

TAVERN ON SOUTH

STARTERS

FLATBREAD	16
Spinach / artichoke / sundried tomatoes / feta cheese	
CHARCUTERIE BOARD GS	25
European meats and cheeses / dried apricots / olives / fig jam / pickled mushrooms	
VOODOO SHRIMP GS	17
Breaded shrimp tossed in award winning spicy sauce	
BLACK TRUFFLE FRIES	12
Grated parmesan cheese / garlic aioli	
NASHVILLE HOT CHICKEN DIP	14
Served with pita chips	
SMOKED CHICKEN WINGS GS	17
1 lb. dry rubbed & house smoked / tossed with choice: gochujang / honey mustard / BBQ / buffalo / ranch or bleu cheese dressing	
GERMAN PRETZEL	16
Boursin / honey mustard / cheese sauce	

HANDHELDS & WRAPS

Sandwiches served with one side: House Recipe Chips • Fresh Seasonal Fruit • Jalapeño Coleslaw • Cottage Cheese

French Fries +2 • Side House Salad +3 • GS Bun +1.50

CLASSIC CHEESEBURGER	18
½ lb. chargrilled / choice of cheese / lettuce / tomato / onion / pickle / fresh brioche roll (american, swiss, cheddar, or pepperjack) • Add peppered bacon +2.50	
PHILLY CHEESESTEAK	19
Shredded beef / peppers and onions / swiss cheese / steak roll	
KOBE SLIDER TRIO	19
Grilled / bread and butter pickles / char butter	
PULLED BEEF BRISKET	19
House smoked brisket / sweet chili sauce / coleslaw / steak roll	
BLACKENED MAHI SANDWICH	23
Blackened mahi / sriracha lemon aioli / lettuce / tomato / onion / steak roll	
BREADED PORK TENDERLOIN	18
Candied bacon / lettuce / tomato / brioche roll	
CHICKEN AVOCADO WRAP	20
Grilled chicken / avocado / cheese / bacon / lettuce / tomato	
HOUSE CLUB	18
Ham / turkey / bacon / cheddar / lettuce / tomato / onions / garlic aioli	
SANDWICH OF THE DAY	18
Let us get creative for you. Ask your server for details	

SALADS & SOUPS

All entrée salads may be enhanced with: Grilled or Blackened Atlantic Salmon (6 oz) +7 • Beef Tenderloin Cubes (6 oz) +7 • Grilled or Blackened Chicken +5 • Shrimp +7

HOUSE GS	7 side / 11 entrée
Artisan greens / carrots / cherry tomatoes / cheddar cheese / croutons / cucumbers / choice of dressing	
CAESAR	7 side / 10 entrée
Romaine / bacon / shaved parmesan / tomato / egg / croutons / caesar dressing	
TAVERN WEDGE	24 entrée
Bacon / tomato / egg / cucumbers / croutons / bleu cheese / sliced flank steak	
COBB GS	16 entrée
Turkey / boiled egg / bacon / tomato / blue cheese crumbles / avocado chunks	
TAVERN IPA CHILI GS	7 cup / 12 bowl
Beef / kidney beans / tomato / topped with cheddar and diced onions	
SOUP OF THE DAY	6 cup / 10 bowl
See server for details	

Dressings: Ranch • Honey Mustard • French • Bleu Cheese • Balsamic Vinaigrette • House Vinaigrette

ENTRÉES

CAJUN SHRIMP FETTUCCINE	22
Tomato / basil / peppers / cream sauce	
GRILLED SALMON GS	24
Served with pineapple relish	
FISH N CHIPS	24
Two pieces beer battered cod / fries / tartar sauce	
CHICKEN PARMESAN	23
Breaded chicken breast / marinara / mozzarella cheese	
MEDITERRANEAN CHICKEN GS DO	23
Grilled chicken / onions / tomatoes / olives / spinach / basil	
PORK TENDERLOIN MEDALLIONS GS DO	24
Sautéed / apple bacon chutney	
VEAL SCALLOPINI PICCATA DO	25
Pan seared with caper lemon and butter sauce	
SHORT RIBS STROGANOFF DO	35
Mushroom cream sauce / fettuccine noodles	
USDA NEW YORK STRIP GS	44
Grilled strip steak served with char butter / 14 oz	

À LA CARTE SIDES

Mashed Potatoes

DO

 • French Fries • Herb Roasted Red Potatoes • Fire Roasted Corn

DO

 • Parmesan Broccoli Spears • Roasted Brussels Sprouts with Bacon and Honey • Sautéed Wild Mushrooms

DO

 • Grilled Asparagus • Cilantro Rice

\$3 each

*Consuming raw or undercooked fish or meat may increase your risk of foodborne illness

*Gluten Sensitive items are noted with GS

*PAY CASH & SAVE! A credit card convenience fee of 3% will be added to all transactions paid with a credit card