



SNACKS

- TAVERN FRIES** 8 ⑥ ✓
DEVILS ON HORSEBACK 11 ⑥
TATER TOTS 9.5 ⑥ ✓
OLD FASHIONED DEVILED EGGS 12 ⑥ ✓
FRIED PICKLES 9.5 ⑥ ✓
SMOKED WHITEFISH SPREAD 11 ⑥

STARTERS

- JALAPEÑO CORN SPOON BREAD** Whipped Butter, Local Honey 17 ✓
CREAMY CLAM CHOWDER Chorizo Dust, Oyster Crackers 16
HOUSE SMOKED SALMON Deviled Egg, Brioche, Scallion Tartar Sauce 23 ⑥
CHICKEN WING CONFIT Gochujang Buffalo Sauce, Blue Cheese Dip 19/pound ⑥
THAI CURRY MUSSELS Coconut, Sake, Basil, Lime 21 ⑥

FROM THE OYSTER ROOM

COLD

- OYSTERS ON THE HALF SHELL*** 3 for 15 ⑥
PEEL & EAT GULF SHRIMP 21/half pound ⑥
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 33 ⑥

HOT

- N'AWLINS STYLE BAKED OYSTERS** 3 pc / 24 ⑥
FRIED OYSTERS Chili Relish 3 pc / 18 ⑥
CHILI GARLIC SHRIMP 22 ⑥
BROILED LOBSTER TAIL 33 ⑥

SHELLFISH TOWER* ⑥

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

SALADS AND SANDWICHES

- BEET SALAD** Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 18 ⑥ ✓
CITRUS SALAD Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese 16 ⑥ ✓
TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 15 ⑥
HARBOR SALAD Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 24 ⑥
PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 22 ⑥
CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19
CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 20 ⑥
GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 19 ⑥ ✓

ENTREES

- ATLANTIC SALMON*** Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 38 ⑥
ROASTED CHICKEN Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus 31 ⑥
REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 36 ⑥
GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 32 ⑥
SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 35 ⑥
SEA SCALLOPS Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette 46 ⑥
HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 47 ⑥
BRAISED SHORT RIB Horseradish Mashed Potatoes, Glazed Root Crop, Ale Reduction 49 ⑥
STEAK* 12oz Prime New York Strip Steak, Charred Broccoli, Loaded Baked Potato 59 ⑥

FRESH PIES MADE DAILY – SAVE ROOM

MICHAEL WAGNER *Executive Chef* • **NICK KRAFFT** *General Manager*

⑥ GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS ✓ VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS
*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.
While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens
(peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free. 12.25 DUB



BEER DRAUGHTS

ELVIS JUICE

Grapefruit-Infused IPA,
BrewDog 8.50

CHEETAH

Lager, Rhinegiest Brewery 8.00

MYSTIC MAMA

West Coast-Style IPA, Jackie O's 8.75

STELLA ARTOIS

Pilsner 8.00

TENPENNY ALE

American Amber Ale,
Homestead Beer Co. 8.00

PEARL OYSTER STOUT

Exclusive Dry Oyster Stout,
North High Brewing 8.50

3 FLOYDS *Varying Rotation*

Seasonal, 3 Floyds Brewing Co. 8.75

HUMULUS NIMBUS

Super Pale Ale,
Seventh Son Brewing 7.75

ST. BERNARDUS ABT 12

Belgian Quadrupel,
Brouwerij St. Bernardus 10.25

HEFEWEIZEN

Hefeweizen,
Wolf's Ridge Brewing 8.00

BARREL AGED COCKTAILS

OLD FASHIONED

George Dickel No. 8,
Demerara, Spiced Orange 17

MANHATTAN

Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 18

COCKTAILS

GIN THYME

Botanist Gin, Grand Poppy
Amaro, Fresh Lime 15

DUKE OF PEARL

Old Forester, Dry Vermouth,
Lemon, Earl Grey, Black Pepper 14

MARGARITA

Corazón Reposado Tequila,
Cointreau, Fresh Lime, Salt 16

SUN WILL COME OUT AMARO

Mi Campo Blanco, Roasted
Jalapeño Agave, Ginger, Amaro 15

THE CURE

Ketel One Peach & Orange Blossom,
Guava Passionfruit, Mint, Cava 15
Punch Bowl for 4 56

MOJITO

Bacardi Superior Rum, Muddled
Blueberries & Mint 14

MOSCOW MULE

Watershed Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 15
\$15 Additional Takes The Copper Cup

SPICED SANGRIA PUNCH

Malbec, Watershed Apple Brandy,
Cointreau, Spiced Demerara, Citrus 14
Punch Bowl for 4 52

BOURBON. BACON. BOOZY.

Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's Bitters,
Candied Bacon 18

NO BOOZE

RIGHT ON THYME

Ritual Gin Alternative, Lemon Herb Infusion 9

NOJITO

Seedlip Grove 42, Blueberry, Mint & Citrus 9

VI-NO SANGRIA

Fre Alcohol-Removed Red Blend, Apple Cider, Spiced
Demerara, Orange & Cranberry, Ginger Beer 10

NADA RITA

Ritual Agave Spirit Alternative, Agave,
Citrus, Salt Rim 10

WINE POURS

SPARKLING

Brut Rosé Spumante , Scarpetta, "Timido," Italy	6oz	bottle
Brut Rosé , J Sparkling, Russian River Valley, California	15	60
Alcohol-Removed Sparkling , Mionetto, Veneto, Italy	24	96
Cava , Brut, Codorníu, "Anna," Catalonia, Spain	11	44
Blanc de Blancs , Piper Sonoma, "Select Cuvée," Sonoma County, California	11	44
	13	52

WHITES

Riesling , Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	6oz	9oz	bottle
Pinot Grigio , Benvolio, Friuli, Friuli-Venezia Giulia, Italy	13	19.5	52
Soave Classico , Pieropan, Veneto, Italy	11	16.5	44
Sauvignon Blanc , The Infamous Goose, Marlborough, New Zealand	14	21	56
Sauvignon Blanc , Hanna, Russian River Valley, California	14	21	56
Rosé , Château de Campuget "Tradition," Costières de Nîmes, Rhône, France	14	21	56
Pinot Gris , The Four Graces, Willamette Valley, Oregon	10	15	40
Chablis , Drouhin Vaudon, Burgundy, France	12	18	48
Chardonnay , St. Francis, Sonoma County, California	18	27	72
Chardonnay , Girlan, Südtirol-Alto Adige, Italy	12	18	48
Chardonnay , Patz & Hall, Sonoma Coast, California	15	22	60
	16	24	64

REDS

Pinot Noir , La Crema, Monterey, California	6oz	9oz	bottle
Pinot Noir , Cloudline Cellars, Willamette Valley, Oregon	13	19.5	52
Toscana , Antinori, "Villa Antinori," Tuscany, Italy	16	24	64
Malbec , Tamarí, "Reserva," Mendoza, Argentina	14	21	56
Rioja , Cune, "Crianza," Rioja, Spain	12	18	48
Zinfandel , Zanon, "Old Vine," Dry Creek Valley, California	10	15	40
Proprietary Red , Smith & Hook, Central Coast, California	13	19.5	52
Cabernet Sauvignon , Boomtown, Columbia Valley, Washington	13	19.5	52
Cabernet Sauvignon , The Prisoner Wine Company, "Unshackled," California	14	21	56
Cabernet Sauvignon , Quilt, Napa Valley, California	16	24	64
	20	30	80

HAPPY HOUR

Monday-Friday 4-6 p.m.

HALF OFF SELECTED BEER, WINE, SPIRITS, AND COCKTAILS

HALF OFF SNACKS & STARTERS | \$3 OYSTERS | \$5 SHELLFISH SHOOTERS



FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 for 15 ☉

PEEL & EAT GULF SHRIMP 21/half pound ☉

YELLOWFIN TUNA CRUDO* 20

LOBSTER TAIL 33 ☉

HOT

N'AWLINS STYLE BAKED OYSTERS 3 pc / 24 ☉

FRIED OYSTERS Chili Relish 3 pc / 18 ☉

CHILI GARLIC SHRIMP 22 ☉

BROILED LOBSTER TAIL 33 ☉

SHELLFISH TOWER* ☉

Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Crudo, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

BREADS

CINNAMON ROLL 8 ✓

JALAPEÑO CORN SPOON BREAD 17 ✓

BISCUIT DONUTS 7 ✓

Blueberry Sauce,
Cream Cheese Icing

STARTERS

CREAMY CLAM CHOWDER

Chorizo Dust, Oyster Crackers 16

HOUSE SMOKED SALMON

Deviled Egg, Brioche, Scallion Tartar Sauce 23 ☉

THAI CURRY MUSSELS

Coconut, Sake, Basil, Lime 21 ☉

CHICKEN WING CONFIT

Gochujang Buffalo Sauce,
Blue Cheese Dip 19/pound ☉

SNACKS

FRIED PICKLES 9.5 ☉ ✓

DEVILS ON HORSEBACK 11 ☉

TATER TOTS 9.5 ☉ ✓

OLD FASHIONED DEVILED EGGS 12 ☉ ✓

SMOKED WHITEFISH SPREAD 11 ☉

SALADS AND SANDWICHES

BEET SALAD

Apple, Egg, Avocado, Candied Cashews,
Blue Cheese, Buttermilk Dressing 18 ☉ ✓

CITRUS SALAD

Gem Lettuce, Radicchio, Fennel, Chili Citrus
Vinaigrette, Pistachios, Goat Cheese 16 ☉ ✓

TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish,
Anchovy Dressing 15 ☉

HARBOR SALAD

Shrimp, Crab, Scallops, Avocado,
Croutons, Bacon, Egg, Aged Ricotta,
Red Wine Vinaigrette 24 ☉

PUB BURGER*

Ground Fresh Daily,
Cambozola Cheese,
Tomato Jam 22 ☉

Add Egg* 4

HAM & CHEESE

Open Faced, Cinnamon Swirl Toast,
Sunny Side Egg*, Gruyere,
Jalapeño Strawberry Jam 18

CRISPY CHICKEN SANDWICH

Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN

Pork Confit, Sweet Garlic Pickles,
Smoked Gouda, Mustard,
Black Bean Stew 20 ☉

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash,
Arugula Pesto 19 ☉ ✓

BRUNCH ENTREES

CHICKEN AND WAFFLES

Arbol Chili Butter, Cinnamon Apple
Compote, Honey 19

SHRIMP AND GRITS

Kielbasa, Poached Egg*, Poblano Peppers,
Gouda Cheese Grits 35 ☉

BLUEBERRY PANCAKES

Lemon, Almond Streusel,
Mascarpone Whipped Cream 15 ✓

TAVERN BENNY

Poached Eggs*,
House Made Sausage,
Buttermilk Biscuits,
Sausage Gravy 17

SHAKSHUKA

Two Spicy Tomato Stewed Eggs*,
Roasted Peppers, Potatoes,
Feta, Cilantro 16 ☉ ✓

GREAT LAKES FISH N CHIPS

Malt Vinegar Fries, Coleslaw 32 ☉

HANGER STEAK*

Pineapple Marinated, Kimchee Fried Rice,
Fried Egg 47 ☉

SIDES 5

Skillet Potatoes ☉ ✓ | Breakfast Sausage ☉

Smoked Bacon ☉ | Cinnamon Swirl Toast ✓

Fruit Brûlée ☉ ✓

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MICHAEL WAGNER *Executive Chef* | NICK KRAFFT *General Manager* | DUBLIN | 88 North High Street | Dublin, OH 43017 | CameronMitchell.com | 614.695.6255



BEER DRAUGHTS

ELVIS JUICE
Grapefruit-Infused IPA,
BrewDog 8.50

CHEETAH
Lager,
Rhinegiest Brewery 8.00

MYSTIC MAMA
West Coast-Style IPA,
Jackie O's 8.75

3 FLOYDS
Varying Rotation Seasonal,
3 Floyds Brewing Co. 8.75

PEARL OYSTER STOUT
Exclusive Dry Oyster Stout,
North High Brewing 8.50

STELLA ARTOIS
Pilsner 8.00

TENPENNY ALE
American Amber Ale,
Homestead Beer Co. 8.00

HEFEWEIZEN
Hefeweizen,
Wolf's Ridge Brewing 8.00

HUMULUS NIMBUS
Super Pale Ale,
Seventh Son Brewing 7.75

ST. BERNARDUS ABT 12
Belgian Quadrupel,
Brouwerij St. Bernardus 10.25

WINE POURS

BARREL AGED COCKTAILS

OLD FASHIONED
George Dickel No. 8,
Demerara, Spiced Orange 17

MANHATTAN
Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 18

COCKTAILS

ESPRESSO MARTINI
OYO Honey Vanilla Bean
Vodka, Hubbard & Cravens
Espresso, Foam, Cinnamon 17

BLOODY MARY
Infused Vodka, Housemade
Tomato Juice, Spiced Rim,
Miller Grenade 14
Loaded 18

**BOURBON. BACON.
BOOZY.**
Fat-Washed Maker's Mark,
Brown Sugar,
Peychaud's Bitters,
Candied Bacon 18

**SPICED SANGRIA
PUNCH**
Malbec, Watershed
Apple Brandy, Cointreau,
Spiced Demerara,
Citrus 14
Punch Bowl for 4 52

MIMOSA KIT
Bottle of Sparkling Brut with
your choice of Tangerine or
Strawberry Lemonade 30
*Available with
Alcohol-Removed Sparkling*

THE CURE
Ketel One Peach & Orange
Blossom, Guava Passionfruit,
Mint, Cava 15
Punch Bowl for 4 56

NO BOOZE

RIGHT ON THYME
Ritual Gin Alternative,
Lemon Herb Infusion 9

VI-NO SANGRIA
Fre Alcohol-Removed Red
Blend, Apple Cider, Spiced
Demerara, Orange &
Cranberry, Ginger Beer 10

BLOODY MARGOT
curated with our famous mix 8
Loaded 13

DONKEY KICK
Shaken Espresso & Cream,
Earl Grey-Infused 7

NOJITO
Seedlip Grove 42,
Blueberry, Mint & Citrus 9

NADA RITA
Ritual Agave Spirit
Alternative, Agave,
Citrus, Salt Rim 10

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	6oz	bottle
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Blanc de Blancs , Piper Sonoma, "Select Cuvée," Sonoma County, California	13	52

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