

TAVERN

FLATBREADS \$14

PROSCUITTO

burrata, basil chili crunch

STEAK & PESTO

goat cheese, balsamic reduction

CAPRESE

roasted garlic, herb salad, reggiano

CHORIZO

jalapeno, elote, picked red onion, cotija

BBQ CHICKEN

chipotle bbq sauce, red onion, cilantro

PEPPERONI

charred pepperoni, hot honey, basil

GREENS \$12 / \$6

CAESAR

romaine, crusty baguette, parmesan

CHOP HOUSE

blue cheese, avocado, bacon, egg

STRAWBERRY FIELDS

wild greens, goat cheese, candied pecans

FARMSTAND

butter lettuce, radish, edamame, avocado

WANT TO ADD PROTEIN? SEE HANDHELDS.

HANDHELDS \$7

SKYVIEW

cheddar, candied bacon, skyview sauce

CAPRESE

mozzarella, pesto aioli, arugula, tomato

FIREBIRD

bacon, crispy jalapeno, bbq, pepperjack

TEX MEX

guacamole, chipotle aioli, peppers & onions

SHANGHAI

7 spice, asian slaw, korean bbq sauce

**CUSTOMIZE YOUR GREENS OR HANDHELDS
BY PICKING YOUR PROTEIN**

grilled or crispy chicken + \$6

vegetarian patty + \$6

beef + \$7

house brisket + \$8

SHARED PLATES

CHIPS & FIRE ROASTED SALSA \$6

add queso, spinach artichoke or guac +4

BEER CHEESE SPREAD \$9

warm pretzel & grain mustard

HOUSE CHIPS \$9

blue cheese fondue & green onions

DEVILED EGGS \$9

truffled dijon, candied bacon

SMASHED CAULIFLOWER \$9

sumac oil, grilled breads & crudite

CRISPY BRUSSELS \$12

kung pao sauce & toasted peanuts

POTATO SKINS \$12

candied bacon, scallions, & white cheddar

DRUMS & FLATS \$15

spicy, bbq, or hot honey, ranch & celery

LOCAL BREAD BOARD \$22

assorted cheese, meat, jam & pickled veg

LARGE PLATES

CAULIFLOWER STEAK \$18

chimichurri & romesco

GULF SHRIMP \$20

gemelli, lemon pesto, primavera style

HALF ROASTED BIRD \$20

piri-pirinaise, grilled asparagus

PAN SEARED SALMON \$25

carrot ginger puree, pea tendril salad

44 FARMS NY STRIP \$27

pommes lyonnaise, roasted garlic bearnaise

SIDES

FRIES \$5 / LOADED FRIES \$9

HOUSE CHIPS \$4

ROASTED VEG, CRISPY BRUSSELS,

LYONNAISE POTATOES \$6

TAVERN

DESSERTS \$9

doughnuts & jam
gluten free chocolate cake
NY style cheesecake with stone fruit chutney

FLOATS \$12

dirty shirley - cherry, vanilla ice cream & vodka
old fashion - bourbon, bitters, orange & ice cream
the irishman - lefthand peanut butter milk stout, baileys, chocolate syrup
boozy cola float - coca cola, vanilla ice cream, bourbon

THANK YOU FOR DINING WITH US

HOURS: Open 7 Days a week 5 PM - 10 PM

Kitchen closes at 9:45 PM



Any tabs not closed out by end of business will be finalized with an 18% gratuity.