



Soups Gazpacho - chilled cucumber and tomato soup \$6 GF

Appetizers Breaded Mushrooms \$8 Gnocchi with bacon and cream \$10
Pickled Veggies \$5 GF Chicken Nachos \$9 GF
Coconut Shrimp \$8 Lox Platter \$12
Garlic and Tomato Mussels come with house bread \$14 GF

Salads Strawberry Spinach Salad with walnuts and goat cheese \$8 GF
Greek Salad with green olives and feta \$9 GF
Traditional Wedge Salad \$10 (blue cheese, bacon, tomato) GF
Heirloom Tomato Caprese Salad \$8 GF
Grilled Caesar Salad \$9 GF
Grilled Chicken Taco Salad \$12

Burgers

Buffalo Chicken Sandwich with fries \$16 - fried chicken breast topped with coleslaw
House Burger with fries \$16 - burger topped caramelized onion, provolone cheese
Veggie Burger with fries \$14 - house made lentil and carrot patty

Entrees

Fish And Chips - lightly breaded cod and house fries \$18
Tavern Bouillabaisse - shrimp, mussels, salmon and scallops in saffron stew \$28 GF
Parsley Pesto Fettuccine - parmesan cheese and walnuts \$16
Grilled Lamb Chops - cheese grits, sauteed spinach \$28
Grilled Chicken Skewer - veggies, mashed potatoes and cucumber salad \$21 GF
Chicken Schnitzel Cordon Bleu - mashed potatoes \$17
Steak And Frites - 10 oz Ribeye, house fries \$26 GF
Grilled Salmon - mashed potatoes, vegetables \$25 GF
Scallops with Mushroom Risotto \$28 GF
Surf 'n Turf - beef fillet mignon, grilled shrimp, cherry tomatoes, polenta \$32 GF
Thyme Pork Tenderloin - over cheese grits and Belgian Endives \$25

**Specialty Cocktails - Blood Orange Margarita \$8, Peach Margarita \$8,
Classic Mojito \$8**