

APPETIZERS

🍷 = \$3 Off During Happy Hour

Cup O' Soup - Daily Offering

Buffalo Chicken Mozzarella 🍷

Cheesy Fried Rounds, Choice of House Blue Cheese or Smoked Tomato Ranch Dipping Sauce \$16

Confit Chicken Wings 🍷

Celery, Smoked Tomato Ranch or House Blue Cheese Dipping Sauce
Choice of Sauce: Buffalo | Old Bay | Honey Old Bay | Korean BBQ \$13

Roasted Garlic Hummus 🍷

Confit Garlic, Cucumber Salad, House Pita \$12

Maryland State Fair

Old Bay Funnel Cake, Crab Fondue, Corn Salsa, Crab, Chives \$19

Street-Style Calamari

Cojita, Pickled Jalapeño, Corn Remoulade, Lime Crema \$18

Moroccan Spiced Brick Oven Carrots

Labneh, Spicy Honey, Crushed Pistachios \$14

Fig Burrata

Fresh Figs, Thyme Roasted Pistachios, Crispy Prosciutto, Baby Arugula, Fig Balsamic \$19

Boardwalk Chicharrones

Boardwalk Seasoning, Malt Aioli \$10

Tavern Fries

Bacon, Sriracha Aioli, Corn Salsa, Pickled Jalapenos, Smoked Tomato Ranch, Chives \$13

Add: Pulled Chicken or Blackened Chicken \$6 | Crab \$6

SALADS

Cobbeque Salad

Carolina Gold Vinaigrette, Mixed Greens & Gem, Avocado, Bacon, Corn, Smoked Bleu Cheese, Cherry Tomato, BBQ Corn Chips, Hard Boiled Egg \$18

In Bloom

Strawberries, Candied Pecans, Mixed Greens, Honey Roasted Red Onion, Goat Cheese, Fig Balsamic \$16

Seared Ahi Tuna Bowl

Chilled Rice Noodles, Grilled Cabbage, Edamame, Carrot, Cucumber, Cilantro, Radish, Wasabi Soy Vinaigrette \$21

The Wedgie

Iceberg Lettuce, Crispy Prosciutto, Pickled Red Onion, Farm Tomatoes, Buttery Crumbs, House Blue Cheese Dressing \$16

Caesar

Sweet Gem Lettuce, Cured Egg Yolk, Tahini Caesar Dressing, Parmesan Crackling \$13

Add Ons: Pulled Chicken or Blackened Chicken \$6 | Fried Chicken \$6

Crab \$12 | Seared Ahi Tuna \$12

BRICK OVEN PIZZA

Pizzas coming from our Brick Oven may be served at a different pace than food from our main kitchen. Thank you for your understanding!

Featured Pizza

Ask your server for current selection details.

Figgy Piggy

Fig Jam, Prosciutto, Goat Cheese, Tavern Blend Cheese, Honey Roasted Red Onion, Aged Balsamic, Baby Arugula \$18

Buffalo Going Wild

Ranch, Buffalo Chicken, Tavern Blend Cheese, Bleu Cheese, Green Onions, Buffalo Sauce \$16

Tandoori Chicken

Masala Sauce, Pulled Tavern Chicken, Red Onion, Tavern Blend Cheese, Cilantro, Labneh \$17

The Tiki

Honey BBQ, Ham, Bacon, Pineapple, Red Onion, Pickled Jalapeno, Tavern Blend Cheese, Cilantro \$16

Truffle Shuffle

Alabama White BBQ, Roasted Wild Mushrooms, Garlic, Oregano, Tavern Blend Cheese, Smoked Cheddar, Truffle Oil, Basil \$18

Main Street Margherita

Red Sauce, Light Tavern Blend Cheese, Fresh Mozzarella, Fresh Tomato, Parmesan, Basil, Rosemary Garlic Olive Oil \$12

Holy Smoke

Alabama White BBQ, Tavern Blend Cheese, Smoked Cheddar, Root Beer BBQ Sauce, Tavern Pulled Chicken, Pickled Jalapeno, Corn, Hardwood Smoke \$17

The Sinatra

Garlic Oil, Red Wine Braised Sausage, Onions & Bell Peppers, Tavern Blend Cheese, Ricotta \$17

PIZZA POWER LUNCH

Available Monday-Friday | 11am-3pm, Dine-In Only

NY Slice of Pizza & Garden Salad

Oversized Slice of Cheese Pizza,
Mixed Greens Salad, House Vinaigrette

Additional toppings available

for an upcharge

\$12

BUILD YOUR OWN PIZZA

Not available for half price on Mondays

Tavern Blend Cheese and Choice of Sauce \$9

Substitute Vegan Cheese \$1

Substitute Cauliflower Crust \$3 - Gluten Reduced

Sauces:

Red Sauce, Alabama White BBQ, Root Beer BBQ, Honey BBQ, Roasted Rosemary Garlic Oil, Ranch

\$1 Toppings:

Crumbled Bleu Cheese, Aged Parmesan, Bell Peppers, Red Onions, Pickled Jalapeño, Corn, Basil, Tomatoes, Roasted Garlic Cloves, Spicy Honey, Hardwood Smoke, Arugula, Aged Balsamic, Honey Roasted Red Onion

\$2 Toppings:

Truffle Oil, Pepperoni, Roasted Mushrooms, Roasted Pineapple, Fresh Mozzarella, Smoked Cheddar, Goat Cheese

\$3 Toppings:

Bacon, Pulled Chicken, Buffalo Chicken, Prosciutto, Ham, Red Wine Braised Sausage

ENTRÉES

Crab Cake Entrée

Cucumber Salad, Farm Tomato, Sweet Corn Remoulade
\$28 single | \$45 double

6oz Filet Mignon

Roasted Cippolini Onion, Asparagus, Veal Stock Reduction, Parmesan Crackling \$37
Add: Crab Cake \$17

Vodka Pasta

Mezzi Rigatoni, Vodka Sauce, Asparagus, Peas, Parmesan Crackling \$22
Add: Pulled Chicken or Blackened Chicken \$6 | Crab \$12

SANDWICHES

Served with choice of one side: House Chips | Hand Cut Fries | Old Bay Fries
Bacon Fat Fries \$2 | Side Salad \$4 | Cucumber Salad \$4 | Vegetable Du Jour \$4
Mac & Cheese \$5 | Cup O' Soup \$4 | Tavern Fries \$7

Crab Cake Sandwich

Crab Cake, Shreddy, Sweet Corn Remoulade, Farm Tomato, Challah Bun, \$28

The Tavern Burger

Creekstone Farms Aged Black Angus Patty, Havarti Cheese, Bacon Jam, Caramelized Beer Onions, Challah Bun, Garlic Aioli \$20
Add: Sunny Side Up Egg \$2

Awesome Smash Burger

2 1/4lb. Beef Patties, American Cheese, Awesome Sauce, Shaved White Onions, Shreddy, Pickles, Challah Bun \$18
Add: Sunny Side Up Egg \$2

Bird's the Word

Bread & Butter Pickle Brined Fried Chicken, Pepperoncini Slaw, House Pimento Cheese, Pickles, Spicy Honey Drizzle, Challah Bun \$16
Make it a "Fire Bird" (Nashville Hot) \$1

All Mushroom, No Steak

Mushroom Cheesesteak, Havarti Cheese, Shreddy, Hot Pepper Relish, Caramelized Beer Onions, Garlic Aioli \$17

Korean BBQ Tacos

Cabbage, Pickled Vegetables, Pulled Bulgogi Beef, Cilantro, Sriracha Mayo \$17

Powerhouse Wrap

Flour Tortilla, Hummus, Red Pepper, Mixed Greens, Farm Tomato, Onion, Carrot, Alfalfa Sprouts, Cucumber, House Vinaigrette. Havarti Cheese \$15

Chopped Italian Pita

Sliced Italian Meats, Shreddy, Farm Tomato, Provolone Cheese, Onion, Hot Pepper Relish, Pepperoncini, Oil & Vinegar, Mayo, House Pita \$15

DESSERTS

Pineapple Coconut Dream

Pineapple Coconut Bundt Cake, Toasted Coconut, Cherry Chunk Ice Cream \$10

Berry Streusel Cheesecake

Berry and Vanilla Cheesecake, Berry Compote, Streusel \$9

S'mores Tart

Cinnamon Spiced Graham Cracker Crust, Chocolate Ganache, Marshmallow Fluff \$10

Banana Split

Two Scoops of Ice Cream - Vanilla (1) & Seasonal (1), Whipped Cream, Cherry, Peanuts \$10

Taharka Brothers Ice Cream

Choice of Flavor: Vanilla | Seasonal Offerings
1 scoop for \$4 | 2 scoops for \$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.