



SNACKS

- TAVERN FRIES** 8 ⑥ ✓
DEVILS ON HORSEBACK 11 ⑥
TATER TOTS 9.5 ⑥ ✓
OLD FASHIONED DEVILED EGGS 13 ⑥ ✓
FRIED PICKLES 9.5 ⑥ ✓
SMOKED WHITEFISH SPREAD 12 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 24 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 22/half pound ⑥
YELLOWFIN TUNA CRUDO* 20
LOBSTER TAIL 34 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 34 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 17 ⑥ ✓
TAVERN CAESAR Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 16 ⑥
HARBOR SALAD Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 25 ⑥
PUB BURGER* Ground Fresh Daily, Cambozola Cheese, Tomato Jam 23 ⑥
CRISPY CHICKEN SANDWICH Napa Slaw, Pickled Onion, Red Chili Aioli 19
CUBAN Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 21 ⑥
GRILLED CHEESE Brie, Pear Jam, Roasted Squash, Arugula Pesto 20 ⑥ ✓

ENTREES

- ATLANTIC SALMON*** Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 38 ⑥
ROASTED CHICKEN Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus 32 ⑥
REDFISH Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 37 ⑥
GREAT LAKES FISH N CHIPS Malt Vinegar Fries, Coleslaw 33 ⑥
SHRIMP AND GRITS Kielbasa, Poblano Peppers, Gouda Cheese Grits 36 ⑥
SEA SCALLOPS Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette 48 ⑥
HANGER STEAK* Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49 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 61 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. 4.26 DUB



BEER DRAUGHTS

ELVIS JUICE

Grapefruit-Infused IPA,
BrewDog 8.50

OHIO LIGHT

Premium Light Beer, CBC 7.75

MYSTIC MAMA

West Coast-Style IPA, Jackie O's 9.00

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. 9.00

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 18

MANHATTAN

Old Forester, Carpano Antica
Sweet Vermouth, Angostura Bitters 18

COCKTAILS

GIN THYME

Botanist Gin, Grand Poppy
Amaro, Fresh Lime 16

SUN WILL COME OUT AMARO

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

MOSCOW MULE

Watershed Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 16
\$15 Additional Takes The Copper Cup

DUKE OF PEARL

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

THE CURE

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

PALOMA PUNCH

Espolón Blanco Tequila,
Fresh Grapefruit & Lime, Agave 14
Punch Bowl for 4 52

MARGARITA

Corazón Reposado Tequila,
Cointreau, Fresh Lime, Salt 17

MOJITO

Bacardi Superior Rum, Muddled
Blueberries & Mint 15

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

GRAPEFRUIT TEQUILA PUNCH

Tequila Substitute, Citrus, Agave,
Sparkling Water 10

NOJITO

Seedlip Grove 42, Blueberry, Mint & Citrus 9

NADA RITA

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

WINE POURS

SPARKLING

Brut Rosé Spumante, Scarpetta, "Timido," Italy 15 | 60
Brut Rosé, J Sparkling, Russian River Valley, California 24 | 96
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy 11 | 44
Cava, Brut, Codorníu, "Anna," Catalonia, Spain 12 | 48
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California 13 | 52

WHITES

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

REDS

Pinot Noir, La Crema, Monterey, California 14 | 21 | 56
Pinot Noir, Cloudline Cellars, Willamette Valley, Oregon 17 | 26 | 68
Toscana, Antinori, "Villa Antinori," Tuscany, Italy 14 | 21 | 56
Malbec, Tamarí, "Reserva," Mendoza, Argentina 13 | 19.5 | 52
Rioja, Cune, "Crianza," Rioja, Spain 10 | 15 | 40
Zinfandel, Zanon, "Old Vine," Dry Creek Valley, California 13 | 19.5 | 52
Proprietary Red, Smith & Hook, Central Coast, California 13 | 19.5 | 52
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington 15 | 22 | 60
Cabernet Sauvignon, The Prisoner Wine Company, "Unshackled," California 17 | 26 | 68
Cabernet Sauvignon, Quilt, Napa Valley, California 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 22/half pound ☉

YELLOWFIN TUNA CRUDO* 20

LOBSTER TAIL 34 ☉

HOT

N'AWLINS STYLE BAKED OYSTERS 3 pc / 24 ☉

FRIED OYSTERS Chili Relish 3 pc / 18 ☉

CHILI GARLIC SHRIMP 22 ☉

BROILED LOBSTER TAIL 34 ☉

SHELLFISH TOWER* ☉

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

BRUNCH ENTREES

CHICKEN AND WAFFLES

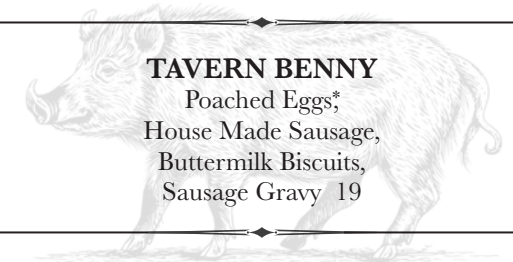
Arbol Chili Butter, Cinnamon Apple Compote, Honey 19

SHRIMP AND GRITS

Kielbasa, Poached Egg*, Poblano Peppers, Gouda Cheese Grits 36 ☉

BLUEBERRY PANCAKES

Lemon, Almond Streusel, Mascarpone Whipped Cream 17 ✓



TAVERN BENNY

Poached Eggs*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy 19

SHAKSHUKA

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

GREAT LAKES FISH N CHIPS

Malt Vinegar Fries, Coleslaw 33 ☉

HANGER STEAK*

Pineapple Marinated, Kimchee Fried Rice, Fried Egg 49 ☉

SIDES 5

Skillet Potatoes ☉ ✓ | Breakfast Sausage ☉

Smoked Bacon ☉ | Cinnamon Swirl Toast ✓

Fruit Brûlée ☉ ✓

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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 24 ☉

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** 13 ☉ ✓

**SMOKED WHITEFISH
SPREAD** 12 ☉

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 17 ☉ ✓

TAVERN CAESAR

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 16 ☉

HARBOR SALAD

Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 25 ☉

PUB BURGER*

Ground Fresh Daily,
Cambozola Cheese,
Tomato Jam 23 ☉

Add Egg* 4

HAM & CHEESE

Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry Jam 20

CRISPY CHICKEN SANDWICH

Napa Slaw, Pickled Onion, Red Chili Aioli 19

CUBAN

Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 21 ☉

GRILLED CHEESE

Brie, Pear Jam, Roasted Squash, Arugula Pesto 20 ☉ ✓

☉ GLUTEN FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS | ✓ VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS



BEER DRAUGHTS

ELVIS JUICE
Grapefruit-Infused IPA,
BrewDog 8.50

MYSTIC MAMA
West Coast-Style IPA,
Jackie O's 9.00

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

TENPENNY ALE
American Amber Ale,
Homestead Beer Co. 8.00

HUMULUS NIMBUS
Super Pale Ale,
Seventh Son Brewing 7.75

OHIO LIGHT
Premium Light Beer,
CBC 7.75

3 FLOYDS
Varying Rotation Seasonal,
3 Floyds Brewing Co. 9.00

STELLA ARTOIS
Pilsner 8.00

HEFEWEIZEN
Hefeweizen,
Wolf's Ridge Brewing 8.00

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 18

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

COCKTAILS

ESPRESSO MARTINI
OYO Honey
Vanilla Bean Vodka,
Hubbard & Cravens Espresso,
Foam, Cinnamon 18

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

PALOMA PUNCH
Espolón Blanco Tequila,
Fresh Grapefruit & Lime,
Agave 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

GRAPEFRUIT TEQUILA PUNCH
Tequila Substitute, Citrus,
Agave, Sparkling Water 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

SPARKLING

	6oz	bottle
Brut Rosé Spumante , Scarpetta, "Timido," Italy	15	60
Brut Rosé , J Sparkling, Russian River Valley, California	24	96
Alcohol-Removed Sparkling , Mionetto, Veneto, Italy	11	44
Cava , Brut, Codorníu, "Anna," Catalonia, Spain	12	48
Blanc de Blancs , Piper Sonoma, "Select Cuvée," Sonoma County, California	13	52

WHITES

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

REDS

	6oz	9oz	bottle
Pinot Noir , La Crema, Monterey, California	14	21	56
Pinot Noir , Cloudline Cellars, Willamette Valley, Oregon	17	26	68
Toscana , Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec , Tamarí, "Reserva," Mendoza, Argentina	13	19.5	52
Rioja , Cune, "Crianza," Rioja, Spain	10	15	40
Zinfandel , Zanon, "Old Vine," Dry Creek Valley, California	13	19.5	52
Proprietary Red , Smith & Hook, Central Coast, California	13	19.5	52
Cabernet Sauvignon , Boomtown, Columbia Valley, Washington	15	22	60
Cabernet Sauvignon , The Prisoner Wine Company, "Unshackled," California	17	26	68
Cabernet Sauvignon , Quilt, Napa Valley, California	20	30	80