TAX INCLUDED.





APPETIZERS

Dirty McCurdy's Chicken Tenders \$11.00

Made fresh from scratch! Served w/ Honey Mustard. Buffalo style served w/Bleu Cheese. Add \$1.50

Deep Fried Pickles \$11.50

Pickles lightly breaded & deep fried. Served w/ Ranch.

Buffalo Cauliflower \$11.00

Delightfully spicy, breaded and flash fried cauliflower. Choice of Ranch or Bleu Cheese.

Tavern Wings MARKET PRICE

Choice of buffalo, habanero, citrus chipotle BBQ or Tavern sweet chili. Served w/ celery & choice of Ranch or Bleu Cheese.

Mozzarella Triangles \$11.50

Italian-breaded & delicious! Served w/ Marinara.

Edamole Dip \$10.50

House-made guacamole style edamame hummus served with fried pita.

Hummus Dip \$10.00

House-made hummus served with fried naan.

BURGERS (Served with one side)

Add Thick Cut, Smoked Bacon to any burger \$2.50 • Add Cheese - American, Sharp Cheddar, Swiss, Provolone, Pepper Jack \$1.00 Bleu Cheese Crumbles, Smoked Gouda, Havarti, or Red Pepper Goat \$1.50

*The Tremont Burger \$14.00

A Tavern favorite. ½ lb. of proprietary house grind Angus Beef served on a Niedlov's artisan roll, topped with green-leaf lettuce, sliced tomato, red onion, mayonnaise, mustard & ketchup.

*The Havarti Burger \$14.50

Legendary! Our house patty topped with havarti cheese & our own horseradish mayonnaise, green-leaf lettuce, sliced tomato & red onion.

*The Jalapeno Jack Burger \$15.50

Our house patty topped with fresh jalapeno, bacon, ancho dressing, pepper jack cheese, green-leaf lettuce, sliced tomato & red onion.

*The Gouda Burger \$14.50

Our house patty topped with smoked gouda cheese, BBQ sauce & fried onion straws, green-leaf lettuce & sliced tomato.

*Pimento Burger \$14.50

Our house patty topped with our pimento cheese, house-made pickles & onion straws.

The Coltrane (One Eye) Burger \$14.50

Our house patty topped with a fried egg, sharp cheddar, green-leaf lettuce, sliced tomato, red onion, mayonnaise, mustard & ketchup.

*The Chuck "It puts the guacamole on it" Fisher Burger \$14.50

Our house patty topped with house-made guacamole, pepper jack cheese & grilled onion.

The Tavern Black Bean Burger \$13.00

House-Made black bean patty, served on a Niedlov's artisan roll, topped with pepper jack cheese, green-leaf lettuce, sliced tomato, & Tavern cream sauce.

Wagyu So Serious \$16.00 (when available)

A Wagyu patty from our exclusive partnership with Mountain Breeze Farms in Dutton, AL. Topped with fontina cheese, fig jam, mixed greens and grilled onions. We recommend having it cooked to a perfect medium!

How do you want your burger cooked?

RARE Cold, red center MEDIUM-RARE

MEDIUM Warm, red center Warm, pink center **MEDIUM-WELL** Thin pink line

WELL No pink ALL PRICING HAS TAX INCLUDED.





SALADS

Served with your choice of Ranch, Honey Mustard, Blue Cheese, Ancho-Ranch, Greek Vinaigrette, Balsamic or Green Goddess. Additional sauces **\$0.50**

Tavern House Salad \$7.50

Mixed greens topped with sliced tomato, onion, cucumber, shredded cheese & croutons.

Add grilled or fried chicken - \$4.50

Grilled or Fried Chicken Salad \$12.00

Freshly grilled or fried chicken served over a bed of mixed greens, sliced tomato, onion, cucumber & mushrooms. Served with your choice of dressing.

Green Goddess Salad \$10.50

Avocado, green peppers, radishes, cucumbers and crumbled feta cheese served over mixed greens with our house-made Green Goddess dressing.

Add grilled or fried chicken - \$4.50

Side Salad \$4.00

Cucumbers, tomato, onions and croutons. Choice of dressing.

SANDWICHES ETC.

(Served with one side)

Ivory Tower \$14.00

Smoked turkey and soppressata with house-made Jalapeño pepper-jelly, creamy brie, sharp cheddar, and grilled on sourdough.

Tavern BLT \$13.50

The traditional BLT with mayonnaise on toasted sourdough.

Chicky Goats Gruff \$14.00

Grilled chicken breast topped with roasted red pepper goat cheese, arugula, roasted garlic aioli & tomato served on a Niedlov's artisan roll.

Tripl3 Cheese Grilled Cheese Sandwich \$10.50

Sharp cheddar, Swiss & American cheeses with sliced tomato & mayonnaise on toasted sourdough.

The Tavern Philly \$14.00

Our version of the Philly cheese, with your choice of chicken or steak, topped with sautéed green pepper, onion & mushrooms, melted provolone and finished with our tasty house-made horseradish mayonnaise.

French Dip \$14.00

House-roasted, thin-sliced Angus Beef with Swiss cheese & horseradish mayo on a French Loaf & served with house-made au jus.

The Isabella \$13.50

House chicken tenders with mixed greens, tomato, feta & Green Goddess dressing wrapped & grilled in a flour tortilla.

The Hummus Wrap \$10.00

Our house-made jalapeño, lime & cilantro hummus with cucumber, tomato, onion, feta, and fresh spinach & arugula mix. Topped with a house-made greek dressing and wrapped in a grilled naan bread. **Add Chicken - \$4.50**

Soup Du Jour

\$6.50 Bowl \$4.50 Cup

Inquire about our delicious house-made soup of the day.

SIDES

Home-style Chips Side \$3.50 | Basket \$5.50

Steak Fries Side \$3.50 | Basket \$5.50

Tavern Tater Tots Side \$3.50 | Basket \$5.50

FEATURED SIDE

\$6.50 Bowl \$4.50 Cup (Ask your server)

BEVERAGES

Abita Root Beer in bottle \$3.00 Coca Cola, Diet Coke, Sprite, Dr. Pepper, Fanta Orange \$3.00

Sweet or Unsweet Tea \$3.00