

APPETIZERS

TAVERN MUSHROOMS \$ 8
SAUTEED MUSHROOMS AND SUN-DRIED TOMATOES SERVED
IN A MADEIRA CREAM SAUCE.

CRAB CAKE \$ 9
OUR OWN LUMP CRABMEAT RECIPE SERVED WITH YOUR CHOICE OF
HOMEMADE TARTAR OR COCKTAIL SAUCE.

STEAMED MUSSELS \$ 10
SERVED IN RED OR WHITE SAUCE.

BUFFALO CHICKEN WINGS \$ 8
FRESHLY PREPARED, YOUR CHOICE OF MILD OR SPICY,
SERVED WITH CELERY STICKS AND BLUE CHEESE DRESSING.

SHRIMP COCKTAIL \$ 10
JUMBO SHRIMP SERVED WITH HOMEMADE COCKTAIL SAUCE.

FRIED CALAMARI \$ 9
HAND FLOURED AND SERVED WITH OUR HOMEMADE MARINARA SAUCE.

BRUSCHETTA \$ 7
FRESH MOZZARELLA, DICED TOMATO, AND FRESH BASIL, DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL, SERVED ON SEASONED BAGUETTE CROUTONS.

FRIED OYSTERS \$ 10
FRESH OYSTERS, HAND BREADED AND SERVED WITH
HOMEMADE COCKTAIL SAUCE.

BAKED BRIE \$ 8
A MINI BRIE WHEEL BAKED WITH AN AMARETTO AND BROWN SUGAR GLAZE,
SLIVERED ALMONDS, AND A RASPBERRY COULIS.

FRIED MOZZALUNA \$ 7
HALF-MOON SHAPED BREADED MOZZARELLA SLICES SERVED WITH
HOMEMADE MARINARA SAUCE.

HUMMUS \$ 7
OUR OWN CHICK PEA, ROASTED RED PEPPER AND TAHINI RECIPE
SERVED WITH FRESH CUCUMBER AND WARMED PITA POINTS.

FRIED ZUCCHINI STICKS \$ 8
LIGHTLY BREADED AND SERVED WITH RANCH DRESSING.

WILD PORK WINGS \$ 9
TENDER OVEN-ROASTED PORK SHANKS WITH A SOY, GINGER, LIME
AND SESAME TERIYAKI GLAZE.

CHICKEN TENDERS \$ 6
LIGHTLY BREADED, SERVED WITH HONEY MUSTARD DIPPING SAUCE.

SOUPS & CHILI

HOMEMADE CHILI \$ 6
SERVED WITH CHEDDAR CHEESE & DICED RED ONION ON THE SIDE.

FRENCH ONION SOUP \$ 6
WITH SEASONED CROUTON, TOPPED WITH A BLEND OF MELTED CHEESES.

SOUP DU JOUR PRICED DAILY
OUR KITCHEN'S DAILY HOMEMADE CREATION!