

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

**Butter Lettuce Salad 16**  
Red Apple, Radish, Cherry Tomatoes, Candied Pecans, Feta Cheese, Mandarin segments, Green Goddess 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 Waffle 24.95**  
Southern Fried Chicken, Fluffy Waffle, Vanilla Custard, Maple Sauce, Seasonal Berries

**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 Sauage, Red Bell Peppers, Green Peas, Pink Vodka Cream Sauce, Parmesan

**Pancakes 17** Add bananas or nutella +1.50  
Whipped Cream, Maple Syrup, Mixed Berries

**Eggs Royale 28**  
Poached Eggs, House Cured Salmon, Chives, English Muffin, Hollandaise Cheese Sauce, Country Potatoes, Seasonal Fruits

**BLTA 22** Add fried egg +2  
Sourdough Bread, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli, French Fries

**Avocado Toast 21.95**  
Toasted Whole Wheat Bread, House Cured Salmon, Avocado Spread, Cherry Tomatoes, Goat Cheese Crumble, Olive Oil, Sprinkled with Fresh Herbs, Country Potatoes, Seasonal Fruits

**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

**Stuffed French Toast 18.95**  
Banana cream cheese filling, raspberry compote, whipped cream, maple syrup, seasonal berries.

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

Important Notice to Our Valued Customers:  
A 3% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business. A 20% gratuity will be added to all parties of six or more. Thank you for your support.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.