

LUNCH MENU

GREENS & GRAINS \$11.95

Add Chicken \$12 Shrimp \$14 Salmon \$15

● THE TAVERN SALAD

Arugula, Walnuts, Strawberries,
Cranberry Goat Cheese & Raspberry Vinaigrette

● QUINOA MONTERO

Arugula, Sweet Potato, Hard Boiled Egg, Avocado, Red Onion,
Pumpkin Seeds & Citrus Dijon Vinaigrette

CLASSIC CAESAR SALAD

Garlic & Herb Croutons, Shaved Parmesan & Our Own Dressing

GREEK CHOPPED SALAD

Chopped Romaine & Iceberg, with Hot House Cucumbers, Red Onion, Olives, Peppers,
Cherry Tomatoes, Crumbled Feta Cheese & Red Wine Vinaigrette

● RED & GOLDEN BEET CARPACCIO

Chopped Spinach, Orange Wedges, Toasted Almonds,
Shredded Goat Cheese & Orange Ginger Aioli

ENDIVE SALAD

Topped with Dried Cranberries, Pear, Walnuts, Gorgonzola & Red Wine Vinaigrette.

STARTERS

EGGPLANT ROLLANTINI ... 13.95

Spinach & Ricotta, with Tomato Sauce

* Family Sharing Size \$20.95 *

CRAB CAKE ... 16.95

Corn Relish, Cilantro, Pickled Red Onions & Sriracha Aioli

FRIED CHICKEN WINGS ... 16.95

Served with Spicy Buffalo Sauce & Blue Cheese Sauce

TAVERN BURRATA ... 16.95

Tomato Jam, Grilled Peaches & Basil Olive Oil on a Crostini
in Drizzle Balsamic Glaze.

FRIED CALAMARI ... 16.95

Classic: Side of Spicy Marinara

Signature: Chopped Tomatoes, Scallions & Julienne

Romaine, with Sweet & Spicy Chili Sauce

SPICY SUSHI PIZZA ... 16.95

Sushi Grade Tuna & Guacamole, Served on a Crispy Rice Patty,
with Sriracha Aioli & Soy Ginger Reduction

P.E.I. MUSSELS ... 16.95

Spicy Coconut Broth or Spicy Marinara

BANG BANG SHRIMP ... 17.95

Fried Shrimp, Tossed in Spicy Thai Sauce, Served over a
Crostini.

BEEF MEATBALLS (2 PCS) ... 14.95

Dollop of Ricotta Cheese & Sprinkled Parmesan

* Family Style Sharing (4pcs) \$21.95 *

SALMON SASHIMI ... 14.95

Diced Scallions, Cucumber, Radish, Lime, Soy Sauce
& Extra Virgin Olive Oil

FRIED CHEESE CURDS ... 11.95

Served with Sriracha Ranch

MAINS

CHICKEN MILANESE ... 19.95

Thinly Pounded Breaded Chicken Breast, Topped with Arugula, Grape Tomatoes, Red Onion,
Fresh Mozzarella & Balsamic Vinaigrette

CHICKEN FRANCESE ... 19.95

Diced Tomatoes, Green Peas, Whipped Potatoes & Lemon White Wine Sauce

CHICKEN PARMESAN ... 19.95

Over Linguini with Marinara

SALMON ROSETTE ... 26.95

Stuffed with Crab Meat over Sweet Corn & Lemon Risotto With Garlic Rosemary & a Touch of
Beurre Blanc Sauce.

● BROILED JUMBO SHRIMP ... 22.95

Panko Crusted, Walnuts, Craisins, Napa Cabbage, Spicy Apple Slaw & Citrus White Wine
Emulsion

SPICY TUNA POKE BOWL ... 22.95

Jasmine Rice, Fresh Seaweed, Napa Cabbage, Mango, Cucumber, Avocado, Radish, Crispy
Wontons, Peanuts, Sesame Miso Dressing & Spicy Aioli

* Served Cold *

HAND HELDS



Served with Crispy Fries or Mixed Greens

TAVERN BURGER ... 21.95

White Cheddar & Caramelized Onions, on a Brioche Bun

* Add Bacon \$3.00 *

BBQ BRISKET SANDWICH ... 20.95

Melted White Cheddar Cheese, Coleslaw, Napa Cabbage & Barbeque Sauce, on a Brioche Bun

FRENCH DIP SANDWICH ... 22.95

Prime Rib Steak, Arugula, Cheddar Cheese, Horseradish Sauce & Natural Juice

* Served With Waffle Fries *

CHEF'S TACO OF THE DAY (2 PCS) ... 17.95

Served on Corn Tortillas

CHICKEN CUTLET SANDWICH ... 19.95

Roasted Peppers, Arugula, Fresh Mozzarella & Balsamic Vinaigrette, on a Brioche Bun

THE JERSEY PAN PIZZA

NANA'S SICILIAN PAN PIZZA ... 17.95

Tomato, Mozzarella, Olive Oil, Garlic & Oregano

* Pizza Made To Order - Please Allow 20 Minutes *

TAVERN WHITE PIZZA ... 17.95

Ricotta, Fresh Sliced Mozzarella, Crumbled Gorgonzola,
Grated Parmesan Cheese & Basil Aioli

PASTA

PENNE BOLOGNESE ... 19.95

Beef Ragu, Tomato Sauce & a Dollop of Ricotta

LINGUINI AZZURRO ... 18.95

Cauliflower, Sautéed Spinach, Chilli Flakes, Shaved Parmesan & Toasted Breadcrumbs, in
Garlic & Oil

TAVERN ORECCHIETTE ... 19.95

Broccoli Rabe, Italian Sausage, Cherry Tomatoes, Garlic & Oil

HOMEMADE SHORT RIB RAVIOLI ... 22.95

Green Peas, Shaved Pecorino Cheese & Cognac Cream Sauce

PENNE VODKA ... 18.95

Pink Vodka Sauce & Green Peas

BUCATINI ALLA PUTTANESCA ... 19.95

Olives, Capers, Anchovies in Basil Fresh Chopped Tomato Sauce

SIDES \$9.95

GRILLED ASPARAGUS

Grated Parmesan & Breadcrumbs

ROASTED ROSEMARY WEDGE POTATOES

TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

● ROASTED CAULIFLOWER

Almonds, Lemon Garlic Olive Oil

BEVERAGES

SODAS & ICED TEA ... 4

JUICES ... 6

ALL THE FLAVOR WITHOUT THE BOOZE ... 6

Virgin Strawberry Margarita, Virgin Bloody Mary

BOTTLED STILL WATER...8

BOTTLED SPARKLING WATER...8

● = Contains Nuts

 = Gluten Free

Chef: J.C. Montero

20% gratuity added for parties of 10 or more
guests Party room available from 20 to 100 people
Make your next event Simple & Delicious "Lettuce" cater for you!

Please advise your server of any food allergies
Please be advised we use many varieties of nuts

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions