

SPRING MENU 2024



LUNCH & DINNER

- STARTERS -

**MIKE'S WINGS 13**

Jumbo wings tossed in your choice of Mike's Wing Sauce, Swelter Hot Sauce or Garlic Parmesan. Served with Ranch, or Bleu Cheese & celery

**CHICKEN EGG ROLLS 11**

Classic Southwest-style hand-rolled with seasoned grilled chicken, black beans, corn, spinach, Cheddar Jack cheese. Served with ancho-chipotle sauce

**QUESADILLA 11.5**

Seasoned grilled chicken, black beans, corn, cilantro, Jack & Cheddar cheese. Served with salsa & sour cream. Add guacamole + 1.25

**CRAB CAKES 14**

Housemade with jumbo lump crab, seared & drizzled with cajun remoulade

**TAVERN SHRIMP 11.5**

Flash-fried & tossed in house Tavern Buffalo sauce

**\*AHI TUNA 14**

Lightly seared Ahi tuna served on Wasabi slaw with citrus ponzu & topped with green onions

**FRIED PICKLES 8.5**

Hand-breaded & served with Ranch dressing

**BRISKET NACHOS 14**

Fresh corn chips, Mike's Smokehouse brisket, black beans, corn, cilantro, onions, tomatoes, Jack & Cheddar queso. Topped with BBQ sauce, sour cream & served with salsa. Add guacamole + 1.25

**CLASSIC TAVERN DIP 12.5**

Blend of American, jack & smoked gouda cheeses, spinach, pico de gallo & spices. Served with fresh corn tortilla chips

**JALAPENO PIMENTO CHEESE POPPERS 11.5**

House made jalapeno pimento cheese, hand dredged & quick fried. Topped with grated Parmesan cheese & served with Asian chili sauce

- SALADS -

**HOUSE 6**

Fresh greens, tomatoes, red onion, Smokehouse bacon, Cheddar Jack cheese, sliced egg, house-made croutons & choice of dressing

**SPINACH & KALE 11**

Hearty blend of spinach & kale, strawberries, candied pecans, bacon & bleu cheese crumbles tossed in Champagne vinaigrette

**CHICKEN COBB 13**

Grilled or fried chicken, avocado, bacon, sliced egg, tomatoes, black beans, corn, Cheddar Jack cheese & fresh greens served with choice of dressing

**CAESAR 6**

Romaine, Parmesan cheese & cracked black pepper with house-made croutons & Caesar dressing

\* ADD TO ANY SALAD: CHICKEN 5, SHRIMP 6, MAHI 9, \*SALMON 11 OR PORTOBELLO 5

**DRESSINGS:** Ranch, Bleu Cheese, Honey Dijon, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette & 1000 Island

- SOUPS -

**TAVERN CHILI  
CUP 4.5/ BOWL 6.5**

House-made with seasoned beef, black beans, red beans, onions, peppers & spices. Topped with Cheddar Jack cheese & served with crackers

**SOUP OF THE DAY  
CUP 4.5/ BOWL 6.5**

Our daily offering based on seasonal tastes

- BEVERAGES -

**COKE, DIET COKE, COKE ZERO, SPRITE,  
LEMONADE, DR. PEPPER, SWEET TEA,  
UNSWEET TEA, COFFEE 2.75**

**BOTTLED WATER (.5L) 4.25  
AQUA PANNA  
SAN PELLEGRINO SPARKLING**

\* Menu items may contain raw or undercooked ingredients or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# THE BURGERS & SANDWICHES

*SERVED WITH CHOICE OF SIDE*

## TAVERN BURGER\* 11.5

Cheddar cheese, lettuce, tomato, onion, pickles & ancho-chipotle sauce. Served on a brioche bun. Add extra patty +5

## GOUDA JAM BURGER\* 13

Smoked Gouda cheese, bacon jam, lettuce, tomato, onion & whole grain mustard aioli. Served on a brioche bun

## PIMENTO CHEESE PATTY MELT 13

½ pound beef patty, jalapeno pimento cheese & grilled onions. Served on toasted sourdough

## PORTOBELLO BURGER 13

Marinated portobello mushroom cap, Swiss cheese, roasted red peppers, fresh spinach & whole grain mustard aioli.

Served on a brioche bun

Add avocado +1, Extra Mushroom +5

## BLACKENED MAHI SANDWICH 14

Blackened mahi fillet, lettuce, tomato, onion & house remoulade.

Served on a brioche bun

## CRISPY FISH SANDWICH 12.5

Hand-battered fish filet, lettuce, tomato, onion & house remoulade.

Served on a hoagie roll

## CLASSIC CLUB 12.5

Roasted turkey, ham, Smokehouse bacon, American & Swiss cheeses, lettuce, tomato & mayo. Served toasted on sourdough bread

## BBQ BRISKET SANDWICH 14.5

Mike's Smokehouse brisket, Cheddar cheese, Mike's BBQ sauce and an onion ring. Served on a brioche bun

## BUFFALO CHICKEN SANDWICH 13

Choice of grilled or fried chicken tossed in our house "swelter" hot sauce with bleu cheese crumbles, lettuce, tomato & onion.

Served on a brioche bun

## MIKE'S PHILLY (RIBEYE OR CHICKEN) 13

Choice of protein with Provolone cheese, sautéed onions, green peppers, mushrooms & mayo. Served on a hoagie roll

# - ENTREES -

## FISH & CHIPS 17.5

Hand-dredged, beer battered Cod, hand-cut fries, Southern slaw, tartar sauce & house remoulade

## BLACKENED FISH TACOS 13.5

Blackened white fish fillet, shredded lettuce, pico de gallo, cilantro & house remoulade in toasted flour tortillas. Served with wild rice & black beans

## THE RIBEYE\* 28

12oz Hand-cut USDA choice, seared & cooked to temperature.

Served with Parmesan mashed potatoes, grilled asparagus & finished with garlic compound butter

## CARIBBEAN PORK CHOPS\* 17.5

Two grilled jerk seasoned chops, wild rice, veg of the day & topped with pineapple pico de gallo

## SHRIMP & GRITS 18

Blackened jumbo shrimp served over pepper jack grits & finished with andouille cream sauce

## PAN SEARED SALMON\* 19

Lemon pepper crusted fillet served with Parmesan mashed potatoes & vegetable of the day

## FLORENTINE RAVIOLI 15.5

Spinach & Romano cheese stuffed raviolis sauteed with spinach, tomatoes & mushrooms. Topped with sherry cream sauce

+Chicken 5 +Shrimp 6

## BRUSCHETTA CHICKEN 16

Grilled chicken breast topped with fresh Mozzarella, & house bruschetta tomatoes. Served with wild rice, grilled asparagus & finished with balsamic glaze & fresh basil

## TAVERN MAC & CHEESE - CHICKEN 14 / SHRIMP 15

Cavatappi pasta, house-made cheese sauce with roasted red peppers, spinach, green onions & topped with toasted Parmesan crumbs

# - SIDES -

HAND-CUT FRIES 4

FRIED OKRA 4

SOUTHERN SLAW 4

WILD RICE 4

MAC & CHEESE 4

GARLIC PARMESAN FRIES 4.5

GRILLED ASPARAGUS 5

HOUSE-MADE

ONION RINGS 4.5

PARMESAN MASHED  
POTATOES 4

VEGETABLE  
OF THE DAY 5

FRESH FRUIT 4

BLACK BEANS 4

PASTA SALAD 4

# - DESSERTS -

## PEANUT BUTTER PIE 7

Vanilla wafer crust with peanut butter filling topped with chocolate & roasted peanuts

## TAVERN BROWNIE LA MODE 7

Fresh baked brownie, vanilla ice cream & white chocolate ganache

## SEASONAL CHEESECAKE 8

Ask server for details

## SHORTCAKE BREAD PUDDING 7

House-made & topped with Chattanooga Whiskey creme anglaise, strawberry puree, blueberries, whipped cream & candied pecans

## BEIGNETS 7.5

Topped with powdered sugar & served with raspberry sauce