

BRUNCH  
10am-4pm  
Saturday & Sunday

DINNER  
4pm-11pm  
Monday-Sunday

LUNCH  
11am-4pm  
Monday-Friday

HAPPY HOUR  
4pm-7pm  
Monday-Friday



EXECUTIVE CHEF  
Ryan Cauffman

PROPRIETOR  
Alyse Cohen

## DRINKS

*all Signature Cocktails are 8*

**OLD FASHIONED**  
*rye whiskey, housemade thyme  
syrup, orange bitters*

**ORANGE BLOSSOM-TINI**  
*hangar 1 mandarin vodka, grand  
mariner, squeezed orange*

**TAVERN TEA**  
*gin, rum, vodka, tequila, squeezed  
lemon, simple syrup,  
coca-cola classic*

**RUBY RED CRUSH**  
*grapefruit vodka, squeezed  
grapefruit, orange liqueur,  
sprite*

**BARREL AGED SAZERAC**  
*rye whiskey, cognac, lemon peel,  
peychauds bitters*

**MOSCOW MULE**  
*vodka, squeezed lime, housemade  
ginger beer*

**MANHATTAN**  
*seasonal house infused bourbon,  
sweet vermouth, angostura bitters*

**POMEGRANTE COSMO**  
*vodka, orange liqueur,  
squeezed lime, housemade  
pomegranate syrup*

**PROFESSOR PLUM**  
*house infused roasted red pepper  
tequila, house made plum syrup,  
peach bitters*

**PICK-ME-UP-TINI-TIME**  
*house infused espresso vodka,  
chocolate liqueur, kahlua,  
bailey's, cream*

**BEVERAGES**  
*coffee, tea, iced tea, soda*

## SIDES

**HAND CUT FRENCH FRIES GF-V**  
*honey-truffle parmesan fries 5*

**EGGPLANT FRIES GF-V**  
*pepperoni dipping sauce 4*

**THREE CHEESE SHELLS V**  
*gruyere, fontina, asiago 6*

**ROASTED BRUSSELS**  
*with dark cherries and bacon 6*

**ROASTED CAULIFLOWER V**  
*truffle panko, popcorn grits 6*

**MASHED POTATOES  
AND GRAVY GF-V**  
*Yukon golds, creamy  
onion gravy 5*

**BRAISED  
SWISS CHARD GF-V 4**

**FARMER'S PLATE**  
*any four of our  
delicious sides 14*

## TAVERN BITES

**CHICKEN WINGS**  
*Peruvian style, salsa verde 9*

**FRIED CALAMARI**  
*fried artichokes and  
caper berries, lemon aioli  
dipping sauce 11*

**REUBEN FRIES**  
*dill pickle fries, pastrami,  
Swiss cheese sauce,  
pickled peppers 8*

**STREET CORN GF-V**  
*cotija cheese, avocado,  
cilantro 7*

**BOILED PEANUT HUMMUS V**  
*pickled vegetables  
and pita chips 8*

**PORK TAILS GF**  
*kung pao sauce,  
spicy peanuts, red chilis 9*

**MEATBALLS**  
*baked fontina, focaccia,  
smoky tomato sauce 8*

**DEVEILED EGGS GF**  
*pork rillette, chicharron,  
pickled peppers 5*

**CRAB DIP**  
*lump crab,  
Monterrey jack cheese,  
sweet corn, fried  
green tomatoes 14*

## SOUPS & SALADS

**CREAM OF CRAB SOUP**  
*lump blue crab, old bay  
pop-over with  
gruyere cheese 10*

**TODAY'S SOUP**  
*please ask your server  
for details 7*

**STEAK SALAD GF**  
*mixed greens, fondant potatoes,  
pickled onions,  
creamy bleu cheese,  
steak sauce vinaigrette 14*

**CLASSIC  
CAESAR SALAD V**  
*romaine lettuce, sourdough croutons,  
parmesan cheese, Caesar dressing  
sm - 4 / lg - 7*

**WEDGE SALAD GF**  
*romaine lettuce, cherry tomatoes,  
bleu cheese, double smoked applewood  
bacon, bleu cheese dressing  
sm - 5 / lg - 8*

**TAVERN SALAD GF-V**  
*mixed greens, tomatoes, cucumbers,  
red onions, ranch dressing  
sm - 4 / lg - 7*

**HOUSE-MADE VINAIGRETTES:**  
*sherry, steak-sauce,  
garden, balsamic*

**ADD A PROTEIN:**  
*shrimp - 6  
chicken - 4  
steak - 6*

## LUNCH MAINS

**TAVERN STEAK**  
*grilled skirt steak,  
shiitake compound butter,  
honey truffle parmesan fries,  
mixed greens 14*

**FISH & CHIPS**  
*beer battered haddock,  
thrice cooked chips,  
chunky tarter sauce,  
hush puppies 12*

**MUSSELS & FRITES**  
*honey-siracha and  
lime broth, cilantro,  
grilled sourdough  
bread 14*

**BROWN-BUTTER PUMPKIN  
RISOTTO SUNCHOKES V**  
*toasted cashews 14*

**GULF SHRIMP GF**  
*Carolina gold rice,  
braised fennel,  
stewed tomatoes,  
lemon, olive oil 18*

**FRENCH STYLE OMELETTE V**  
*filled with fresh  
goat cheese and spinach,  
served with a  
mixed greens salad 9*

## SANDWICHES

**TAVERN BURGER**  
*lettuce, tomato, onion,  
cheddar, brioche bun 9*

**HOUSE-MADE  
PASTRAMI**  
*Russian dressing, sauerkraut,  
Swiss cheese, rye 12*

**PIMENTO BURGER**  
*fried green tomato, bacon jam,  
pimento cheese, pork BBQ,  
corn dusted roll 14*

**SPICY CHICKEN  
SANDWICH**  
*fried chicken breast, jack cheese,  
lettuce, tomato, spicy aioli,  
brioche bun 9*

**BRAISED SHORT-RIB  
GRILLED CHEESE**  
*caramelized onions, pimento  
cheese, sourdough 12*

**BRAISED VEGETABLE  
SANDWICH V**  
*braised fall vegetables  
in a tomato ragu, fontina cheese,  
on ciabatta 11*

**CRABCAKE SANDWICH**  
*blue crab, lettuce, tomato,  
house-made tartar sauce,  
brioche bun 14*

## SWEETS

**CHOCOLATE CREMEUX**  
*hazelnut toffee, dark chocolate  
glaze, milk chocolate ice cream 8*

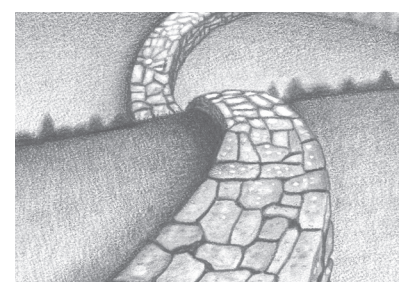
**APPLE PARFAIT**  
*warm apple salad, cinnamon  
streusel, caramel sauce, ginger  
whipped cream 8*

**PEACH  
UPSIDE-DOWN CAKE**  
*bourbon caramel, toasted pecans,  
mint vanilla ice cream 8*

**SMITH ISLAND CAKE**  
*state cake of Maryland yellow  
cake with chocolate frosted  
layers 8*

**EGGNOG MOUSSE**  
*banana bread croutons, rum  
raisins, candied walnuts 8*

**TAVERN DONUT**  
*Chefs daily selection 6*



**GF - GLUTEN FREE • V - VEGAN**

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## WINE

### WHITE

Moscoto  
Pinot Grigio  
Sauvenon Blanc  
Chardonnay

### RED

Red Zinfandel  
Pinot Noir  
Malbec  
Cabernet Sauvignon  
Glass 7  
Carafe 12oz. 12  
Carafe 25oz. 23

### SPARKLING WINE

Prosecco  
Glass 9.50

## BEVERAGES

### HOMEMADE CRAFT SODAS 3

cream soda  
ginger beer  
mango soda

## SIDES

### FARMER'S PLATE

Any four of our  
delicious sides 14

### ROASTED CAULIFLOWER **V**

truffle panko, popcorn grits 6

### MASHED POTATOES

AND GRAVY **GF-V**  
yukon golds,  
creamy onion gravy 5

### ROASTED BRUSSELS

dark cherries and bacon 6

### BRAISED SWISS CHARD **GF-V** 4

HAND CUT  
FRENCH FRIES **GF-V**  
honey-truffle parmesan fries 5

EGGPLANT FRIES **GF-V**  
pepperoni dipping sauce 4

THREE CHEESE SHELLS **V**  
gruyere, fontina, asiago 6

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## TAVERN BITES

CHICKEN WINGS  
Peruvian style, salsa verde 9

FRIED CALAMARI  
fried artichokes and caper berries,  
lemon aioli dipping sauce 11

MUSSELS  
honey-sriracha & lime broth, cilantro,  
grilled sourdough bread 14

REUBEN FRIES  
dill pickle fries, pastrami, Swiss  
cheese sauce, pickled peppers 8

CRAB DIP  
lump crab, monterrey jack cheese,  
sweet corn, fried green tomatoes 14

SHRIMP COCKTAIL **GF**  
crab and horseradish hot-sauce 11

DEVILED EGGS **GF**  
pork rilette, chicharron, pickled  
peppers 5

MEATBALLS  
baked fontina, focaccia, smoky tomato  
sauce 8

PORK TAILS **GF**  
kung pao sauce, spicy peanuts, red  
chilis 9

STREET CORN **GF-V**  
cotija cheese, avocado, cilantro 7

BOILED PEANUT HUMMUS **V**  
pickled vegetables and pita chips 8

## SOUPS & SALADS

CREAM OF CRAB SOUP  
lump blue crab, Old Bay pop-over  
with gruyere cheese 10

TODAY'S SOUP  
please ask your server for details 7

STEAK SALAD **GF**  
mixed greens, fondant potatoes,  
pickled onions, creamy bleu cheese,  
steak sauce vinaigrette 14

CLASSIC CAESAR SALAD **V**  
romaine lettuce, sourdough croutons,  
parmesan cheese, Caesar dressing  
sm - 4 / lg - 7

WEDGE SALAD **GF**  
romaine lettuce, cherry tomatoes,  
bleu cheese, double smoked applewood  
bacon, bleu cheese dressing  
sm - 5 / lg - 8

TAVERN SALAD **GF-V**  
mixed greens, tomatoes, cucumbers,  
red onions, ranch dressing  
sm - 4 / lg - 7

HOUSE-MADE VINAIGRETTES:  
sherry, steak-sauce, garden, balsamic

ADD A PROTEIN:  
shrimp - 6, chicken - 4, steak - 6

## MAIN ENTRÉES

GULF SHRIMP **GF**  
Carolina gold rice, braised fennel,  
stewed tomatoes, lemon, olive oil. 18

FISH & CHIPS  
beer battered haddock,  
thrice cooked chips,  
chunky tarter sauce,  
hush puppies 15

ATLANTIC SALMON **GF**  
sweet potato hash, rainbow Swiss  
chard, apple butter 20

CRABCAKES  
red bliss potatoes, remoulade 26

DRY AGED 16OZ.  
RIBEYE STEAK **GF**  
smoked fingerling potatoes, grilled  
broccoli rabe, black garlic demi 28

BRAISED SHORT-RIB  
POT PIE  
potatoes, pearl onions,  
carrots, pie crust 15

BRAISED 10OZ.  
PORK SHANK **GF**  
parsnip puree, honey-sumac glaze,  
roasted vegetables 17

½ ROASTED CHICKEN **GF**  
roasted celery root puree, brussel  
sprouts, cipollini onions, hunters  
sauce 17

TAGLIATELLE **V**  
roasted butternut squash, brown  
butter, sage, tomato, shaved  
parmesan 14

CARBONARA  
country ham, snow peas, crimini  
mushrooms, roasted red peppers 14

TAVERN BURGER & FRIES  
lettuce, tomato, onion, cheddar,  
brioche bun 9

HOUSE-MADE  
PASTRAMI SANDWICH  
Russian dressing, sauerkraut,  
Swiss cheese, rye 12

## DAILY SPECIALS

served with a choice of  
taVERN salad or classic Caesar

MEATLOAF MONDAY  
peas & carrots, mashed potatoes,  
caramelized onion gravy 15

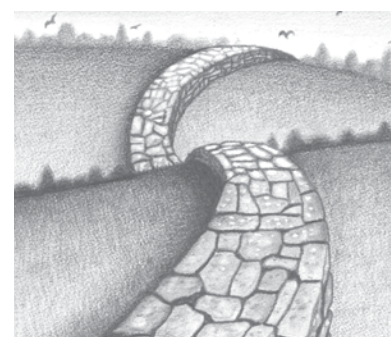
TACO TUESDAY  
black beans & roasted corn,  
seasoned white rice 12

LASAGNA WEDNESDAY  
arugula pesto, pepperoni sauce,  
navy beans, escarole, garlic  
focaccia 15

BEER AND BURGER  
THURSDAY  
taVERN burger, parmesan fries,  
choice of draft beer 10

NY STRIP FRIDAY  
& SATURDAY  
rosemary roasted potatoes,  
creamed spinach 24

FRIED CHICKEN  
SUNDAY  
half chicken, mashed potatoes,  
collard greens, corn bread 15



## SWEETS

CHOCOLATE CREMEUX  
hazelnut toffee, dark chocolate  
glaze, milk chocolate ice cream 8

APPLE PARFAIT  
warm apple salad, cinnamon  
streusel, caramel sauce, ginger  
whipped cream 8

PEACH  
UPSIDE-DOWN CAKE  
bourbon caramel, toasted pecans,  
mint vanilla ice cream 8

SMITH ISLAND CAKE  
state cake of Maryland yellow  
cake with chocolate frosted  
layers 8

EGGNOG MOUSSE  
banana bread croutons, rum  
raisins, candied walnuts 8

TAVERN DONUT  
Chefs daily selection 6

BRUNCH  
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## BRUNCH - COCKTAILS -

**BOTTOMLESS  
MIMOSAS 15**

**BOTTOMLESS  
BLOODY MARY 15**

## BEVERAGES

coffee, tea,  
iced tea, soda 2

## GRAINS & BREADS

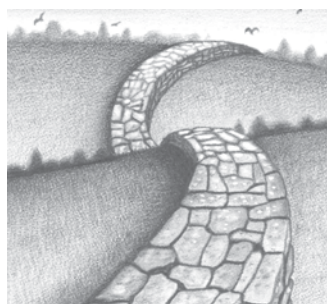
**HOT CEREAL BOURBON  
PEACHES GF-V**  
candied pecans, creamy  
ricotta, sorghum grains 6

**DOUGHNUTS**  
Selection of 3 each

**BREAKFAST  
FLATS BREADS**  
seasonal selections 9

## BRUNCH SIDES

HOME FRIES 4  
SAUSAGE 4  
BACON 4  
TOAST 2  
CHICKEN GRAVY 4  
GRITS 4  
BISCUITS 2  
SEASONAL  
FRUIT SALAD 5



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## STARTERS

**WARM  
SWEET GRITS V**  
maple syrup, strawberries,  
sweetened crème fraiche 6

**FRUIT AND  
YOGURT PARFAIT V**  
fresh berries, crunchy granola,  
spiced yogurt 6

## SOUP & SALAD

**WHITE BEAN SOUP V**  
mushroom crostini 9

**STEAK SALAD GF**  
mixed greens,  
fondant potatoes,  
pickled onions,  
creamy bleu cheese,  
steak sauce vinaigrette 14

**CLASSIC CAESAR  
SALAD V**  
romaine lettuce, sourdough  
croutons, parmesan cheese,  
Caesar dressing  
sm - 4 / lg - 7

**TAVERN SALAD GF-V**  
mixed greens, tomatoes,  
cucumbers, red onions, ranch  
dressing sm - 4 / lg - 7

**HOUSE-MADE  
VINAIGRETTES:**  
sherry, steak-sauce, garden,  
balsamic

**ADD A PROTEIN:**  
shrimp - 6  
chicken - 4  
steak - 6

## BRUNCH - EGGS

**BREAKFAST SANDWICH**  
potato roll, pepperoni mayo,  
sausage, American cheese,  
egg any style 9

**OMELET DAILY  
SELECTION**  
with home fries,  
mixed green salad 9

**OMELET SAUSAGE  
AND PEPPERS**  
with pepper jack cheese 9

**SCRAMBLES**  
chefs daily selection 9

**CATFISH BENEDICT**  
English muffin,  
pan fried catfish,  
creole hollandaise,  
poached eggs,  
Swiss chard 14

**DAILY QUICHE**  
with mixed green salad 10

**3 EGGS ANY STYLE**  
choice of breakfast meat  
and toast 9

## BRUNCH - FAVORITES

**CHICKEN WAFFLES**  
crispy chicken breast, sweet  
and spicy syrup, vanilla  
waffles, maple whipped  
butter, fresh farm egg 14

**BUTTERMILK WAFFLE V**  
maple syrup, whipped butter 7

**CARAMEL APPLE  
WAFFLE V**  
caramel sauce, baked apples,  
buttermilk waffle 9

**PANCAKE V**  
maple syrup, whipped butter 7

**BANANA FOSTERS  
PANCAKE**  
roasted bananas, rum sauce,  
whipped cream 10

**CHICKEN GRAVY  
AND BISCUITS**  
buttermilk biscuits, and  
country chicken gravy 12

**TAVERN BURGER**  
lettuce, tomato, onion,  
cheddar, brioche bun 9

## DRINKS

all Signature Cocktails  
are 8

**OLD FASHIONED**  
rye whiskey, housemade  
thyme syrup,  
orange bitters

**ORANGE  
BLOSSOM-TINI**  
hangar 1 mandarin vodka,  
grand mariner,  
squeezed orange

**TAVERN TEA**  
gin, rum, vodka, tequila,  
squeezed lemon,  
simple syrup,  
coca-cola classic

**RUBY RED CRUSH**  
grapefruit vodka,  
squeezed grapefruit,  
orange liqueur, sprite

**BARREL AGED  
SAZERAC**  
rye whiskey, cognac,  
lemon peel,  
peychauds bitters

**MOSCOW MULE**  
vodka, squeezed lime,  
housemade ginger beer

**MANHATTAN**  
seasonal house infused  
bourbon, sweet vermouth,  
angostura bitters

**POMEGRANTE  
COSMO**  
vodka, orange liqueur,  
squeezed lime, housemade  
pomegranate syrup

**PROFESSOR PLUM**  
house infused roasted  
red pepper tequila,  
house made plum syrup,  
peach bitters

**PICK-ME-UP  
TINI-TIME**  
house infused  
espresso vodka,  
chocolate liqueur,  
kahlua, bailey's, cream

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## SWEETS

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### CHOCOLATE CREMEUX

*hazelnut toffee, dark chocolate glaze, milk chocolate ice cream 8*

### APPLE PARFAIT

*warm apple salad, cinnamon streusel,  
caramel sauce, ginger whipped cream 8*

### PEACH

#### UPSIDE-DOWN CAKE

*bourbon caramel, toasted pecans, mint vanilla ice cream 8*

### SMITH ISLAND CAKE

*state cake of Maryland yellow cake  
with chocolate frosted layers 8*

### EGGNOG MOUSSE

*banana bread croutons, rum raisins, candied walnuts 8*

### TAVERN DONUT

*Chefs daily selection dessert of the day 6*

