

APPETIZERS

BLACK CHERRY RIBLETS.....	12.95
SLOW COOKED BABY BACK RIBLETS MOPPED WITH OUR BLACK CHERRY BBQ SAUCE	
PULLED PORK SLIDERS.....	10.95
SOUTH CAROLINA STYLE PULLED PORK ON TOASTED MINI BRIOCHE BUNS WITH OUR SPICY APPLE COLESLAW FOR TOPPING	
CARNITAS STREET TACOS.....	9.95
SLOW ROASTED PORK CARNITAS WITH PINEAPPLE SALSA, JACK CHEESE, SHREDDED CABBAGE AND OUR OWN CAROLINA REAPER SAUCE	
SMOKED FISH SPREAD.....	8.95
SEASONED, SMOKED WHITEFISH SPREAD SERVED WITH A MEDLEY OF PREMIUM CRACKERS	
ROASTED PORTABELLA SALAD.....	9.95
ARTICHOKE HEARTS, FRESH SPINACH, GRILLED ZUCCHINI ROASTED PORTABELLAS, GORGONZOLA CHEESE, SUNDRIED TOMATOES AND PESTO AIOLI	
AHI TUNA SASHIMI.....	MARKET
SEARED RARE CRUSTED IN SESAME SEEDS, WITH PICKLED GINGER, WASABI, SOY SAUCE AND SEAWEED SALAD	
SMOKED SALMON BRUSCHETTA.....	13.95
SMOKED SALMON ON TOASTED BAGUETTE WITH DILL DIJON SAUCE AND TOMATO, ONION, CAPER, GARLIC AND DILL RELISH	
CRAB TRIO CAKES	15.95
LUMP CRAB CAKES MADE WITH SHRIMP & SCALLOPS, WITH ORANGE SAFFRON & CHIPOTLE AIOLI SAUCES	
SEAFOOD SALAD SLIDERS	13.95
TIGER SHRIMP & LUMP CRAB SALAD ON TOASTED, BUTTERED BRIOCHE MINI-BUNS	
FRUIT & CHEESE PLATTER	14.95
GRANNY SMITH APPLES, BARTLETT PEARS AND RED GRAPES SERVED WITH THREE DIFFERENT CHEESES, TOASTED WALNUTS AND PREMIUM CRACKERS	
SPINACH ARTICHOKE DIP	10.95
ULTIMATE SPINART DIP MADE WITH FOUR DIFFERENT CHEESES AND SERVED WITH TOASTED PITA WEDGES	
SCALLOPS PROSCIUTTO	13.95
SEA SCALLOPS WRAPPED IN PROSCIUTTO, TOPPED WITH GOAT CHEESE AND BAKED TO A GOLDEN BROWN	
CRAB STUFFED PORTABELLA	12.95
PORTABELLA MUSHROOM CAP FILLED WITH FLUFFY CRAB STUFFING, TOPPED WITH MELTED PROVOLONE CHEESE, RESTING IN CRAB AND LOBSTER BISQUE	
CHICKEN & PLANTAIN QUESADILLA	11.95
JERKED BBQ CHICKEN, PLANTAINS, CHEDDAR AND JACK CHEESES & GREEN CHILIS. TOPPED WITH MANGO COULIS AND SERVED WITH PINEAPPLE SALSA AND SOUR CREAM	
TAVERN SLIDERS	10.95
FOUR SEASONED GROUND CHUCK MINI-BURGERS ON TOASTED BRIOCHE BUNS, WITH SWEET PICKLE CHIPS AND SLICED RED ONIONS <i>ADD CHEESE 1.00</i>	
HOUSE SPECIALTY BEER & CHEESE SOUP	
SERVED WITH THICK PUMPERNICKEL GARLIC TOAST	8.95
HOUSE MADE MIDWESTERN CHILI	
SERVED WITH CHEESE, ONIONS & TOASTED CORNBREAD	8.95

CRISP SALADS

NORTHEAST SEAFOOD	MARKET
CHILLED TIGER SHRIMP AND LUMP CRAB MEAT OVER MIXED GREENS WITH CUCUMBER WASABI DRESSING	
GORGONZOLA PEAR	10.95
SLICED PEARS, GORGONZOLA CHEESE, TOASTED WALNUTS AND APPLEWOOD SMOKED BACON OVER MIXED GREENS WITH SWEET ONION VINAIGRETTE	
APPLE WALNUT	10.95
GRANNY SMITH APPLES, TOASTED WALNUTS, GOLDEN RAISINS AND GORGONZOLA CHEESE OVER MIXED GREENS WITH CARIBBEAN MANGO VINAIGRETTE	
TAVERN PROTEIN	14.95
GRILLED FLANK STEAK, HARD-BOILED EGG, CASHEWS, HUMMUS, MIXED GREENS AND PLUM TOMATOES. WITH PITA WEDGES AND SUNDRIED TOMATO VINAIGRETTE	
STRAWBERRY KIWI SPINACH	10.95
FRESH SPINACH, STRAWBERRIS, KIWIS, GOAT CHEESE AND SLICED ALMONDS, WITH RAPSBERY BALSAMIC VINAIGRETTE	
MEDITERRANEAN WEDGE	11.95
ROMAINE HEART WITH ARTICHOKE HEARTS, CHICK PEAS, KALAMATA OLIVES, PLUM TOMATOES, FETA CHEESE & TZATZIKI SAUCE	
ASIAN CHICKEN	12.95
MIXED GREENS, CRISPY CHICKEN, SLICED ALMONDS, MANDARIN ORANGES & DRIED NOODLES WITH SESAME GINGER VINAIGRETTE AND SWEET THAI CHILI SAUCE	
CLASSIC CAESAR	9.95
CHOPPED ROMAINE, RED BELL PEPPER, RED ONION & REGGIANO CHEESE, WITH HOT GARLIC CHEESE BREAD	
<i>GRILLED STEAK, CHICKEN OR SHRIMP ON ANY SALAD 5.00</i>	
<u>10" STONE ROASTED PIZZAS</u>	
DEL MAR	12.95
SEASONED RICOTTA, CRAB, SHRIMP, SMOKED GOUDA & MOZZARELLA CHEESES TOPPED WITH FRESH SPINACH	
CLASSIC MARGHERITA	10.95
PLUM TOMATOES, ROASTED TOMATO SAUCE, SLICED FRESH MOZZARELLA, FRESH BASIL AND OLIVE OIL	
CAJUN CHICKEN	10.95
BLACKENED CHICKEN, ROASTED TOMATO SAUCE, BACON, MOZZARELLA, ARTICHOKE HEARTS, GOAT CHEESE, SCALLIONS AND PARMESAN	
GRILLED VEGGIE	10.95
SQUASH, ZUCCHINI, PLUM TOMATOES, RED ONION, BELL PEPPER, MUSHROOMS, MIXED CHEESES AND ROASTED TOMATO SAUCE	
BBQ HAWAIIAN	10.95
CHICKEN, HAM, BACON AND PINEAPPLE WITH SHREDDED MOZZARELLA AND HOUSE BBQ SAUCE	
OLD NORTHEAST	10.95
PLUM TOMATOES, SLICED PROSCIUTTO, BRIE CHEESE, ARTICHOKE HEARTS, BLACK OLIVES AND OLIVE OIL	
GARLIC SHRIMP	12.95
GARLIC MARINATED TIGER SHRIMP, PLUM TOMATOES, PESTO SAUCE, MOZZARELLA AND FETA CHEESES	
WILD MUSHROOM	10.95
SHITAKE & CREMINI MUSHROOMS WITH FRESH SPINACH, PESTO SAUCE, SLICED PROSCIUTTO, MOZZARELLA CHEESE AND SUNDRIED TOMATOES	

SPECIALTY SANDWICHES

<i>ENJOY ANY SANDWICH TOASTED, PRESSED OR AS A WRAP</i>	
TURKEY STRAWBERRY	11.95
THINLY SLICED TURKEY, FRESH SLICED STRAWBERRIES, MIXED GREENS AND BRIE ON A TOASTED CROISSANT	
DUBLIN DIP	11.95
THINLY SLICED ROAST BEEF, RED ONION CONFIT AND PROVOLONE ON A TOASTED ROLL WITH GUINNESS JUS	
PROSCIUTTO & ARTICHOKE	12.95
SLICED PROSCIUTTO, ARTICHOKE HEARTS, SEASONED RICOTTA, MOZZARELLA, PEPPERONI, KALAMATA OLIVES AND FRESH BASIL ON TOASTED CIABATTA	
TAVERN CHICKEN SUPREME	12.95
GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, GORGONZOLA, PESTO SAUCE, AVOCADO, MIXED GREENS AND TOMATO ON A TOASTED CROISSANT	
TAVERN STEAK	12.95
GRILLED FLANK STEAK, PORTABELLA MUSHROOM, PLUM TOMATOES, PROVOLONE, FRESH SPINACH & CHIPOTLE AIOLI ON TOASTED CIABATTA	
ROASTED PORTABELLA	9.95
ROASTED PORTABELLA MUSHROOM, FIRE ROASTED RED PEPPERS, SPINACH, SEASONED RICOTTA, MOZZARELLA AND SAFFRON AIOLI ON TOASTED CIABATTA	
SMOKED SALMON	12.95
SMOKED SALMON ON TOASTED CIABATTA WITH HERBED GOAT CHEESE, ARTICHOKE HEARTS, RED ONION, CAPERS AND BALSAMIC REDUCTION	
HAM & SWISS	10.95
VIRGINIA HAM & MELTED SWISS CHEESE ON A TOASTED CROISSANT, SERVED WITH HONEY MUSTARD DRESSING	
CHICKEN WALDORF SALAD	10.95
GRILLED CHICKEN, APPLES, GOLDEN RAISINS AND TOASTED WALNUTS IN DILL DIJON DRESSING, WITH MIXED GREENS ON A TOASTED CROISSANT	
CORNED BEEF REUBEN	11.95
CORNED BEEF WITH HOUSEMADE SAUERKRAUT, SWISS CHEESE & 1000 ISLAND DRESSING, PRESSED ON RYE	
CHICKEN CORDON BLEU	11.95
GRILLED CHICKEN BREAST, VIRGINIA HAM AND SWISS CHEESE ON A TOASTED CROISSANT, SERVED WITH HONEY MUSTARD DRESSING	
ROAST BEEF	11.95
THINLY SLICED ROAST BEEF ON TOASTED CIABATTA WITH PROVOLONE, MIXED GREENS, PLUM TOMATOES AND HORSERADISH SAUCE	
TURKEY ARTICHOKE	11.95
SLICED TURKEY, ARTICHOKE HEARTS, TOMATO, HERBED GOAT CHEESE AND PESTO AIOLI ON TOASTED CIABATTA	
GRILLED ZUCCHINI	9.95
GRILLED ZUCCHIN, ROASTED RED PEPPERS, KALAMATA OLIVES, HERBED GOAT CHEESE AND CAPERS WITH BALSAMIC REDUCTION ON TOASTED CIABATTA	
CLASSIC CAPRESE	12.95
FRESH MOZZARELLA, PLUM TOMATO, FRESH BASIL AND BALSAMIC REDUCTION ON A TOASTED AMOROSO ROLL	
PULLED PORK BBQ	10.95
SLOW COOKED PULLED PORK WITH OUR OWN SOUTH CAROLINA BBQ SAUCE ON A TOASTED BRIOCHE BUN	
<i>SANDWICHES COME WITH A CHOICE OF RUSTIC RED SKIN POTATO SALAD, SUN CHIPS, KETTLE CHIPS OR OUR SPICY APPLE COLESLAW</i>	