/ Dr. Frank's/ NY	\$10	Rose/ Fleur De Mer/ France	\$10
Sauvignon Blanc		White Zinfandel/ Almaden Vineyards/ CA	\$7
Monkey Bay /New Zealand	\$8	Moscato D'Asti/Cupcake Vineyards/Italy	\$8

Reds

Pinot Noir/ Angeline/ CA	\$8	Merlot /Jade Mountain/CA Blend	\$9
Pinot Noir /Meiomi/CA	\$12	Merlot /Decoy/ Sonoma CA	\$12
Chianti/Biorgianni	\$10	Cabernet /Picket Fence/ Sonoma CA	\$10
Montepulciano /La Valentina	\$9	Cabernet /Josh Cellars/ Napa CA	\$12
Malbec / Kaiken/Argentina	\$9		