

# TAVOLA

RESTAURANT + BAR

## • LUNCH MENU •


### SOUPS + SALADS


**SOUP DU JOUR** – chef's daily selection of seasonal ingredients ... 6


**FRENCH ONION SOUP** – caramelized onions, beef broth, melted cheese, crostini ... 7


**CAESAR** – chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 8

**SOUTHWESTERN** – romaine, roasted corn and jalapeños, black beans, tomatoes, shredded monterey jack and cheddar cheese blend, crispy tortillas, chipotle ranch dressing ... 9

 **BABY SPINACH** – with strawberries, candied pecans, crumbled bleu cheese, sliced red onions, avocado, white balsamic poppy seed dressing ... 9

 **ARUGULA + MIXED GREENS** – with crispy prosciutto, julienned cantaloupe, grape tomatoes, goat cheese, sherry vinaigrette ... 10

 **BOSTON BIBB** – with diced roasted Portobello mushrooms, Taleggio cheese, grilled garlic scapes, walnuts, raspberry vinaigrette ... 10

 **SAVORY WATERMELON** – with arugula, feta cheese, shaved onions and fennel, pistachio dust, mint vinaigrette ... 9

#### ADD PROTEIN TO ANY SALAD

*For an additional price...*

**Grilled or Blackened Chicken ... + 7**

**Grilled or Blackened Shrimp ... + 14**

**Grilled or Blackened Salmon ... + 12**


**Sesame Crusted Ahi Tuna ... + 14**

**Two Mini Jumbo Lump Crab Cakes ... + 15**

### STARTERS


**TOMATO BRUSCHETTA** – with garlic, basil, shaved Parmigiano - Reggiano, balsamic glaze, over crostini ... 10

 **SHRIMP LEJON** - stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 15


 **AHI TUNA** – sesame crusted and seared, miso glaze, seaweed salad ... 15

**CHEESESTEAK EGGROLLS** – scratch made with Certified Angus Beef and melted cooper sharp cheese, side of chipotle remoulade sauce ... 10

**HUMMUS DUO** – roasted red pepper hummus and roasted garlic hummus, fresh seasonal vegetables, crumbled feta, pita bread ... 13

 **JUMBO WINGS (8)** – your choice: chipotle brown sugar | fresh rosemary + garlic | sweet + spicy Korean sauce | jalamango | hot | mild | BBQ ... 12

**CALAMARI** – lightly fried, parsley, basil, parmesan cheese, toasted breadcrumbs, side of marinara ... 14

 **BAKED CLAMS (12)** – baked fresh with basil, garlic, white wine, parsley ... 15


**QUESADILLA** – sautéed peppers and onions, shredded monterey jack and cheddar cheese blend, side of pico de gallo, guacamole, sour cream and shredded lettuce ... 11 | *Add grilled chicken ... +3*

### ON THE SIDE

**FRENCH FRIES** ... 6

**SWEET POTATO FRIES** – with ranch dipping sauce ... 8

**ONION RINGS** ... 7

 **SIDE SALAD** – mixed greens, cucumber, onion, heirloom tomatoes, balsamic vinaigrette ... 5

**LINGUINI** - tossed in house made marinara ... 7

### MOCKTAILS

**CUCUMBER LEMONADE** ... 5.50

**BLUEBERRY MASH LEMONADE** ... 5.50

**STRAWBERRY BASIL SODA** ... 5.50

## BRICK OVEN PIZZA

**TAVOLA** - marinara, shredded mozzarella cheese, Italian sausage, roasted peppers ... 15

**MARGHERITA** - marinara, fresh mozzarella cheese, basil, extra virgin olive oil drizzle ... 13

**CALABRESE** – marinara, shredded mozzarella and fontina cheeses, salami, prosciutto, garlic, pickled Fresno chili peppers ... 15

**SHARP UPSIDE DOWN** – marinara, sharp Provolone cheese, basil, extra virgin olive oil ... 14

**CHEESEBURGER** – seasoned ground beef, American cheese, pickles, shredded lettuce, ketchup and thousand island drizzle, sesame seed crust ... 14


**FIG + GOAT CHEESE** – shredded mozzarella and goat cheeses, figs, garlic oil, chopped rosemary, caramelized onion crust ... 15

**BROCCOLI + CHEESE** – Provolone, shredded mozzarella and ricotta cheeses, garlic oil, broccoli florets, parmesan cheese crust ... 15

**CHICKEN BACON RANCH** – grilled chicken, shredded mozzarella cheese, smoked bacon, ranch drizzled dressing ... 15

## SANDWICHES

**ANGUS BURGER** - Certified Angus Beef, bacon, cheddar cheese, tomato, lettuce, onion, brioche bun, side of fries ... 14

 **BEYOND BURGER** - meatless burger, lettuce, tomato, onion, pickles, sourdough bread, side of fries ... 15

**PRIME RIB SANDWICH** - Provolone cheese, horseradish cream sauce, brioche bun, side of fries ... 16

**GRILLED REUBEN** – shaved corned beef, Swiss cheese, sauerkraut, Russian dressing, marble rye bread, side of fries ... 15

**ROAST PORK** – sharp provolone, roasted broccoli rabe, grilled onions, garlic aioli, baguette, side of fries ... 14

**KOREAN FRIED CHICKEN** – with savory, sweet and spicy Korean sauce, green onion sesame aioli, shredded cabbage and carrot slaw, onion roll, side of fries ... 14

**JERK SALMON WRAP** – with mango habanero aioli, lime cabbage slaw, side of fries ... 14

**CRAB CAKE SLIDERS (3)** - jumbo lump crab cakes, spicy citrus aioli, potato buns ... 15

**MISO MAHI-MAHI TACOS (2)** – topped with sesame aioli, shredded cabbage, carrot and mango slaw ... 15

## ENTRÉES

*We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask your server for details.*


**MISO MARINATED FLANK STEAK** – with braised carrots, wasabi confit fingerling potatoes ... 25

**CHICKEN PARMESAN** - pan fried cutlet topped with fresh mozzarella cheese over linguini with house made marinara ... 19

**PAN SEARED SALMON** – in a lemon beurre blanc with wilted spinach and lemon herb fingerling potatoes ... 24

**DUO JUMBO LUMP CRAB CAKES** - with wild rice and sautéed broccoli ... 33

**MEDITERRANEAN SCAMPI** - sautéed shrimp with linguini, kalamata olives, capers and tomatoes in white wine lemon garlic sauce ... 24

 **PESTO CAVATAPPI** - kale and walnut pesto, julienned carrots and golden beets, shaved brussels sprouts, broccoli and cauliflower... 17

**THREE EGG OMELETTE** – chef's daily creation served with your choice of toast, side of fruit salad ... 13

 Gluten Free

 Vegan

\*NO SUBSTITUTIONS. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Parties of 8 or more will have an 18% gratuity added to their check.

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