

## FOR THE TABLE TO SHARE

**CHEESESTEAK STOGGI** 8.0  
Sriracha ketchup, fried pickle chips

**HOUSE SMOKED MOZZARELLA** 9.5  
Spicy pomodoro & honey-mustard dipping sauces

**TAVERN 17 WINGS** 10.0  
Buffalo, sweet ginger-chili, chipotle-plum BBQ, celery & bleu cheese dip

**FISH TACOS** 7.5  
Braised red cabbage, jalapeño aioli, salsa verde, guacamole

**GINGER-SNAP-FRIED CALAMARI** 8.0  
Roasted tomato sauce & smoked jalapeño aioli

**CLAM PROVENCAL** 9.0  
Smoked sausage, clams, lots of garlic, EVOO, spicy pomodoro sauce & garlic bread to dip

**THAI CHICKEN SATAYS** 7.0  
Sweet soy & peanut dipping sauces

**TUNA TARTARE** 10.5  
Meyer lemon reduction, citrus aioli & tabiko

**STUFFED POTATO SKIN TRIO** 8.0  
BBQ chicken with smoked mozzarella, turkey chili with smoked gouda & cheddar cheese and bacon

**THREE LOCAL CHEESES, PROSCIUTTO AND FIGS** 7.0  
On grilled artisan bread

## SOUP - CHILI - CHOWDER

**ROASTED GARLIC & CRAB** 4.5 c / 6.5 b

**TURKEY, CRIMINI & POBLANO CHILI** 5.5 c / 7.5 b

**THIS WEEK'S CHOWDER** 5.5 c / 6.5 b

**SOUP - CHILI - SAMPLER** 7.5 / all 3

## HEALTHY GREEN SALADS

**CHOP SALAD** 12.0  
Baby greens, pulled chicken, prosciutto cracklings, roasted Roma tomatoes, Amish stilton, aged provolone, & avocado with balsamic vinaigrette

**ICEBERG SALAD** 6.0  
Iceberg lettuce, buttermilk ranch, tomato, bacon, bleu cheese & crispy onions

**GRILLED CAESAR SALAD** 6.5  
Flash grilled romaine hearts with olive tapenade  
Add pulled house smoked chicken, 4.0; grilled steak, grilled salmon, or crabcake, 7.0

**TAVERN HOUSE SALAD** 6.0  
House mixed greens tossed with red onion, spiced walnuts, tomatoes, cucumber, croutons, balsamic vinaigrette

## DO NOT MISS THESE SIDE DISHES

**TRUFFLE CHEDDAR MASH POTATOES** 5.0

**MINTED PEAS** 4.5

**LEMON SCENTED BASMATI RICE** 4.5

## AND DO NOT MISS THE FRITES!

**HAND-CUT FRITES** 5.0

**CRAB FRITES** 5.0

**SWEET POTATO FRITES** 5.0

**THREE-WAY FRITES & THREE DIPS** 9.5  
Pesto aioli, jalapeño aioli & sriracha ketchup

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. This item is cooked to order

# TAVERN 17

## MAIN PLATES

**LAGER BATTERED FISH & CHIPS** 12.0  
Malt vinegar, cocktail sauce & smoked jalapeño aioli

**EVOO POACHED SALMON** 19.0  
Mediterranean fennel salad, lemon scented Basmati rice

**TARRAGON ROASTED AIRLINE CHICKEN** 16.0  
Truffle-cheddar cheese mash, mango-blueberry salsa

**PAPPARDELLE FROMAGE** 12.0  
Spring peas, pear tomato, asiago cheese, sweet cream

**BAKED LAMB RIGATONI** 14.0  
Lamb sausage, peas, tomato-cream sauce, parmesan cheese

**THREE WAY PETITE FILET** 25.0  
Béarnaise, tomato-basil relish, balsamic glazed onion and Amish stilton

## BIG FAT SANDWICHES

**DOWNTOWN PHILLY CHEESESTEAK** 13.0  
Caramelized onions, smoked gouda & roasted red pepper spread, provolone cheese

**TURKEY CRISTO** 10.0  
House smoked turkey, muenster cheese, cranberry aioli

**PULLED CHICKEN CLUB** 9.5  
House smoked chicken & pork, sliced avocado, Roma tomato, lettuce, cranberry mayo on toasted cranberry sourdough

**SEARED TAVERN TUNA** 10.0  
Citrus aioli, Roma tomato, jicama-watercress slaw on grilled semolina bread

**BEEF, BISON OR TURKEY TAVERN BURGER** 10.0  
Grilled to order with cheddar cheese, bacon, shredded lettuce, beefsteak tomato, caramelized onion & tavern dressing

## THE SLIDERS

### HOT ONES

**HAMBURGER** 3.5  
All natural beef, dill chip, American cheese & homemade ketchup

**ORGANIC SHORT RIB** 3.5  
Provolone & caramelized onion, braised red cabbage

**LUMP CRAB CAKE** 4.0  
Romaine & remoulade

### COOL ONES

**TAVERN TUNA** 3.5  
Jicama-watercress slaw, Roma tomato, citrus aioli

**GRILLED VEGETABLE** 3.0  
Cilantro infused hummus

**PHILLY MARKET** 3.5  
Capicola, prosciutto, sopressata, aged provolone & pepperoncini

## DESSERTS

**APPLE TART** 6.0  
Pumpkin spiced ice cream

**CHEESECAKE OR CHOCOLATE SWIRL CHEESECAKE** 6.0

**PECAN TART** 6.0  
Bourbon cream fraiche

**CHOCOLATE ENTREMET** 6.0  
Mango & blueberry salsa

DINNER MENU SERVED DAILY 5PM TO CLOSING

## HOUSE WINE

### WHITE

**CHARDONNAY, PINOT GRIGIO** 6/25

**NEWMAN'S OWN PINOT GRIGIO** 7/28  
California

**SARTORI PINOT GRIGIO** 8/31  
Italy

**MASO CANALI PINOT GRIGIO** /55  
Italy

**FRANCIS COPPOLA BIANCO** 9/34  
California

**MONKEY BAY SAUVIGNON BLANC** 10/36  
New Zealand

**ROBERT MONDAVI FUME BLANC** /48  
California

**HOGUE JOHANNISBERG RIESLING** 7/28  
Washington

**TRIN CALIFORNIA** 9/34  
California

**RODNEY STRONG CHARDONNAY** 9/34  
California

**KIM CRAWFORD UNOAKED CHARDONNAY** /48  
Marlborough

**TRENCHERO VISTA MONTONE** /52  
California

**GRGICH HILLS CHARDONNAY** /99  
California

**TRUE EARTH ORGANIC CHARDONNAY** 9/34  
Mendocino. NV

**MIRASSOU CHARDONNAY** 7/28  
California

**ANGOVE 9 VINES VIOGNIER** 9/34  
South Australia

**MONTEVINA WHITE ZINFANDEL** 6/25  
California

**RED BICYCLETTE ROSE** 7/28  
France

### RED

**CABERNET, MERLOT, PINOT NOIR** 6/25

**SMOKING LOON PINOT NOIR** 7/28  
California

**TRENCHERO PINO NOIR** /48  
California

**MIRASSOU MERLOT** 8/31  
California

**RODNEY STRONG MERLOT** /52  
California

**RUFFINO CHIANTI CLASICO** 9/34  
Italy

**LITTLE BOOMEY SHIRAZ** 6/25  
Australia

**GOATS DE ROAM** 9/34  
South Africa

**BOGLE PETITE SIRAH** 9/34  
California

**TRUE EARTH ORGANIC MERITAGE** 9/34  
Mendocino. NV

**VINA SALCEDA ROJO CRIANZA** /48  
Spain

**SOLAIR CABERNET SAUVIGNON** /48  
California

**STERLING VINTNER'S COLLECTION CABERNET** /48  
California

## SPARKLING WINE

**HOUSE SPARKLING** 6/25

**ZONIN PROSECCO** 7/28

## BEER

### BOTTLES

**BUD** 5.0

**BUD LIGHT** 5.0

**MILLER LITE** 5.0

**COORS LIGHT** 5.0

**CORONA** 6.0

**HEINEKEN** 6.0

**AMSTEL LIGHT** 6.0

**SAM ADAMS** 6.0

**GUINNESS (CAN)** 6.0

**KALIBER (N/A)** 5.0

ASK FOR OUR 12 DRAFTS ON TAP

## SPECIALTY COCKTAILS AVAILABLE

Ask your server for a full list