

## Small Plates & Starters

<b>QUESO DIP DUO &amp; CHIPS</b> warm cheese dip, chile & guacamole pico de gallo, lemon pepper tortillas	16
<b>CRISPY FRIED CALAMARI</b> seasoned squid, aged balsamic reduction, spicy tomato chipotle sauce	17
<b>BACON &amp; JALAPENO POPPER FLATBREAD</b> white & yellow cheddar, cream cheese, trio of peppers, roasted garlic oil	15
<b>SIGNATURE DRAFT ONION RINGS</b> served with creamy chipotle ketchup	12
<b>WING TRIO</b> <i>Choice of 3 Sauces</i> creamy wasabi * creamy buffalo * sweet bourbon chipotle bbq * sriracha honey garlic * thai chile classic buffalo * lemon buffalo dry rub	17
<b>FRIED GOAT CHEESE FRITTERS</b> arugula, balsamic reduction, bosc pears, crispy prosciutto	15
<b>SOFT PRETZEL STICKS</b> warm lager cheese & delicatessen mustard	13.5
<b>LAGER BATTERED SHRIMP</b> chile citrus, tomato & cucumber relish, sliced avocado, arugula	16
<b>BBQ CHICKEN FLATBREAD</b> grilled chicken, mozzarella & cheddar cheese, scallions, roasted corn, pico de gallo & ranch drizzle	16.5
<b>CHICKEN DUMPLINGS</b> steamed or fried, asian slaw, roasted garlic scallion dipping sauce	15.5

## Petite Starter Salads

<b>ROMAN CAESAR SALAD</b> romaine, brioche croutons, shredded asiago, grape tomatoes, creamy caesar dressing	12.5
<b>BABY ROMAINE WEDGE SALAD</b> grape tomatoes, applewood smoked bacon, shaved red onion & crumbled bleu cheese. choice of bleu cheese dressing or balsamic vinaigrette	12.5
<b>ARCADIAN MIXED GREENS SALAD</b> grape tomatoes, cucumbers, kalamata olives, brioche croutons, aged balsamic vinaigrette	10
<b>BOSC PEAR &amp; ARUGULA SALAD</b> sweet & salty pecans, endive, goat cheese, honey white balsamic	13

## Angus Sirloin Burgers

10 ounces of angus ground sirloin on a brioche roll with a side of creamy chipotle ketchup & garnished with two of our signature hand cut red onion rings

<b>CLAREMONT BURGER</b> irish marble cheddar, applewood smoked bacon, lettuce, tomato, frizzled red onion	18
<b>HONEY G.O.A.T. BURGER</b> chevre cheese, applewood smoked bacon, caramelized onion, arugula, tomato, hot honey	18
<b>WUJU BURGER</b> blackened, white cheddar, crispy prosciutto, grilled pineapple & jalapeno relish, WUJU Sauce	17.5
<b>BBQ SWISS BURGER</b> swiss cheese, golden BBQ, sweet onions, applewood smoked bacon, beer battered jalapeño strings	17.5
<b>BLUES BURGER</b> maytag bleu cheese, seared mushrooms, caramelized red onion, lettuce, tomato	17
<b>BOURBON BURGER</b> crumbled bleu cheese, lettuce, tomato, bourbon red onion & bacon jam	17.5
<b>CLASSIC AMERICAN BURGER</b> lettuce, tomato, red onion, choice of one cheese & two toppings	17
<b>CUSTOMIZE YOUR BURGER</b>	
roasted red peppers	ny sharp cheddar
seared red onion	fresh mozzarella
grilled prosciutto (\$1)	monterey jack
pickled jalapeños	yellow american
applewood smoked bacon	chèvre goat (\$1)
seared mushrooms	asiago
hot cherry peppers	maytag bleu
frizzled onions	marble cheddar (\$1)

## Non-Burger 'Burgers'

<b>HICKORY BLACK BEAN BURGER</b> white cheddar, arugula, tomatoes, cucumbers avocado aioli	15.5
<b>CHIPOTLE TURKEY BURGER</b> fresh guacamole, pico de gallo, monterey jack cheese, creamy chipotle ketchup	16
<b>GRILLED PORTOBELLO BURGER</b> arugula, tomato, roasted red peppers, fresh mozzarella, red pepper aioli	15

## Short Sides

\*short sides are available to add to any burger or non-burger, see our list of signature sides for individual purchase

<b>HAND CUT TAVERN FRIES</b>	6
<b>ASIAGO STEAK FRIES</b>	7
<b>SWEET POTATO FRIES</b>	7
<b>ALL NATURAL YUCCA FRIES</b>	7
<b>FRIED GREEN BEANS</b>	7
<b>MIXED GREEN SALAD</b>	7

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## Dinner Salads

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**CURRY FLANK STEAK THAI SALAD**  
spinach, napa cabbage, edamame, cucumbers, red & yellow peppers, green onions, peanuts, spicy chile dressing 26

**STEAK & BLEU**  
cajun seasoned steak tips, mixed greens, grape tomatoes, cucumbers, frizzled onions, maytag bleu cheese crumbles, aged balsamic vinaigrette 27

**ROMAN CAESAR SALAD**  
romaine, garlic croutons, shredded asiago, grape tomatoes, creamy caesar dressing  
with grilled chicken 23 with filet mignon tips 27  
with cajun shrimp 25 with grilled vegetables 22  
with seared salmon 27

**CHICKEN & PORTOBELLO CAPRESE**  
arugula, vine-ripened tomatoes, fresh mozzarella, roasted red peppers, kalamata olives, aged balsamic vinaigrette 24

**MEDITERRANEAN BEEF TENDERLOIN SALAD**  
baby spinach & mesclun, cucumbers, feta cheese, roasted garlic & peppers, kalamata olives, grilled onion, grain dijon vinaigrette 27

**CHOPPED SALMON SALAD**  
romaine, applewood smoked bacon, grape tomatoes, shaved red onion, fire roasted corn, avocado, crumbled gorgonzola, lime cilantro vinaigrette 28

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## Thin Crust Brick Oven Pizza

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\*gluten free crust available upon request

**PROSCIUTTO & FIG**  
balsamic reduction, thinly sliced prosciutto, dried figs, gorgonzola crumbles & shredded mozzarella 19

**DRUNKEN GRANDMA**  
pan-style pizza, absolut vodka & tomato cream sauce, shredded & fresh mozzarella, chiffonade of basil 18

**BURATA ITALIANA**  
soppressata, prosciutto ham, roasted peppers, basil chiffonade & hot honey 19

**BUFFALO GRILLED CHICKEN & BACON**  
grilled chicken, applewood smoked bacon, crumbled blue cheese, shredded mozzarella, creamy buffalo sauce 19

**CLAREMONT MARGHERITA**  
roasted garlic, thinly sliced tomatoes, shredded & fresh mozzarella, basil pesto 18

**SPICY SAUSAGE & BROCCOLI RABE**  
roasted garlic oil, hot italian sausage, broccoli rabe, shredded & fresh mozzarella, italian long hot peppers 19

**CLASSIC PIZZA**  
basil plum tomato sauce, shredded mozzarella 17

### CUSTOMIZE YOUR PIZZA \$2.5

sliced pepperoni	seared shrimp (\$8)
roasted red peppers	hot italian sausage
seared red onion	kalamata olives
prosciutto (\$4)	portobello mushrooms
pickled jalapeños	grilled chicken (\$6)
grilled vegetables (\$5)	seared mushrooms
applewood bacon	hot cherry peppers
sweet italian sausage	italian long hot peppers
sliced tomatoes	dried figs
trio of peppers	broccoli rabe (\$4)

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## Entrées

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**STEAK FRITES CHIMICHURRI**  
prime hangar steak, garlic parmesan fries  
Arugula, feta, & cucumber salad 33

**HONEY SMOKED BBQ BABY BACK RIBS**  
bacon & scallion mac & cheese, grilled cornbread, honey butter  
Half 26  
Full 32

**MAHI MAHI FISH TACOS**  
sour cream, spring lettuces, pico de gallo, ny sharp cheddar, spicy pepper aioli  
tavern fries & firecracker slaw 27

**GNOCCHI & SHRIMP VODKA CARBONARA**  
roasted garlic, smoked bacon, green peas, asiago cheese 26

**FILET MIGNONETTES**  
roasted asparagus, roasted garlic mashed potatoes, pinot noir demi glaze, frizzled red onions 32

**BALSAMIC CHICKEN**  
grilled chicken, balsamic bruschetta, summer greens & potato pancakes 26

**PAN SEARED FAROE ISLAND SALMON**  
light chipotle butter rub, fire roasted corn, roasted asparagus gratin 29

**DRAFT BATTERED FISH & CHIPS**  
fillet of atlantic cod, roasted garlic asiago steak fries, onion rings, tarter sauce 26

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## Street Tacos

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3 flour tortillas, served with tavern fries & firecracker slaw

**AL PASTOR CHICKEN**  
sour cream, onion & cilantro, white cheddar, lime creme 26

**SHRIMP & MEXICAN CHORIZO**  
pineapple relish, alapenos, WUJU sauce 26

**SHORT RIB BARBACOA**  
red onion, cilantro, spring greens, salsa verde 26

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## Signature Sides

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**ASIAGO STEAK FRITES**  
roasted garlic olive oil 8

**HAND CUT TAVERN FRITES**  
natural sea salt 7

**FRIED GREEN BEANS**  
herb buttermilk ranch 9

**SWEET POTATO FRITES**  
honey dijon sauce 8

**ALL NATURAL YUCCA FRITES**  
cajun remoulade 8

**BEER MACARONI & CHEESE**  
three cheese beer sauce 8.5

**ROASTED ASPARAGUS GRATIN**  
three cheese mornay 8

**ROASTED GARLIC MASHED POTATOES**  
pinot noir gravy 8

**GRILLED VEGETABLES**  
garlic & olive oil 8

**POTATO PANCAKES**  
sour cream & scallions 8

\*please alert your server of any allergies you may have\*