## **THE TAVERN**

JANUARY 17TH TO JANUARY 26TH

SOUPS AND SALADS	SANDWICHES
SHE CRAB BISQUECUP 5/BOWL 6	ANGUS BURGER*11
BRUNSWICK STEWCUP 4/BOWL 5	GROUND ANGUS BEEF,
HOUSE OR CAESAR SALADSMALL 4/ LARGE 8 CHOICE OF DRESSING: RANCH, BALSAMIC, HONEY MUSTARD, CAESAR*, 1000 Island	TOASTED POTATO BUN, HOUSE BURGER SAUCE, LETTUCE, TOMATO, RED ONION
ADD FROM THE GRILL: CHICKEN BREAST 4   SHRIMP 6   SALMON* 6	ADD CHEESE - 1 AMERICAN, CHEDDAR SWISS,
WALDORF CHICKEN SALAD	PROVOLONE ADDITIONS - 1 EACH SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BACON
CHOP HOUSE WEDGE	BRISKET SLOPPY JOE 12 CHOPPED 18 HOUR SMOKED
PICKLED BEET AND GOAT CHEESE	BRISKET, CHUNKY SLOPPY JOE SAUCE, FRIED ONIONS, TOASTED POTATO BUN
SMALL PLATES	FRIED GREEN TOMATO 10 BUTTERMILK FRIED GREEN
DUCK CONFIT SPRING ROLLS	TOMATOES, GOAT CHEESE, BACON—TOMATO JAM, COUNTRY WHITE BREAD
OYSTERS ROCKEFELLER	CHOICE OF: HOUSE CUT FRIES WEDGE CUT FRIES SWEET POTATO FRIES
GREEK FLATBREAD	Onion Rings Mashed Potatoes Coleslaw
_	Bar Fare
ENTREES  ROASTED HALF CHICKEN	BUFFALO WINGS
AND TARRAGON PAN JUS  STEAK FRITES	FISH AND CHIPS
BUCATINI BOLOGNESE	SHRIMP TACOS
ROASTED MAHI MAHI	BABY BACK RIBS
PUMPKIN AGNOLOTTI	* MAY CONTAIN RAW OR UNDER- COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, SEA- FOOD, DAIRY AND EGGS MAY IN- CREASE YOU R RISK OF FOODBORNE

ILLNESS.