



CHEF FEATURES

chef designed & executed dishes featuring seasonal
& traditional favorites for you to enjoy

BEER FOOD

(that's tavern speak for appetizers)

Crispy Brussels Sprouts 11.95

toasted almonds, bacon bits,
goat cheese, hot honey

WOODFIRED OVEN

Chicken Pesto Pizza 14.95

rotisserie chicken, basil pesto,
chili flakes, garlic spinach, green olives,
mozzarella, goat cheese, pecorino

TAVERN CLASSICS

Jalapeño Popper Lucy 15.95

7oz burger patty, candied bacon, fried
jalapeños, pepper jelly,
pretzel bun, choice of side

SWEET TREATS

Strawberry Shortcake 7.95

house made biscuit,
macerated strawberries, ice cream,
whipped cream

PRIME RIB after 5pm

Thursday, Friday & Saturday

14oz. premium 28 day aged,
seared & slowly roasted over rock salt,
mashed potatoes, parmesan broccoli, beef
au jus, horseradish cream

39.95

** consuming raw or undercooked seafood, meat,
poultry and eggs may cause foodborne illness.