



Starters

- BBQ Shrimp Toast*** **\$18**
Tangy BBQ, White BBQ Sauces, Pickled Onion, Scallions on Garlic Toast.
- Beer Cheese Dip** **\$14**
White Cheddar, Local Craft Beer, Bacon Onion Jam.
Served with Flour Chips.
- Pimento Cheese Hushpuppies** **\$12**
Cornmeal, Pimento Cheese, Cheddar with Jalapeno Jam.
- Jumbo Chicken Wings* (GF)** **\$16**
Tossed in your choice of sauce, BBQ, Buffalo or Sweet Sriracha.
Served with fresh Celery and Carrot Sticks, your choice of Ranch or Blue Cheese Dressing. (GF)
- BBQ Beef Brisket Nachos** **\$14**
House made Chips, Tomatoes, Scallions, Peppers, Jalapenos, Roasted Corn, Cheddar Mornay.

Handhelds

- Served with your choice of house made chips, fries, or fresh fruit.**
- Tavern Smash Burger*** **\$18**
Two 4-ounce grass fed Beef Patties with Lettuce, Tomato, Onion on a Brioche Bun. Served with your choice of American, Cheddar, Swiss or Pepper Jack Cheese.
- Turkey Wrap** **\$14**
Flour Tortilla, filled with Tomatoes, Lettuce, Gouda and Smokey Ranch.
- Chicken Sandwich*** **\$17**
Chicken (grilled or fried), Slaw, House Pickles, on a Brioche Bun.
Add Buffalo, BBQ or Sweet Sriracha Sauce.
- Tavern Beyond Burger(V)** **\$20**
Plant based Protein Patty with the chew, taste, and smell of a Beef Patty with Tomato, Onion on a Brioche Bun.

Soups & Salads

- Tomato Bisque (VG)** **\$7**
Chives Oil, Balsamico.
- Creamy Roasted Asparagus** **\$7**
Parmesan, Crouton.
- Tavern's House Salad** **\$12**
Mixed Greens, Carrots, Cucumber, Tomatoes, Shredded Cheese. Add Chicken \$7, Shrimp \$8, Salmon \$9
- Strawberry Fields** **\$14**
Mixed Greens, Goat Cheese, Apples, Glazed Pecans, Served with Conecuh Vinaigrette.
- Caesar Salad** **\$12**
Romaine, Parmesan, Fried Capers and Croutons.
Add Chicken \$7, Shrimp \$8, Salmon \$9

Entrees

- Low Country Fried Chicken*** **\$20**
Served with Mashed Potatoes, Asparagus with Lemon Beurre Blanc.
- Teriyaki Glazed Salmon*** **\$24**
Served with Cilantro Rice, Grilled Broccolini and Chive Oil.
- Blackened NY Strip 12 oz.*** **\$42**
Served with Garlic Mashed Potatoes, Grilled Asparagus with Shrimp Butter.
- Shrimp and Grits (GF)*** **\$24**
Conecuh Sausage, Trinity, Local Corn, BBQ Butter.
- Pasta Primavera(V)(VG)** **\$18**
Roasted Tomatoes, Mushrooms, Grilled Scallions, Coconut Cream and Pistou. Add Chicken \$7, Shrimp \$8, Salmon \$9

Desserts

- New York Style Cheesecake
- Lemon Layer Cake
- Ultimate Chocolate Cake

(GF)Gluten free option

(V) Vegetarian

(VG) Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Kids ages 3 and under complimentary with purchase of adult meal.