

CHEF
STEVE ZOBEL

DINNER

SOUS CHEF
LADANNA LAWES,
RICHARD STONE,
GREGORY ROBINSON

BREADS, PASTAS, PASTRIES, DESSERTS, AND GELATOS ARE ALL MADE IN HOUSE DAILY

FIRST COURSE

CHEF'S FRESH
SOUP OF THE DAY 7.50

CRISPY FLATBREAD
OF THE DAY MP

TRUFFLE PARMESAN
FRENCH FRIES 10.50
Fresh & Handcut, Sea Salt,
Caesar Aioli

BUTCHER SHOP MEATBALLS 12
San Marzano Sauce and
Whipped Ricotta

🐔 ASIAN CHICKEN WINGS 12.50
Soy Honey Glaze,
Ginger Ranch Dressing

FRESH FRIED CALAMARI (RI)
Spicy San Marzano Sauce 12.50

or
Asian Calamari, Peanuts, Apricots
& Sweet-And-Sour Sauce 13.50

HUMMUS VEGGIE BOWL 13
Carrots, Tomato, Chickpeas,
Cucumbers, Za'atar Spice

COCONUT CRUSTED SHRIMP 13.50
Mango, Scotch Bonnet Coulis

THAI BEEF LETTUCE CUPS 14
Hoisin Beef, Scallion, Thai Basil,
Peanuts, Cilantro, Lime

CHEESE BOARD 14.50
Chevre, Goat (CA),
Double Creme Brie (FR),
Gorgonzola Dolce (D.O.P.),
Petit Basque, (FR)

PAN SEARED SEA SCALLOPS 15.50
Bacon, Pecans, Apples, Aioli

PRINCE EDWARD
ISLAND MUSSELS 15.50
Spicy Fra Diavolo

MARYLAND JUMBO
LUMP CRABCAKE 15.50
Creole Mustard Sauce

SLICED SEARED
RARE TUNA TATAKI 16
Pineapple, Sweet Soy,
Pickled Jalapeños

CHEF'S SELECTION OF
IMPORTED CHARCUTERIE 17
Olives, Pickled Vegetables,
Add Cheese 4.25

SALADS

CAESAR 8.50

TAVERN WEDGE 10.50
Bacon, Red Onion, Tomatoes,
Bleu Cheese Dressing

BIG CITY 10.50
Apple, Pear, Walnuts,
Gorgonzola, Cider Vinaigrette

BURRATA CAPRESE 15
Heirloom Tomatoes, Evoo, Sea Salt,
12 Year Aged Balsamic

SPINACH & SHRIMP 21
Corn, Apples, Candied Pecans,
Honey-Herb Vinaigrette

CHOPPED GREEK

🐔 Grilled Chicken 18
Grilled Skirt Steak 21

QUINOA & ARUGULA
Vermont Cheddar, Walnuts,
Broccoli, Mustard Vinaigrette,
🐔 Grilled Chicken 18
Wood-Grilled Shrimp 21
Grilled Skirt Steak 21

COBB

🐔 Grilled Chicken 19
Wood-Grilled Shrimp 21
Grilled Skirt Steak 21

BURGERS & SANDWICHES

10 OZ HOUSE BURGER 14.50
Hand Packed, Grain Fed Beef, Tomato, Onion,
Lettuce, Dill Pickle, French Fries

DAILY BURGER SPECIAL 16.50

🐔 BUTTERMILK FRIED CHICKEN SANDWICH 14
Griddled Bun, Sriracha Mayo, Dill Pickles, Lettuce

BLACKENED FISH SANDWICH 19
Dill Tartar Sauce, Lettuce, Tomato, Bakery Bun, Waffle Chips

MAIN COURSE

🐔 CHICKEN MILANESE 21
Greens, Burrata, Tomatoes, Fig Vinaigrette

SHRIMP PAD THAI 21.50
Egg, Peanuts, Bean Sprouts, Scallions, Cilantro

RIGATONI BOLOGNESE 21.50
Veal, Beef, Barolo, Mushrooms

BUTCHER'S MEATBALLS &
CHEESE RAVIOLI 21.50
San Marzano Sauce

🐔 MOROCCAN SPICED GRILLED
CHICKEN BREAST 23
Almond Cous Cous, Pomegranate Molasses

SPAGHETTI PAPA GALLO 24
Creamy San Marzano Tomato Sauce,
Shrimp, Prosciutto, Chili Crumbs

DUCK CONFIT PAPPARDELLE 24.50
Wild Mushrooms

PAN ROASTED 12 OZ. PORK CHOP 26
Ginger Glaze, Charred Pineapple,
Roasted Plantains, Seasonal Vegetable

GRILLED SKIRT STEAK 26
Kale Caesar Salad, Chimichurri,
Hand Cut Steak Fries

BONELESS BEEF SHORT RIB 26
Braised in Double Chocolate Stout,
Mashed Potatoes, Seasonal Vegetable

PAN ROASTED SALMON FILET 27
Tomato, Garlic, Extra Virgin Olive Oil,
Grilled Asparagus, Jasmine Rice

PAN ROASTED LOCAL SNAPPER 29
Mussels, Saffron Butter Sauce, Feta, Lemon,
Sweet Roasted Peppers, Grilled Chorizo

MAINE LOBSTER MACARONI & CHEESE 29
Aged Vermont Cheddar

PAN SEARED SEA SCALLOPS 29
Roasted Tomato and Basil Risotto, Walnut Pesto

GRILLED RARE TUNA 31
Wok Fried Vegetables, Sushi Rice Cake,
Ginger Soy Vinaigrette

12 OZ. IOWA PREMIUM NY STRIP STEAK 37
Gorgonzola Dulce Butter,
Hand Cut Fries, Seasonal Vegetable

GRILLED FILET OF BEEF 38
Green Peppercorn Sauce, Mashed Potatoes,
Seasonal Vegetable

FRESH MARKET FISH MP
Wood Grilled, Roasted Fingerling
Potatoes, Seasonal Vegetable

PIZZA

MARGHERITA 15
San Marzano Sauce,
Fresh Basil, Fresh Mozzarella

SALSICCIA 16
San Marzano Sauce,
Sausage, Mozzarella

PEPPERONI 16.50
San Marzano Sauce,
Pepperoni, Mozzarella

PIZZA ADD-ONS
Arugula 3.75 | Bacon 3.50
Meatballs 3.75 | Mushrooms 3.00
Prosciutto Di Parma 4.75

🐔 OUR CHICKEN IS FREE RANGE. THEY SCRATCH AND ROAM AND DON'T GET FED ANTIBIOTICS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WHITE WINES

BY THE GLASS

PROSECCO

AVISSI, TREVISO, ITALY 10

SPARKLING

CHANDON, CALIFORNIA..... 12

WHITE ZINFANDEL

BERINGER, CALIFORNIA 7

MOSCATO D'ASTI

VIETTI, "CASCINETTA", PIEDMONT, ITALY 11

ROSE

WHISPERING ANGEL, COTES DE PROVENCE, FRANCE 12

SAUVIGNON BLANC

BERINGER, NAPA VALLEY 10

KIM CRAWFORD, NEW ZEALAND 13

CHARDONNAY

HESS SELECT, MONTEREY COUNTY 8

BUEHLER VINEYARDS, RUSSIAN RIVER VALLEY 12

MER SOLEIL, "SILVER", CALIFORNIA..... 12

SONOMA CUTRER, RUSSIAN RIVER VALLEY..... 14

CAKEBREAD, NAPA VALLEY, CALIFORNIA..... 24

PINOT GRIS

ARCHERY SUMMIT, "VIRETON" WILLAMETTE VALLEY 12

PINOT GRIGIO

GABBIANO, DELLE VENEZIE, ITALY 8

SANTA MARGHERITA, ALTO ADIGE, ITALY 16

ALBARINO

MARTIN CODAX, RIAS BAIXAS, SPAIN..... 10

RIESLING

CHATEAU ST MICHELLE, WASHINGTON STATE..... 8

THOMAS SCHMITT, MOSEL, GERMANY 11

BEER

TODAY ON TAP

YUENGLING..... 6 KHOFNER CITRUS IPA..... 7.5

BUD LIGHT..... 6 FAT TIRE AMBER ALE..... 6.5

GOOSE ISLAND 312 6 GUINNESS 7

BLUE MOON 6 FUNKY BUDDHA , FLORIDIAN..... 7

BROOKLYN LAGER..... 6 FUNKY BUDDHA ,HOP GUN IPA..... 7.5

STELLA ARTOIS 6.5 LAGUNITAS, IPA..... 8

CONCRETE BEACH WHEAT IPA..... 6.5 SEASONAL TAPMP

BEER FLIGHT

(4) 2 OZ TASTES OF EACH BEER ON TAP 13.50

BOTTLES & CANS

CIGAR CITY MADURO 6.5 BALLAST POINT,SCULPIN, IPA .. 8.5

MONK IN THE TRUNK 6.5 SCULPIN, GRAPEFRUIT IPA 7.5

HIGHLAND OATMEAL PORTER..... 6.5 VICTORY GOLDEN MONKEY..... 8.5

JAI LAI, IPA 7 SIX POINT DOUBLE IPA..... 8.5

DALE'S PALE ALE..... 7 HOLY MACKEREL PANIC ATTACK...9

RANGER, IPA 7.5 WELLS BANANA BREAD9

CATEGORY 3, IPA..... 7.5 GOOSE ISLAND SOFIE..... 9.5

DOG FISH HEAD 60 MIN IPA 7.5

RED WINES

BY THE GLASS

PINOT NOIR

ESTANCIA, SONOMA COAST 8

MEIOMI, CALIFORNIA 12

THE SMOKE TREE, SONOMA 15

BELLE GLOS, "LAS ALTURAS" SANTA LUCIA HIGHLANDS 19

MERLOT

RED ROCK, CALIFORNIA 8

STERLING, NAPA VALLEY 11

MALBEC

TERRAZAS, RESERVA, MENDOZA, ARGENTINA..... 12

SHIRAZ

GREG NORMAN, LIMESTONE COAST, AUSTRALIA 9

ZINFANDEL

RAVENSWOOD, CALIFORNIA 8

CHIANTI

RUFFINO, TUSCANY, ITALY 10

BABY AMARONE

MASI "CAMPOFIORIN", VENETO, ITALY 12

RIOJA

MARQUES DE RISCAL, SPAIN 14

RED BLEND

DUCKHORN, "DECOY", NAPA VALLEY 15

THE PRISONER WINE CO. "THE PRISONER", OAKVILLE, CALIFORNIA 22

SUPER TUSCAN

LUCE, "LUCENTE", TUSCANY, ITALY 15

CABERNET SAUVIGNON

J LOHR, 7 OAKS, CALIFORNIA 10

JOSH CELLARS, NORTH COAST 12

OBERON, NAPA VALLEY 16

HONIG, NAPA VALLEY 25

BORDEAUX

MULIN DE CABANEU, MEDOC FRANCE 12

FROSÉ \$8

FROZEN PURPLE COWBOY ROSE, VODKA, FRESH STRAWBERRIES

WINE ON TAP

6 OZ. | 9 OZ.

SAUVIGNON BLANC, NOBILO, MARLBOROUGH, NEW ZEALAND... 9..... 13

CHARDONNAY, FRANCISCAN, NAPA VALLEY, CA 11..... 16

PINOT NOIR, MARK WEST, CA..... 9..... 13

CABERNET SAUVIGNON, SIMI, NAPA VALLEY 12..... 18

WINE FLIGHT

(4) 2 OZ TASTES OF EACH WINE ON TAP 13.50

HOUSEMADE COCKTAILS ON TAP \$12

LA PALOMA A FUEGO

HERRADURA BLANCO TEQUILA, HOUSEMADE FRESH GRAPEFRUIT SODA AND FRESH GINGER

"TRIPLE CROWN" MINT JULEP

BIG CITY'S OWN SELECTED BARREL OF OLD FORESTER, INFUSED WITH MINT AND LOCAL ORANGES