
THE BREAKFAST

Served Until 10:00AM

ADD BACON OR SAUSAGE +3.75

FRENCH TOAST ● 19.00

House-made French toast topped with fresh berries, whipped cream, powdered sugar and real maple syrup

MEDITERRANEAN FRITTATA ● 17.00

White cheddar, spinach, red bell pepper, yellow onion, served with breakfast potatoes

STEEL CUT OATMEAL ● 10.00

Topped with strawberry sauce and powdered sugar

EGG & CHEESE CROISSANT ● 15.00

Mediterranean frittata, white cheddar, vine-ripened sliced tomato, arugula, aioli on a fluffy croissant, served with breakfast potatoes

BRIOCHE BREAKFAST ROLL* 17.00

Scrambled eggs, fennel sausage patty, white cheddar, vine-ripened sliced tomato, Bibb lettuce, tomato relish on brioche, served with breakfast potatoes



● Vegetarian ● Can Be Made Vegetarian ● 600 Calories

***Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.**

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices. 9.6.23

THE SALADS

ADD ONS: CHICKEN +8.00 | CRISPY CHICKEN STRIPS +8.50

GRILLED CHICKEN CAESAR ● 18.00

Shaved Parmesan, crisp romaine, T's Caesar dressing

ASIAN CABBAGE ● 13.00

Shelled edamame, red bell peppers, shredded carrots, cilantro, wontons, red cabbage, Napa cabbage, sweet chili vinaigrette

CHOPPED KALE ● 13.50

Shaved parmesan, cornbread croutons, T's Caesar dressing

ICEBERG LETTUCE ● 17.00

Bacon, hard-boiled egg, crumbled blue cheese, tomato, parsley, blue cheese vinaigrette

THE COLD ONES

SERVED WITH CHIPS | SUB FRIES +2.75

GRILLED CHICKEN SANDWICH 19.50

Grilled chicken breast, Swiss, roasted tomatoes, arugula, tapenade, aioli on a fluffy croissant

THE BLT 17.50

Applewood smoked bacon, tomato, Bibb lettuce, aioli on Challah bread

THE TURKEY & SWISS CROISSANT 18.50

Thin-sliced turkey breast, Swiss, cranberry jam, Bibb lettuce, tomato, aioli on a fluffy croissant

THE VEG ● 16.00

Grilled red onions, zucchini, squash, red bell peppers & mushrooms, cotija, avocado spread on a fluffy croissant

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The GOODS
BY MARK TARBELL

THE HOT ONES

SERVED WITH CHIPS | SUB FRIES +2.75

CHEESESTEAK SANDWICH 22.00

Slow-roasted Scotch beef, cheddar cheese sauce, horseradish cream on a hoagie

MEATBALL 20.00

House-made meatballs & marinara, mozzarella on a hoagie

CRISPY CHICKEN FINGERS 18.00

Served with fries, side of Sriracha ketchup and BBQ sauce

TAVERN CLASSIC AMERICAN BURGER* 22.00

Premium beef burger, American, roasted onions, the fixin's, secret sauce on a Challah bun

ADD A PATTY +8.00 | ADD BACON +3.75

BBQ PULLED PORK ROLL 19.50

Braised pork, house-made BBQ sauce, taco slaw, pickles on a potato roll

FRENCH CUBAN SANDWICH 21.50

Pulled pork, ham, Swiss, mustard, pickles on a hoagie

GREEN CHILE PORK BOWL 19.00

Braised pork sautéed in green chile sauce, cotija, pickled onions, lime, served with crispy corn tortilla chips

THE KIDS

12 and Under

SERVED WITH FRIES

Grilled Cheese 9.50

Chicken Tenders 9.50

THE EXTRAS

Hard-Boiled Eggs 5.75

Crispy, Thin Fries 6.00

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