

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*

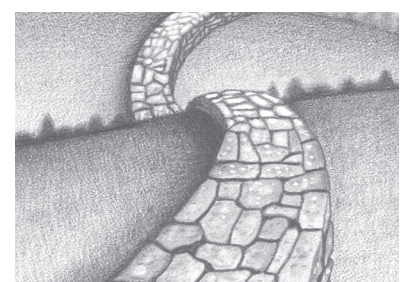
**APPLE PARFAIT**  
*warm apple salad, cinnamon  
streusel, caramel sauce, ginger  
whipped cream 8*

**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

Moscato  
Pinot Grigio  
Sauvignon 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

### 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

### SHRIMP COCKTAIL **GF**

crab and horseradish hot-sauce 11

## 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, cippolini 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

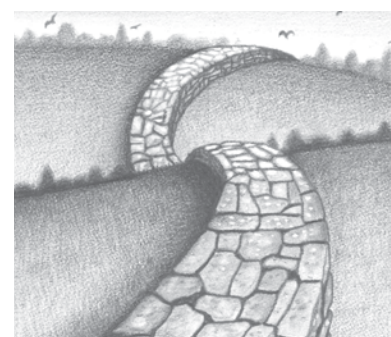
#### & SATURDAY

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

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## BRUNCH - COCKTAILS -

**BOTTOMLESS  
MIMOSAS 15**

**BOTTOMLESS  
BLOODY MARY 15**

## BEVERAGES

coffee, tea,  
iced tea, soda 2

## GRAINS & BREADS

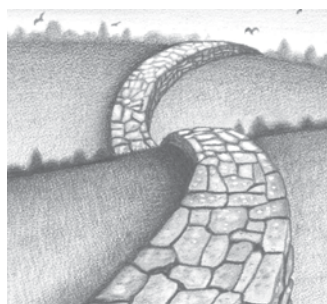
**HOT CEREAL BOURBON  
PEACHES GF-V**  
candied pecans, creamy  
ricotta, sorghum grains 6

**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*

