

## starters:

### grilled brie (v) \$10

grilled brie served with frisee, pomegranate seeds, and honeyed-tojarashi marcona almonds

### brussels sprouts \$9

sprouts, pork belly, pickled apples, fish sauce vinaigrette, shitake mushrooms

### sautéed baby bok choy (vg)(g) \$5

with garlic and tamari soy vinaigrette

### lobster arancini \$10

lobster and mozzarella fritters with tarragon-tomato coulis

### butter milk fried chicken tenders \$9

red dragon chili sauce, butter milk-scallion sauce

### house mussels\* \$9

pei mussels, chili, ginger, garlic, white miso, scallion, grilled bread

### papas fritas (v) \$5

crispy triple-fried fingerling potatoes, red pepper-garlic mayo

### white bean hummus (vg) \$7

cannellini beans, herbs, chilis, garlic, bread crisps

## wings:

### drunken wings \$11

tequila, chili, beer-marinated, lime and salt

### grilled wings \$11

mild chili marinated

### sticky wings \$11

sticky, sweet, slightly spicy bbq

## salads:

### southwestern napa salad (vg)(g) \$9

jicama, daikon, carrot, corn, poblano pepper, black beans, grape tomatoes, red bell pepper, napa cabbage and arugula chopped salad with chili spiced orange vinaigrette

### fried chicken salad \$10

mesclun greens, avocado, cotija cheese, red onions, buttermilk scallion sauce

### pea diddy (v)(g) \$10

english peas, avocado, basil puree, fresh mozzarella, bull's blood, mesclun greens, sherry vinaigrette

## sandwiches:

### tavern burger\* \$13

8 oz. grassfed beef burger, lettuce, roasted tomato confit, pickled red onion, pickled cucumber

### gravlax sandwich \$11

house cured salmon, house made boursin, pickled onion, and sprouts on toasted iggy's sourdough

### fried chicken sammy \$12

kfc style chicken breast, honey, lemon tarragon mayo, lettuce

### veggie burger (vg) \$11

vegan patty, lettuce, roasted tomato confit, pickled red onion, pickled cucumber, deli roll

### lobster rolls \$19

twin maine lobster rolls, lemon-tarragon mayo, and a side salad

### tofu cuban (v) \$12

mojo marinated tofu, roasted red peppers, pickled cucumbers, pickled mushrooms, swiss, agave-chili mustard, ciabatta

## tacos:

one taco-\$6 two tacos-\$11 three tacos-\$16

### pork belly taco \$6

crisped confit pork belly, pickled red onions, dragon lady sauce, flour tortilla

### tuna taco\* \$6

shichimi-dusted rare seared tuna, greens, jicama, avocado, blood orange-chili glaze, flour tortilla

### potato taco (v) \$4-\$7-\$10

crispy fried potatoes, bean puree, avocado, herb vinegar, sea salt, flour tortilla

## thin crust pizzas:

### classic cheese & red sauce (v) \$9

### the popeye (v) \$13

spinach, black olives, arugula, goats milk ricotta, red sauce

### lobstah pie \$16

maine lobster, crispy pork belly, roasted corn, mozzarella, pickled scallions

### summer lovin' (vg) \$13

marinated artichokes, roasted tomatoes, basil puree, herb tofu

### foghorn leghorn \$14

fried chicken, chili sauce, banana peppers, manchego, soy vinaigrette, pickled cucumbers, buttermilk scallion sauce

## entrees:

### mac and cheese (v) \$12

add mushrooms (\$2), grilled chicken (\$3), lobster (\$9), peas (\$1), pork belly (\$3), duck confit (\$5)

### k.f.c.g.h. \$17

kentucky fried cornish game hen with jalapeno cheddar mashed potatoes, pork belly-spiked mac and cheese

### malaysian rubbed pork chop (g) \$18

malaysian spiced, pan roasted pork chop, coconut jasmine rice, grilled scallion and mango salsa

### grazing plate (vg)(g) \$14

grilled corn, summer squash, zucchini, roasted tomatoes, rainbow fingerling potatoes, swiss chard, baby carrots, watermelon radish, and quinoa with herb vinaigrette

### grilled hanger steak\* (g) \$19

8oz marinated steak, goat cheese-scallion mashed, wilted spinach with balsamic onion

### roasted chicken\* (g) \$18

1/2 chicken, mashed potatoes and mesclun salad with choice of dressing

### blackened swordfish\* \$18

blackened swordfish with saffron couscous, edamame succotash, and cilantro aioli

### crab cakes \$18

pan seared atlantic crab cakes with dill sauce and a spinach, avocado, and grapefruit salad



g- gluten free

v- vegetarian

vg- vegan

## sides

tater tots, cheddar jalapeno mashed potatoes, mesclun greens, fruit salad, corn, edamame succotash

please inform your server if you or anyone in your party has a food allergy before ordering

\*-these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness