TAVERN 19
{ KITCHEN AND TAPHOUSE }

Happy Hour
M-F | 4 - 7 PM

APPETIZERS

PICANTE SHRIMP | 14
tender shrimp deep fried and tossed in a spicy aioli laid on a nest of house slaw

TAVERN BRUSSELS SPROUTS | 11
crispy brussel sprouts tossed in a maple browned butter, candied pecans and goat cheese

SMOKED PORK BELLY BURNT ENDS | 14
slow smoked and charred tender pork belly tossed our rich sweet BBQ sauce, layered with pickled peppers

TAVERN WINGS | 16
smoked bold, flavored wings tossed in buffalo, sweet chili, Asian ginger, jerk bbq or dry rub.
Choice of Fried or Grilled

BRISKET SLIDERS | 14
slow smoked tender brisket, with bold flavors chopped and tossed in house bbq sauce topped with ranch slaw

GARLIC KNOT | 8
twisted dough tossed in garlic, parmesan and oregano served with a side of marinara **add cheese +1, pepperoni +1**

BAVARIAN PRETZEL | 11
hand twisted served with beer cheese

TRUFFLE FRIES | 11
crispy fries tossed in white truffle oil, fresh herbs and parmesan cheese

HONEY GINGER CHICKEN LETTUCE WRAPS | 15
marinated chicken slowly cooked in a honey garlic ginger sauce with water chestnuts, scallions served on chilled crisp lettuce

NACHOS | 14
crispy fried corn tortilla chips, queso blanco, jalapenos, black bean and corn salsa, more cheese, pico de gallo, sour cream & wholly guacamole **add chicken +3, or brisket +5**

SMOKED FISH DIP | 14
mixture of fontina and cream cheese, smoked fish, fresh dill served with garlic toast

SALADS & SOUP

HOUSE SALAD | 13
seasonal mixed greens, tomatoes, cucumbers, red onions, carrots, avocado, mixed cheese and croutons

CLASSIC CAESAR SALAD | 13
crispy romaine lettuce, shave parmesan cheese, buttery garlic croutons tossed in Caesar dressing

CHOPPED BRISKET SALAD | 18
crispy Romaine lettuce, smoked brisket, black bean & corn salsa, grape tomato, avocado, cheddar cheese, crispy onions and chipotle ranch

WARM BACON SPINACH SALAD | 16
shaved fennel, granny smith apples, candied pecans, whipped goat cheese and warm warm bacon vinaigrette

HARVEST GRAIN BOWL | 15
pearl couscous, roasted sweet potatoes, shaved brussels, pecans, cranberries, and arugula tossed in a maple thyme vinaigrette

AUTUMN SALAD | 18
tender kale caramelized root vegetables, feta cheese, grilled chicken tossed in an apple cider vinaigrette

PEAR & PROSCIUTTO ARUGULA SALAD | 16
sliced pears, torn prosciutto, fresh basil, toasted walnuts, shaved parmesan with a sherry walnut vinaigrette

SOUP DU JOUR | house made soup of the day
SHE CRAB BISQUE | rich velvety soup with crab stock, sherry cream and blue crab

ADD TO ANY SALAD | SHRIMP +6, CHICKEN +9, STEAK +9, BRISKET +9, SALMON +13
DRESSINGS | RANCH - BLEU CHEESE- CAESAR - WHITE BALSAMIC VINAIGRETTE - HONEY MUSTARD - CHIPOTLE RANCH

PIZZA

MARGARITA | 15
red sauce, roasted tomato, mozzarella, torn basil

MEAT LOVERS | 18
red sauce, shredded mozzarella, salami, pepperoni, spicy sausage, prosciutto, bacon & shredded parmesan

VEGETARIAN | 16
red sauce, mozzarella, onions, spinach, mushrooms, roasted tomatoes, black olives, balsamic glaze

SUPREME | 17
red sauce, mozzarella, sausage, pepperoni, mushrooms, red onions, green peppers, black olives

GLUTEN-FREE CRUST AVAILABLE +2

MAC & CHEESE SHORT RIB | 19
smoke cheddar béchamel sauce, elbow pasta, braised short ribs & chives

ROOT VEGETABLE | 16
white sauce, roasted carrots, parsnips, golden beets, sweet potato, sage, prosciutto, & hot honey drizzle.

EDDIE SWINK BACON CHEESEBURGER | 19
secret burger sauce, mixed cheddar, season ground beef, bacon crumbles, shredded lettuce, chopped onions, pickles & sliced tomatoes.

CAL-IENTE | 17
spicy red sauce, shredded mozzarella, spicy sausage, bacon, whipped ricotta and hot honey drizzle

PIG & FIG | 17
white ricotta sauce, roasted fig jam, prosciutto, arugula balsamic finish

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
**ANY PARTY WITH 10 OR MORE GUESTS HAS AN AUTOMATIC 20% GRATUITY ADDED TO THEIR CHECK.

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HANDHELDS

served with your choice of a side

TAVERN BURGER | 16
classic all beef patty topped with melted cheddar, applewood smoked bacon served on lettuce, tomato & onions between a brioche bun.

GRILLED CHICKEN CLUB | 15
grilled marinated chicken breast with lettuce, tomato & applewood smoked bacon, swiss cheese and garlic aioli served on buttered toasted sourdough bread.

PHILLY CHEESESTEAK | 17
shaved tender ribeye steak piled high with, sauteed onions & cheese wiz served on a toasted amorosa roll

ITALIAN GRINDER | 17
A pizza oven sensation, crusty baguette, thinly sliced capicola ham, genoa salami, pepperoni, arugula, roasted red and banana peppers finished with an oregano vinaigrette.

FRENCH ONION GRILLED CHEESE | 16
sweet meets savory, caramelized onions, crisp apple slices, creamy fontina, smoked gouda cheese & crispy prosciutto held between two golden slices of sourdough.

CRISPY NASHVILLE HOT CHICKEN SANDWICH | 15
tender chicken breast seasoned and breaded, brush with our new Nashville hot sauce topped with slaw to complement the heat served on toasted brioche bun.

JUMBO LUMP CRAB CAKE SANDWICH | 24
jumbo lump crab cakes blended with the right amount of spices (no fillers) served on a brioche bun with cajun remoulade

HOT PASTRAMI | 16
piled high pastrami, spicy brown mustard, tangy sauerkraut, & Swiss between toasted rye bread

BRISKET MELT | 18
smoked tender brisket, caramelized onions, bacon jam & cheddar cheese on sourdough

GRILLED HOT HAM AND CHEESE ON FOCACCIA | 15
grilled honey ham with crispy edges, sauteed onions, spicy brown mustard and melted gruyere cheese on focaccia bread.

OYSTER PO' BOY | 20
crispy fried Chesapeake oysters, shredded lettuce, tomato, pickles and chipotle aioli.

PICANTE SHRIMP PO' BOY | 17
piled high shrimp tossed in picante sauce, shredded lettuce, tomatoes, pepper sauce drizzle

BLACKENED SHRIMP TACOS | 20
tender shrimp seasoned down to perfection, spicy slaw, fontina cheese and pico de gallo.

SMOKED SHORT RIB BIRRIA TACOS | 19
smoked & dipped in chili pepper conssume' served on a cheesy flour tortilla

ENTREES

FISH & CHIPS | 23
Try our Beer battered haddock, deep fried to perfection with old bay chips, house made coleslaw served with cajun remoulade.

GRILLED ANGUS FLANK | 27
roasted sweet potatoes, shaved brussel sprouts, charred leeks, Dijon pan sauce

BONE-IN PORK CHOP | 22
cider Brined 10 oz Chop , grilled to perfection paired with sweet potato pecan mash, charred asparagus, apple chutney

SOUTHERN FRIED CHICKEN & PANCAKES | 21
season and deep-fried chicken breast layered with savory sweet potato hot cakes maple sage glaze

AUTUM CAMPANELLE PASTA | 15
tender short rib, butternut squash , charred pesto, wild mushrooms, parmigiano reggiano

PAN-SEARED ROCKFISH | 28
Crispy skin Chesapeake Rockfish, root vegetable hash, lemon thyme browned butter

JUMBO LUMP CRAB CAKE | 42
2 Jumbo lump cakes blended with citrus and old bay served with grilled asparagus, garlic whipped potatoes, served with remoulade

BRAISED SHORT RIBS | 24
fall off the bone short rib braised in thyme and rosemary aromatics whipped truffle mashed potatoes, haricot green bean, red wine au jus

DESSERT

KEY LIME PIE | 9

DOUGH BOY SKILLET | 10
baked cookie dough topped with a scoop of ice cream and whipped cream

APPLE SALTED CARAMEL CHEESECAKE | 10

NIGHTINGALE ICE CREAM SANDWICHES | 9
rotating flavors

SIDES

FRIES, FRUIT, TOTS, TAVERN CHIPS, MASHED POTATOES, COLESLAW

PREMIUM SIDES +2

SWEET POTATO FRIES, ASPARAGUS, HARICOT GARLIC GREEN BEANS, TRUFFLED MASHED , MAPLE PECAN MASHED, ROOT VEGETABLE HASH

Ask About Our Daily Specials | Live Music Thursdays | @tavern_19

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