



EARLY BIRD MENU

DAILY 3 – 5:30 PM

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INCLUDES (1) GLASS OF HOUSE WINE OR DOMESTIC DRAFT BEER,
SALAD & ENTRÉE PER PERSON

\$19.95

WINES

CHARDONNAY, PINOT GRIGIO,
MERLOT, CABERNET , PINOT NOIR

DRAFT BEER

SHOCK TOP, YUENGLING, BUD LITE

SALADS

TAVERN SALAD
MIXED GREENS, CUCUMBERS, TOMATOES,
CROUTONS, BALSAMIC VINAIGRETTE
CAESAR SALAD
ROMAINE, ROASTED RED PEPPERS, RADISH,
CROUTONS

ENTREES

HAND-CUT RIBEYE

10 OZ. GRILLED, LOADED FRIES, SEASONAL VEGETABLES

LOUISIANA BBQ SHRIMP & GRITS

LIGHTLY BLACKENED, CREAMY GRITS, ANDOUILLE

CRAB STUFFED FLOUNDER

LEMON SHALLOT BUTTER, SEASONAL VEGETABLES

HERB CRUSTED SALMON

LEMON SHALLOT BUTTER, COLLARD GREENS

FISH & CHIPS

SOUTHERN BARREL (LOCAL) BEER BATTERED COD, FRIES, TARTAR SAUCE,
MALT VINEGAR, COLESLAW

BABY BACK RIBS ½ RACK

SMOKED & ROASTED, ZINFANDEL B.B.Q SAUCE, FRENCH FRIES, COLE SLAW

SHRIMP FRESCA

PARMESAN CRUSTED, TOMATO BASIL SAUCE, ANGELHAIR

DESSERTS

CHOCOLATE CHIP SKILLET COOKIE \$4
VANILLA ICE CREAM, CHOCOLATE SAUCE

WARM CHOCOLATE LAVA CAKE \$4
VANILA ICE CREAM, CHOCOLATE & CARAMEL

KEYLIME PIE \$4
WHIPPED CREAM

NY CHEESECAKE \$4
STRAWBERRIES, WHIPPED CREAM