## Tavern Favorites

### Start I Snack

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truffled Parmesan Fries</td>
<td>6</td>
</tr>
<tr>
<td>Hand-Cut Tavern Fries, Truffle Oil, Parmesan</td>
<td></td>
</tr>
<tr>
<td>*Ahi Tuna Poke</td>
<td>14</td>
</tr>
<tr>
<td>Ahi Tuna, Hawaiian Style, Avocado-Wasabi Crème, Teriyaki, Scallion, Wonton</td>
<td></td>
</tr>
<tr>
<td>Tavern Wings</td>
<td>12</td>
</tr>
<tr>
<td>Crisp Celery, Carrots, House-Made Gorgonzola Dressing</td>
<td></td>
</tr>
<tr>
<td>Classic Buffalo or Honey Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cake</td>
<td>15</td>
</tr>
<tr>
<td>Blue Crab, Old Bay, Arugula, Grapefruit &amp; Pickled Red Onion Salad, Horseradish Aioli</td>
<td></td>
</tr>
<tr>
<td>Asparagus Fries</td>
<td>7</td>
</tr>
<tr>
<td>Crispy Thin Asparagus, Tarragon, Citrus Aioli</td>
<td></td>
</tr>
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**FOR THE TABLE**

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<tbody>
<tr>
<td>J.T.’s Kettle Chips</td>
<td>9</td>
</tr>
<tr>
<td>Crispy Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon</td>
<td></td>
</tr>
<tr>
<td>Handcrafted Flatbread</td>
<td></td>
</tr>
<tr>
<td>Made with the Freshest Ingredients in the Kitchen, Daily!</td>
<td></td>
</tr>
<tr>
<td>Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño</td>
<td></td>
</tr>
<tr>
<td>Marlow’s Famous Hummus</td>
<td>8.5</td>
</tr>
<tr>
<td>Classical Creamy Hummus, Crisp Veggies, Toasty Seasoned Pita, Extra Virgin Olive Oil</td>
<td></td>
</tr>
<tr>
<td>Firecracker Shrimp</td>
<td>12.5</td>
</tr>
<tr>
<td>Crispy Szechuan Tempura Shrimp, Red &amp; Poblano Peppers, Peanut, Crackin’ Spicy &amp; Sweet Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Warm Brie Fondue</td>
<td>12.5</td>
</tr>
<tr>
<td>Creamy Brie, White Wine, Pretzel Bread</td>
<td></td>
</tr>
<tr>
<td>Smoked Trout Dip</td>
<td>8.8</td>
</tr>
<tr>
<td>Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins</td>
<td></td>
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**Classic Tavern Burgers**

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<tr>
<td>The Cuban</td>
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</tr>
<tr>
<td>Slow Roast Pork, Black Forest Ham, Swiss, Pickle, Mustard Mojo Slatther, Cuban Roll</td>
<td></td>
</tr>
<tr>
<td>Infamous Fish Tacos</td>
<td>12.5</td>
</tr>
<tr>
<td>Blackened Tilapia, Red Cabbage &amp; Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Tortillas</td>
<td></td>
</tr>
<tr>
<td>Prime Rib French Dip</td>
<td>17</td>
</tr>
<tr>
<td>Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll</td>
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**Big Bar Sandwiches**

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**Side Bars**

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<tbody>
<tr>
<td>Hand-Cut Tavern Fries</td>
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</tr>
<tr>
<td>White Cheddar Grit Cake</td>
<td></td>
</tr>
<tr>
<td>Sautéed Spinach</td>
<td></td>
</tr>
<tr>
<td>Roma Tomato, Shallot, Roast Tomato Beurre Blanc</td>
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### Tavern Rules

**Satisfaction Guaranteed**

- Just talk to us –

**About the Tavern Rules:** Don’t talk about them with your mouth full. Music is at the volume we like. Ear plugs available upon request. *Celebrate all you want. But, we don’t sing happy birthday. We know you’re hungry, so we kept the kitchen open late.

**The Guest is Usually Right.**

OK, Always!

*Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Burgers, steaks, tuna and salmon cooked to order. 4
PEACHY GEORGIA PEACH & MARGARITA | Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Avage | 11
THE PIONEER | ASW’S Rye & Cherry Smoked Barley Duality, Fresh Lemon, Honey, Aquafaba, Fever-Tree Spiced Orange Ginger Ale, Rose Water | 13
THE MATRIX | Ada Lovelace Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise | 11.5
PINEAPPLE RUM EXPRESS | Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg | 11
NEW FASHIONED | Belle Meade Bourbon, Girard Banana Liqueur, Jack Rudy Aromatic Bitters, Expresso Orange on the Rock | 11.5
BLUEBERRY BUCK | The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Fever-Tree Premium Ginger Beer, Fresh Nutmeg | 10
BLACKBERRY MOJITO | Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry | 10
MT “INFAMOUS” MANHATTAN | High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bovil & Beautiful Luxardo Cherry | 12
GRAPEFRUIT RICKY (2.0) | American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime | 11

OUR BARREL AGED COCKTAILS | Hand-Crafted Every Month! ★ SCRAPPY OLD TIMER | Old Forester Bourbon pd ★ NEGRONI | The Classic pd

**WHITE GRAPES**

**SPARKLING & BUBBLY**

| BRUT | 8.5 |
| ALL DAY | 12 |
| PIPER HEIDSIECK | 49 |

**FRUITY, REFRESHING AND NOT TOO DRY**

| PINTO GRIGIO, STEMARI | Sicilia '17 | 7 | 28 |
| PICPOUL, G. BASBOU | Languedoc-Roussillon ‘18 | 9 | 36 |
| RIESLING, DR. L | Germany '17 | 8.5 | 34 |
| CONUNDRUM, California '16 | 10 |
| PINTO GRIS, KING ESTATE | Willamette Valley '16 | 11 | 44 |
| ALBARIÑO, FILLABA | Rias Baixas '17 | 12 | 48 |

**DRY, FRESH AND CRISP**

| SAUVIGNON BLANC, CH. STE. MICHELLE | Columbia Valley '16 | 8 | 32 |
| PINTO GRIS, VILLA WOLF | Pfalz, Germany '16 | 8.75 | 35 |
| ROSE, DOMAINE DE MILLET | Côte de Gascogne '18 | 10 | 40 |
| SAUVIGNON BLANC, SILVERADO MILLER RANCH | Napa Valley '18 | 10 |
| SAUVIGNON BLANC, WAIARA RIVER | Marlborough '18 | 10.75 | 43 |

**RICH, CREAMY AND VOLUPTUOUS**

| CHARDONNAY, BELCREME DE LYS | California '16 | 7.75 | 31 |
| CHARDONNAY, STEELE, SHOOTING STAR | Mendocino '16 | 9.75 | 39 |
| CHARDONNAY, BLACK STALLION | Napa Valley '15 | 11 | 44 |
| CHARDONNAY, LA CREMA | Monterey '17 | 11.75 | 47 |

**SOMMELIER SELECT**

| SAUVIGNON BLANC, PEJU | Napa '18 | 12 | 48 |
| CHARDONNAY, RAMEY | Sonoma Coast '16 | 18 | 72 |

**IN BOTTLE | CANNED**

| MILLER HIGH LIFE, WI | 3.00 |
| PBR (16OZ. CAN), WI | 3.50 |
| BUDWEISER, MO | 4.00 |

**ICE COLD FLORIDA BEER**

| FUNKY BUDDHA | HEFWEIZEN, FL ABV 5.2 | 5.75 |
| CIGAR CITY | TAMPA STYLE LAGER, FL ABV 4.5 | 6.00 |
| ORANGE BLOSSOM | PILSNER, FL ABV 5.5 | 6.00 |
| CIGAR CITY | FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5 | 6.00 |
| CENTRAL 28 TREKKER BIER SAISON | FL ABV 4.5 | 6.00 |
| MOTORWORKS PULP FRICITION | GRAPEFRUIT IPA, FL ABV 6.9 | 6.25 |
| 3 SISTERS BREWING ROD BENDER RED ALE | FL ABV 5.9 | 6.25 |
| COPPERTAIL NIGHT SWIM PORTER | FL ABV 6.2 | 6.25 |
| IVANHOE PARK, TOBOGGAN | BLONDE ALE, FL ABV 5.0 | 6.50 |
| CIGAR CITY | JAI ALAI IPA, FL ABV 7.5 | 6.50 |
| BOLD CITY | DUKE’S COLD NOSE, BROWN ALE, FL ABV 5.0 | 6.75 |
| MIA TOURIST TRAPPE BELGIAN TRIPPEL | FL ABV 10.0 | 7.00 |
| TAMPA BAY BREWING CO | REEF DONKEY APA, FL ABV 5.0 | 7.50 |
| FLORIDA BEER CO | SWAMP ALE, DOUBLE IPA, FL ABV 10.0 | 9.00 |
| MODELO ESPECIAL | MEX | 5.05 |
| MICHELOB ULTRA | MEX | 5.50 |
| CORONA | MEX | 5.75 |
| SAM ADAMS LAGER | MA | 5.85 |
| BLUE MOON | WHITE | 5.85 |
| HEINEKEN O.O | N/A, NLD | 5.95 |
| HEINEKEN, NLD | 6.00 |

**ICE COLD CRAFT BEER**

| WICKED WEED BURST, BERLINER WEISE, SEASONAL SELECTION, NC | 5.00 |
| TERRAPIN RECREATIONAL, AMERICAN PALE ALE, GA ABV 4.7 | 5.00 |
| SWEETWATER 420 PALE ALE, GA ABV 5.7 | 5.50 |
| NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4 | 5.50 |
| SIERRA NEVADA PALE ALE, CA ABV 5.6 | 6.00 |
| LAGUNITAS LITTLE SUMPIN’ SUMPIN’, AMERICAN PALE WHEAT ALE, CA ABV 7.5 | 6.50 |
| ACE PINAAPPLE CIDER, CA ABV 5.0 (GLUTEN FREE) | 6.50 |
| NEW PLANET SECLUSION IPA, CO ABV 4.9 (GLUTEN REDUCED) | 6.50 |
| LEFT HAND MILL STOUT NITRO, SWEET STOUT, CO ABV 6.0 | 6.75 |
| BELL’S TWO HEARTED IPA, MI ABV 7.0 | 6.75 |
| CRISPIN BRUT CRIDER, MZ ABV 5.5 (GLUTEN FREE) | 7.00 |
| VICTORY GOLDEN MONKEY BELGIAN STYLE TRIPPEL, PA ABV 9.5 | 7.25 |
| STONE DELICIOUS IPA, CA ABV 7.9 (GLUTEN REDUCED) | 7.50 |
| SIERRA NEVADA, FANTASTIC HAZE, IMPERIAL IPA, CA ABV 9 | 9.00 |

Wines and Vintages Subject to Availability. Sommelier Wines are Corivan Protected.