

Appetizers

Bruschetta 16   Add Prosciutto +4

Toasted French Baguette Bread, Roma Tomato, Fresh Basil, Garlic, Olive Oil, Pistachio Pesto, Parmesan

Grilled Octopus 22

House Tomato and Pesto Sauce, Squid Ink Aioli

Crispy Calamari 19

Tartar Sauce, Lemon

Deviled Eggs 16

Truffle, Parmesan Chips

Classic Shrimp Cocktail 22

Jumbo Prawns, Cocktail Sauce

Filet Mignon Carpaccio 25

Olive Oil, Capers, Arugula, Anchovy Sauce, Shredded Parmesan

Ahi Tuna Tartare 23

Shallot, Avocado, Cucumber, Cilantro Worcestershire Sauce, Soy Sauce, Sesame Oil, Rice Vinegar, Sesame Seeds, Pickled Ginger, Wasabi Tobiko, Wontons

Crispy Artichoke 16

Fingerling Potato, Rosemary Aioli

From The Oven | Pizza

Schiacciata 24

San Marzano Tomato Sauce, Aged 24mo Prosciutto di Parma, Burrata, Olive Oil, Arugula

Portobello 23

San Marzano Tomato Sauce, Portobello Mushrooms, Gorgonzola, Fior di Latte Mozzarella, Truffle Oil

Vegetarian 25

Neapolitan Tomato Sauce, Mozzarella, Roasted Red Pepper, Grilled Eggplant, Zucchini, Pesto Sauce

Quattro Stagioni 24

San Marzano Tomato Sauce, Fior di Latte Mozzarella, Prosciutto di Parma, Artichokes, Cremini Mushrooms, Olives, Pesto Sauce

Margherita 22

San Marzano Tomato Sauce, Mozzarella, Basil

Apple, Fig, and Proscuitto 28

Fig Sauce, Brie Cheese, Green Apple, Proscuitto di Parma, Dried Fig, Basil, Balsamic Reduction

Sides | 7

Crispy Applewood Smoked Bacon

Country Potatoes

Seasonal Fruit

Tavern Fries

Lightly Fried Brussel Sprouts

Sauteed Asparagus

Pork Sausage Links

Garlic Truffle French Fries

Soup & Salad

Caesar Salad 13

Romaine Petite Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

Caprese Salad 15

Sliced Tomato, Fresh Basil, Fresh Mozzarella, EVOO Pesto Sauce, Balsamic Reduction

Watermelon Salad 16

Cucumber, Fresh Feta Cheese, Frisée Lettuce, Mandarin Orange, Candied Pecans, Orange Citrus Dressing

Roasted Beet Salad 14

Sliced Red Beets, Mandarin Orange, Arugula, Strawberries, Pistachio, Goat Cheese, Cherry Dressing

Warm Napa Cabbage Salad 18

Sautéed Mushrooms, Bacon, Gorgonzola Cheese, Croutons, Red Wine Vinaigrette

French Onion Soup 7 | 14

Classic French Baguette, Cheese Gratin, Fresh Chives

Daily House Special Soup 8 | 16

Chef's seasonal creation made with fresh, local ingredients. Please ask your server for today's selection.

Main Courses

Vegetarian Risotto 23.95

Asparagus, Mushrooms, Yellow Zucchini, Truffle Oil, Parmesan Cheese

Pan-Seared Salmon 34.95

Mashed Potato, Seasonal Succotash, Corn-saffron Cream

Chicken Sandwich 22

Fried Chicken, Coleslaw, Dill Pickles, Chipotle Aioli, Pretzel Bun, Tavern Fries with Paprika Aioli

House Special Burger 22.95   Add Bacon +3

Custom CAB patty, Truffle Cheese, Caramelized Onions, Dill Pickles, Lettuce, Tomato, Pretzel Bun, Truffle Aioli. Served with Tavern Fries and Paprika Aioli.

Steak & Eggs 33

9oz Grilled Prime Ribeye Steak, Eggs, Country Potatoes, Crispy Bacon

Slow-Braised Lamb Pappardelle Ragu 29.95

Sautéed Mushrooms, Olives, Parmesan Cheese

Seafood Linguine 29.95

Clams, Prawns, Mussels, Sliced Zucchini, Prawn Cream Sauce, Parmesan Cheese

Rigatoni alla Vodka 28

Mild Spicy Italian Sauge, Red Bell Peppers, Green Peas, Pink Vodka Cream Sauce, Parmesan

BLTA 22   Add fried egg +2

Sourdough Bread, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli, French Fries

French Dip Sandwich 26.95

6oz Roasted Prime Rib, Ciabatta Bread, Cream of Horseradish Sauce, Caramelized Onions, Provolone Cheese, Au Jus Sauce, Tavern Fries, Paprika Aioli

Daily Special Gnocchi 26.95

Please ask your server for more information

Exceutive Chef & Owner Allen Isik Chef de Cuisine Waldemar Quiran Vargas

Important Notice to Our Valued Customers:

Some of our dishes are served with, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any food allergies or specific dietary concerns, please inform your server before placing your order to ensure your safety and utmost enjoyment. Your well-being is our top priority!

A 3% living wage surcharge will be added to your bill to help support our team and sustain our business. A 20% gratuity will be applied to parties of six or more.