

THE TAVERN

JUMBO BLUE WATER PRAWNS 20
CHILLED, FRIED
PAN SEARED, OR BLACKENED

SUPER LUMP CRAB CAKES 13
ARUGULA SALAD, REMOULADE, SRIRACHA

JUMBO LUMP CRAB 15
CHILLED OR SAUTÉED, LEMON, SEA SALT

COLOSSAL SEA SCALLOPS 18
PAN SEARED OR BLACKENED,
BEURRE NOISSETTE

SEAFOOD APPETIZER PLATTER

A SELECTION OF THE ABOVE, PRICED PER PIECE

CHEESE FLIGHT 16.50
CHEF'S ASSORTMENT OF CHEESES
AND ACCOMPANIMENTS,
CRISP HERB LAVASH BREAD

CRAB DIP 16.50
BROILED AND SERVED WITH
GARLIC PITA CHIPS

BAKED POTATO 8.50
JUMBO IDAHO BAKED POTATO,
SALT CRUSTED, CHOICE OF TOPPINGS

**CREAMED SPINACH AND
COTTAGE FRIES** 15.50
BROILED WITH A PARMESAN CRUST

LADY EDISON PROSCIUTTO 13.50
NORTH CAROLINA PROSCIUTTO
WRAPPED AROUND GRILLED, ASPARAGUS,
GOAT CHEESE CREMA, PAPRIKA OIL

ONION RINGS 8.50
HOUSE MADE BEER BATTER,
HAND DIPPED TO ORDER

SHE CRAB SOUP 12.50
SHERRY, CREAM WITH LUMP CRAB MEAT

CRISP CALAMARI 12.50
SPICED BREADING, LIME- MISO DRESSING
SCALLIONS, CILANTRO

BRUSCHETTA 13.50
TOMATOES, ARUGULA, BASIL,
BALSAMIC PECORINO ROMANO,
CROSTINI

***THE "V" BURGER** 16.50
HOUSE GROUND CERTIFIED ANGUS BEEF NY STRIP AND CHUCK,
CHOICE OF AMERICAN OR PROVOLONE CHEESE, PECAN SMOKED BACON,
LOCAL VINE RIPE TOMATO, LETTUCE, ONION, PICKLE
HOUSE CUT FRENCH FRIES OR COTTAGE FRIES

SPICY SOUTHERN FRIED CHICKEN WINGS 16.50
CELERY, CARROTS, BLEU CHEESE OR RANCH DRESSING

***STEAK FRITES** 19.50
BEEF TENDERLOIN MEDALLIONS, MUSHROOM MEDLEY, BORDELAISE,
HOUSE CUT GARLIC FRENCH FRIES

PHILLY CHEESE STEAK 16.50
SHAVED RIBEYE AND NY STRIP, WHITE AMERICAN CHEESE, ONIONS,
HOUSE CUT FRENCH FRIES OR COTTAGE FRIES

CHICKEN SANDWICH 14.50
GRILLED CHICKEN BREAST, CHOICE OF AMERICAN OR PROVOLONE CHEESE,
PECAN SMOKED BACON, LOCAL VINE RIPE TOMATO, LETTUCE, ONION, PICKLE
HOUSE CUT FRENCH FRIES OR COTTAGE FRIES

* ITEMS ARE COOKED TO ORDER OR SERVED RARE,
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.