



## FOR THE TABLE

### J.T.'S KETTLE CHIPS

Crispy Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon

### HANDCRAFTED FLATBREAD

Made with the Freshest Ingredients in the Kitchen, Daily!

### SHRIMP & CRAB "NACHO" PLATE

Sautéed Shrimp, Crab, Pepper Jack, Fresh Jalapeño

### MARLOW'S FAMOUS HUMMUS

Classical Creamy Hummus, Crisp Veggies, Toasty Seasoned Pita, Extra Virgin Olive Oil

### FIRECRACKER SHRIMP

Crispy Szechuan Tempura Shrimp, Red & Poblano Peppers, Peanut, Cracklin' Spicy & Sweet Chili Sauce

### WARM BRIE FONDUE

Creamy Brie, White Wine, Pretzel Bread

### SMOKED TROUT DIP

Smoked Trout, Olive Oil, Horseradish, Fresh Herbs, House-Made Wheat Thins

## START | SNACK

### TRUFFLED PARMESAN FRIES

Hand-Cut Tavern Fries, Truffle Oil, Parmesan

### \*AHI TUNA POKE

Ahi Tuna, Hawaiian Style, Avocado-Wasabi Crème, Teriyaki, Scallion, Wonton

### TAVERN WINGS

Crisp Celery, Carrots, House-Made Gorgonzola Dressing  
*Classic Buffalo or Honey Mustard Sauce*

### JUMBO LUMP CRAB CAKE

Blue Crab, Old Bay, Arugula, Grapefruit & Pickled Red Onion Salad, Horseradish Aioli

### ASPARAGUS FRIES

Crispy Thin Asparagus, Tarragon, Citrus Aioli

## CRISP, COOL SALADS

### TAVERN

Baby Artisan Field Greens, Boston Bibb, Granny Smith Apple, Radish, Carrot, Spiced Seeds, Maple Sherry Vinaigrette  
*Grilled Chicken | \*Grilled Salmon*

### \*BLACK AND BLUE STEAK

Grilled Beef Tenderloin, Field Greens, Vine Ripe Tomato, Crumbling Gorgonzola, Scallion, Pickled Red Onion, Creamy Gorgonzola Dressing

### CHICKEN TORTILLA

Prestige Farms Chicken, Field Greens, Avocado, Tomato, Carrot, Cucumber, Fresh Cilantro, Tortilla, Honey Lime Vinaigrette

### \*ASIAN AHI TUNA

Spice Crusted Ahi Tuna, Field Greens, Roma Tomato, Fresh Avocado, Edamame, Cucumber, Miso Soy Vinaigrette, Avocado Wasabi, Crisp Wonton

### CLASSIC CAESAR

Romaine Hearts, Tuscan Kale, Chopped Egg, Parmesan, Crumbled Focaccia Crouton, Oven Roasted Tomato, Caesar Dressing  
*Blackened Chicken | \*Blackened Salmon*



## TAVERN FAVORITES



### BLAZED BONE-IN CHICKEN

Jalapeño Corn Grits, Hominy, Zucchini, Charred Corn, Onion, Poblano, Chorizo, Jalapeño Glaze

### GRAIN & VEGGIE POKE BOWL

Quinoa, Farro, Puffed Wild Rice, Cucumber, Radish, Edamame, Shiitake, Pickled Red Onion, Fresh Cilantro, Avocado, Herbed Rice Wine Vinaigrette  
*Roast Chicken | \*Ahi Tuna Poke*

### ROAST TURKEY MEATLOAF

Cauliflower Puree, Shaved Brussels Sprouts, Sauce Velouté, Fried Onion

### \*GRILLED CENTER CUT FILET

Crispy Smashed Red B Potato, Tiny Green Beans, Red Wine Demi Reduction

### SHRIMP & GRITS

White Cheddar Grit Cake, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

### \*GRILLED ATLANTIC SALMON

Jumbo Pearl Cous Cous, Kale, Grapes, Sautéed Fennel, Toasted Almonds, Dijon Sauce

## CLASSIC TAVERN BURGERS

Your Choice of Side Bar Selection

### \*TAVERN BURGER

Our Classic, Simple and Seasoned Perfectly, Romaine, Red Onion, Roma Tomato, Toasted Sesame Brioche Roll

*Add any Cheese in the Kitchen*

*Try our House-Made Tomato Bacon Jam...it's delicious...and FREE  
Not a fan of beef? Sub with grilled Prestige Farms Chicken*

### VERY VEGGIE BURGER

Squash, Carrot, Beet, Shiitake Mushroom, Quinoa, Farro, Toasted Seeds, Pepper Glaze, Whole Wheat Bun

### \*ROYALE WITH CHEESE

Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle, Buttery Sesame Brioche

### \*BLACK AND BLUE BURGER

Gorgonzola, Apple-Wood Smoked Bacon, Toasted Sesame Brioche Roll

## BIG BAR SANDWICHES

Your Choice of Side Bar Selection

### THE CUBAN

Slow Roast Pork, Black Forest Ham, Swiss, Pickle, Mustard Mojo Slather, Cuban Roll

### INFAMOUS FISH TACOS

Blackened Tilapia, Red Cabbage & Jicama Slaw, Black Bean Corn Salsa, Smoked Chili Cream, Warm Tortillas

### PRIME RIB FRENCH DIP

Roast Prime Rib Shaved Thin, Swiss Cheese, Caramelized Onion, Horseradish Aioli, Cuban Roll

### SOUTHWEST BUFFALO

### CHICKEN WRAP

Roast Chicken, Spicy Buffalo Sauce, Mexican Street Corn, Red & Poblano Pepper, Jack Cheese, Tomato, Kale, Napa Cabbage, Carrot, Crisp Tortilla

### CHICKEN PANINI

Prestige Farms Grilled Chicken, Arugula, Tomato, Tempura Mozzarella, Basil Aioli, Toasted Herb Focaccia



### SIDE BARS

HAND-CUT TAVERN FRIES • NICE SMALL SALAD • HAIL LITTLE CAESAR SALAD  
WHITE CHEDDAR GRIT CAKE • FRESH FRIED OKRA • FRESH FRUIT  
GRILLED JUMBO ASPARAGUS • JALAPEÑO CORN GRITS • CHICK PEA FRIES

## TAVERN RULES

**SATISFACTION GUARANTEED**  
- Just talk to us -

**ABOUT THE TAVERN RULES, DON'T TALK ABOUT THEM WITH YOUR MOUTH FULL** ★ **MUSIC IS AT THE VOLUME WE LIKE. EAR PLUGS AVAILABLE UPON REQUEST.** ★ **CELEBRATE ALL YOU WANT, BUT, WE DON'T SING HAPPY BIRTHDAY** ★ **WE KNOW YOU'RE HUNGRY, SO WE KEPT THE KITCHEN OPEN LATE.**

**THE GUEST IS USUALLY RIGHT, OK, ALWAYS!**

\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER. 1

**PEACHY GEORGIA PEACH & GINGER MARGARITA** Herradura Reposado, Intense Ginger, Fresh Lime, Peach Nectar, Avage

**THE PIONEER** ASW'S Rye & Cherry Smoked Barley Duality, Fresh Lemon, Honey, Aquafaba, Fever-Tree Spiced Orange Ginger Ale, Rose Water 2

**THE MATRIX** Ada Lovelace Gin, Hamilton Pimento Dram, Petite Canne Syrup, Fresh Lemon, Grains of Paradise

**PINEAPPLE RUM EXPRESS** Plantation Pineapple Rum, St. George Spiced Pear, Fresh Lime, Jack Rudy Bitters, Fresh Nutmeg

**NEW FASHIONED** Belle Meade Bourbon, Giffard Banana Liqueur, Jack Rudy Aromatic Bitters, Expressed Orange on the Rock

**BLUEBERRY BUCK** The Classic Tavern Favorite...Smirnoff Blueberry, Fresh Lime, Fever-Tree Premium Ginger Beer, Fresh Nutmeg

**BLACKBERRY MOJITO** Bacardi Light, Muddled Mint, Blackberry Syrup, Fresh Lime, Fresh Blackberry 9.5

**MT "INFAMOUS" MANHATTAN** High West Double Rye, Cocchi Torino, Jack Rudy Bitters, Bittercube Bolivar & Beautiful Luxardo Cherry

**GRAPEFRUIT RICKY (2.0)** American Harvest Vodka, St. Germain, Fresh Grapefruit Juice & Squeeze of Lime

**TOMMY'S FAVORITE SANGRIA** Tommy's Secret Recipe Created on the Boat in South Florida, The Freshest Seasonal Fruit, Agave *Red & White Available all Year Long*

**THE FINAL WORD** St. George Terroir Gin, Green Chartreuse, Fresh Lime, Sage

**OUR BARREL AGED COCKTAILS** Hand-Crafted Every Month! ★ **SCRAPPY OLD TIMER** Old Forester Bourbon ★ **NEGRONI** The Classic

## WHITE GRAPES

"START A TAB."

IT SHOWS INITIATIVE.

-M.

## RED GRAPES

### SPARKLING & BUBBLY

MICHELLE BRUT, Columbia Valley NV

ROSE ALL DAY, South France NV 250ml

VEUVE CLICQUOT YELLOW LABEL, Champagne NV

### FRUITY, REFRESHING AND NOT TOO DRY

PINOT GRIGIO, STEMMARI, Sicilia '17

PICPOUL, G. BASBOU, Languedoc-Roussillon '18

RIESLING, DR. L, Germany '17

CONUNDRUM, California '16

PINOT GRIS, KING ESTATE, Willamette Valley '16

ALBARIÑO, FILLABOA, Rias Baixas '17

### DRY, FRESH AND CRISP

SAUVIGNON BLANC, CH. STE. MICHELLE, Columbia Valley '16

PINOT GRIS, VILLA WOLF, Pfalz, Germany '16

ROSE, DOMAINE DE MILLET, Côte de Gascogne '18

SAUVIGNON BLANC, SILVERADO MILLER RANCH, Napa Valley '18

SAUVIGNON BLANC, WAIRAU RIVER, Marlborough '18

### RICH, CREAMY AND VOLUPTUOUS

CHARDONNAY, BELCREME DE LYS, California '16

CHARDONNAY, STEELE, SHOOTING STAR, Mendocino '16

CHARDONNAY, BLACK STALLION, Napa Valley '15

CHARDONNAY, LA CREMA, Monterey '17

### SOMMELIER SELECT

SAUVIGNON BLANC, PEJU, Napa '18

CHARDONNAY, RAMEY, Sonoma Coast '16

### BERRIES FROM THE BARREL

PINOT NOIR, CHATEAU ST. JEAN, California '17

PINOT NOIR, HAHN ESTATE, Arroyo Seco '16

PINOT NOIR, STOLLER, Dundee Hills '17

### EARTHY, FRUITY AND BLENDED

MERLOT, BENZIGER, Sonoma County '15

PETITE SIRAH, PLUNGERHEAD, Lodi '16

ZINFANDEL BLEND, MARIETTA OVR, California NV

SYRAH BLEND, BASTIDE MIRAFLORS, Côtes du Roussillon '16

### RICH, SMOKY, SEXY

CABERNET SAUVIGNON, EXCELSIOR, South Africa '16

TEMPRANILLO, VARGAS "V" CRIANZA, Rioja '15

CABERNET BLEND, VILLEGEOGE L'ETOILE, Bordeaux '15

### BIG, BOLD, BEAUTIFUL

MALBEC, GOUGUENHEIM RESERVA, Mendoza Valley '16

CABERNET SAUVIGNON, SIMI, Alexander Valley '16

CABERNET SAUVIGNON, INTRINSIC, Columbia Valley '16

CABERNET SAUVIGNON, AUSTIN HOPE, Paso Robles '17

### SOMMELIER SELECT

PINOT NOIR, PATZ & HALL, Sonoma Coast '16

MERLOT, DUCKHORN, Napa Valley '16

CABERNET SAUVIGNON, CAYMUS, Napa Valley '17

*Wines and Vintages Subject to Availability. Sommelier Wines are Coriuan Protected.*

*Tell your server to put a Cork in it!*

## IN BOTTLE | CANNED

MILLER HIGH LIFE, WI

PBR (16OZ. CAN), WI

BUDWEISER, MO

BUD LIGHT, MO

COORS LIGHT, CO

MILLER LITE, WI

MICHELOB ULTRA, MO

MODELO ESPECIAL, MEX

CORONA, MEX

SAM ADAMS LAGER, MA

BLUE MOON WHITE, CO

HEINEKEN O.O, N/A, NLD

HEINEKEN, NLD

## ICE COLD GEORGIA BEER

SWEETWATER SEASONAL SELECTION, GA

TERRAPIN RECREATION, AMERICAN PALE ALE, GA ABV 4.7

SWEETWATER 420, EXTRA PALE ALE, GA ABV 5.4

RED HARE BREWING CLASSIC PILSNER, GA ABV 4.2

JEKYLL BREWING COOTER BROWN ALE, GA ABV 6.0

3 TAVERNS PRINCE OF PILSEN, PILSNER, GA ABV 5.0

CREATURE COMFORT'S RECLAIMED RYE, AMBER ALE, GA ABV

NEW REALM EUPHONIA, HOPPED PILSNER, GA ABV 5.0

GATE CITY COPPERHEAD, AMBER ALE, GA ABV 5.2

WILD HEAVEN ATL EASY ALE, PALE ALE, GA ABV 5.5

BURNT HICKORY DIDJITS, BLOOD ORANGE IPA, GA ABV 7.5

WILD LEAP CHANCE IPA, GA ABV 6.2

OCONEE BREWING HEY MAN ALE, BLONDE ALE, GA ABV 5

SCOFFLAW BASEMENT, IPA, GA ABV 7.5

ATLANTA HARD CIDER CO., POMEGRANATE, GA ABV 5.8

MONDAY NIGHT BREWING, DRAFTY KILT, SCOTCH ALE, GA ABV 7.2

## ICE COLD CRAFT BEER

WICKED WEED BURST, BERLINER WEISSE, SEASONAL SELECTION, NC

NEW BELGIUM FAT TIRE, AMBER ALE, CO ABV 5.4

BROOKLYN AMBER LAGER, NY ABV 5.2

SIERRA NEVADA PALE ALE, CA ABV 5.6

STONE DELICIOUS IPA, CA ABV 7.7 (GLUTEN REDUCED)

CIGAR CITY, FLORIDA CRACKER BELGIAN-STYLE WHITE ALE, FL ABV 5.5

DISTIL WEISENHEIMER, HEFEWEIZEN, IL ABV 5.2

FOUNDERS PORTER, MI ABV 6.5

ANCHOR STEAM, CA ABV 4.9

WICKED WEED NAPOLEON COMPLEX, PALE ALE, NC ABV 5.0

LAGUNITAS LITTLE SUMPIN' SUMPIN', AMERICAN PALE WHEAT ALE, CA ABV 7.5

MIA TOURIST TRAPPE, BELGIAN TRIPEL, FL ABV 10.0

BELL'S TWO HEARTED, IPA, MI ABV 7.0

LEFT HAND MILK STOUT NITRO, SWEET STOUT, CO ABV 6.0

CRISPIN BRUT CIDER, MN ABV 5.5 (GLUTEN FREE)

VICTORY DIRTWOLF, DOUBLE IPA, PA ABV 8.7

VICTORY GOLDEN MONKEY, BELGIAN TRIPEL, PA ABV 9.5

BURIAL, SURF WAX, IPA NC, ABV 6.8

SIERRA NEVADA, FANTASTIC HAZE, IMPERIAL IPA, CA ABV 9