

TAVOLA

RESTAURANT + BAR

SOUPS

Chef's Daily Soup ... 8

French Onion Soup - caramelized onions, beef broth, melted cheese, crostini ... 9

SALADS

ADD PROTEIN TO ANY SALAD

For an additional price...

Grilled or Blackened Chicken ... +9	Petite Crab Cakes (2) ... +18
Grilled or Blackened Salmon ... +12	Seared Ahi Tuna ... +17
	Grilled or Blackened Shrimp (4) ... +14

- Burrata + Arugula - with cherry tomatoes, salami, cucumber, olive oil, balsamic reduction ... 15
- Signature Caesar - chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 9
- Watermelon + Feta - with arugula, red onion, mint and lemon vinaigrette ... 11
- Summer Spinach - with red onion, mushroom, bacon, tomato, hard-boiled egg with honey mustard dressing... 12
- Tavola Salad - field greens, cucumber, carrot, tomato, red onion, balsamic dressing ... 9
- Shrimp + Soba Bowl - shrimp coated in a sweet chili lime dressing, soba noodles, napa cabbage, red onion, carrot, snap peas ... 16

ENTRÉES *All entrées served with chef's selection starch and vegetable, excluding pasta dishes*

- Salmon Citrus Glaze - grilled salmon, sweet honey citrus dijon glaze ... 29
- Crab Cakes (2) - with cocktail sauce... 37
- Jerk Mahi Bowl - Mahi Mahi coated in jerk seasoning served on top of coconut black bean rice topped with pineapple salsa and scallions ... 27
- Blackened Shrimp + Grits - with Andouille Sausage, sautéed peppers + onions and garlic ... 26
- Chicken Parmesean - pan fried cutlet topped with fresh mozzarella over linguini with house made marinara ... 26
- Chicken Italiano - sautéed chicken breast topped with roasted red peppers, sauteed spinach, lump crab meat, melted Provolone cheese, white wine pan jus ... 33

STARTERS

Cheesesteak Eggrolls - *Our Signature Starter!*

Scratch made with Certified Angus Beef and melted Cooper Sharp cheese, side of chipotle remoulade sauce ... 15

- Brussels Sprouts - fried brussels sprouts, craisins, candied walnuts, goat cheese, balsamic reduction ... 14
- Shrimp Lejon - stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 17
- Quesadilla - peppers, onions, cheddar jack cheese, pico de gallo, guacamole, sour cream, shredded lettuce ... 12
Add grilled chicken ... +5
- Jumbo Wings (6) - your choice: fresh rosemary + garlic | sweet + spicy Korean sauce | hot | mild | BBQ ... 14
- Nachos - tortilla chips, olives, pico de gallo, jalapeños, cheddar jack cheese, sour cream, shredded lettuce ... 12
Add ground beef or grilled chicken ... +5
- Roasted Garlic Hummus - served with an array of seasonal vegetables and pita bread ... 14
- Blueberry Lemon Bruschetta - blueberry compote, ricotta, topped with mint over crostini ... 13
- Summer Bruschetta - with roma tomatoes, cucumbers, garlic, red onion, basil, balsamic, olive oil over crostini ... 11
- Ahi Tuna - marinated and seared rare, with seaweed salad, cucumber-wasabi dressing ... 20
- Shrimp Cocktail (5) - with cocktail sauce ... 17

Steak + Frites - 12 oz New York Strip with roasted garlic butter, truffle fries ... 42

- Bud's Tuscan Short Ribs - tender beef short ribs, slow cooked in a red wine vegetable sauce ... 28
- Veal + Shrimp Marsala - sautéed veal medallions, shrimp and mushrooms in a Marsala demi sauce ... 32
- Seafood Penne - with sautéed shrimp and crab, spinach, diced roma tomatoes in a creamy rosa sauce ... 32
- Cheese Ravioli - choice of marinara or alfredo sauce ... 19
- Lemon Asparagus Orecchiette - with garlic shallots, white wine ... 18
- Sausage + Broccoli Rabe Penne - crumbled sausage, broccoli rabe, white wine garlic sauce ... 22

Additional +2 for gluten free pasta

BRICK OVEN PIZZA *Our brick oven menu items are brought to the table as they are ready*

Tavola - marinara, shredded mozzarella, Italian sausage, roasted peppers ... 16

Margherita - marinara, fresh mozzarella, basil, extra virgin olive oil drizzle ... 15

Mushroom + Spinach - shredded mozzarella, ricotta, sautéed mushroom, spinach, tomato ... 16

Meat Lovers - marinara, shredded mozzarella, bacon, sausage, pepperoni, ground beef ... 17

Cheeseburger - seasoned ground beef, American cheese, pickles, shredded lettuce, ketchup and thousand island drizzle, sesame seed crust ... 16

Buffalo Chicken - grilled chicken, shredded mozzarella, Monterey Jack & cheddar blend, drizzled with hot sauce ... 16

Prosciutto - with shredded mozzarella, ricotta, arugula, balsamic glaze ... 17

Additional +4 for a cauliflower crust (gluten free)

TAVOLA

R E S T A U R A N T + B A R

HANDHELDS & BURGERS All handhelds and burgers served with fries

Shrimp Salad Wrap - shrimp tossed in a citrus remoulade with lettuce, tomato, flour tortilla ... 18

Short Rib Sandwich - with Provolone cheese, horseradish cream sauce, brioche bun ... 18

● **Achiote Pulled Pork** - with queso fresco, chopped onion, jalapeño, brioche bun ... 17

Grilled Turkey - with American cheese, turkey, bacon, tomato, grilled sourdough bread ... 17

Pesto Chicken - with roasted red pepper, spinach, Provolone cheese, grilled sourdough bread ... 17

Grilled Reuben - with corned beef, sauerkraut, Swiss cheese, thousand island, rye bread ... 17

Turkey BLT Wrap - roasted turkey, bacon, arugula, tomato, pepper mayo, flour tortilla ... 17

Grilled Ham + Cheddar Cheese - with bacon, grilled onions on multigrain bread, served with honey mustard ... 17

Jam Burger - Certified Angus Beef, bacon jam, arugula, cheddar cheese, brioche bun ... 18

Angus Burger - Certified Angus Beef, cheddar cheese, tomato, lettuce, onion, brioche bun ... 16

● **Beyond Burger** - plant-based patty, lettuce, tomato, onion, pickles, caramelized onion ketchup sauce, brioche bun ... 15

Tavola Black + Bleu Burger - black pepper encrusted Certified Angus Beef, bacon, bleu cheese, lettuce, banana pepper, chipotle ranch sauce, brioche bun ... 17

Additional +1 for a gluten free bun

ON THE SIDE

French Fries ... 8

● Sweet Potato Fries - with ranch dipping sauce ... 10

● Truffle Fries - parsley, parmesan, truffle oil ... 12

● Linguini - tossed in house made marinara ... 7

Side of Chef's Vegetables of the Day ... 5

DESSERTS

Bassetts® Ice Cream - choice of vanilla, dark chocolate chip, mint chocolate chip, coffee, cherry vanilla; mango-apricot sorbet ● ... 6

Triple Chocolate Cake - two incredibly rich and moist layers of chocolate cake topped with a creamy chocolate frosting and covered in rich, chocolate chips ... 8

Birthday Confetti Vanilla Cake - vanilla cake with sprinkles... 8

Cheesecake - rich, smooth cheesecake with a luscious and creamy filling in a homemade graham cracker crust topped with a strawberry drizzle ... 7

Blueberry Cobbler - warm shortbread blueberry cobbler streusel topped with a blueberry sauce and vanilla ice cream ... 9

COFFEE & TEA

Coffee ... 3

Hot Tea ... 2

Espresso ... 4

**No refills on any coffee, tea or soft drinks*

SOFT DRINKS

Coke ... 3

Diet Coke ... 3

Ginger Ale ... 3

Sprite ... 3

Lemonade ... 3

Iced Tea ... 3

S. Pellegrino 33.8 oz ... 3

Dasani Water ... 3

Please be advised that parties of 6 or more will have a 20% gratuity added to their checks.
Each table is reserved for up to 2 hours. Thank you for your Cooperation.

- Gluten Free
- Gluten Free Friendly
- Vegan Friendly
- Vegetarian Friendly
- Spicy

*No Substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.
**Our Gluten Free Friendly designated items can be baked instead of fried upon request to accommodate a true gluten free diet.
***We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask an associate for details.

Tavola Restaurant + Bar does not offer free returns or exchanges for food and/or beverage items that are prepared in accordance with chef's standards

Private and semi-private parties available. Visit Tavola.com for more information

SPECIALTY & CRAFT BEERS

LOCAL BREWS

Cape May Always Ready.....	\$7.5
<i>Northeast Pale Ale • 4.8% • Cape May, NJ</i>	
Sly Fox Helles.....	\$6
<i>Golden Lager • 4.9% • Phoenixville, PA</i>	
2SP Up N' Out New England.....	\$7.5
<i>IPA • 6.0% • Aston, PA</i>	
Evil Genius Stacy's Mom.....	\$7.5
<i>American IPA • 7.5% • Philadelphia, PA</i>	
Workhorse Queen of Prussia.....	\$9
<i>Session IPA • 5.0% • King of Prussia, PA</i>	
Workhorse West Coast Style.....	\$9
<i>IPA • 7.0% • King of Prussia, PA</i>	
Workhorse Par Punch.....	\$9
<i>Juicy Ale • 5.0% • King of Prussia, PA</i>	

DRAFTS & BOTTLES

DRAFT BEER

Bud Light.....	\$5
Miller Lite.....	\$5
Stella Artois.....	\$7
Kona Big Wave.....	\$6
Yards PPA.....	\$7
Victory Seasonal.....	\$7
New Belgium Seasonal.....	\$7
Goose Island IPA.....	\$7

BOTTLED & CANNED

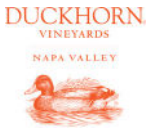
Miller Lite Btl.....	\$5
Miller High Life Btl.....	\$5
Michelob Ultra Btl.....	\$5
Coors Light Btl.....	\$5
Bud Light Btl.....	\$5
Bud Light Lime Btl.....	\$5.5
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Stella Artois Btl.....	\$6
Blue Moon Belgian White Btl.....	\$6.5
Leinenkugel Summer Shandy 16 oz Can.....	\$6
Sam Adams Seasonal Btl.....	\$6.5
Corona Btl.....	\$6
Corona Light Can.....	\$6
Heineken Btl.....	\$6
Heineken Light Btl.....	\$6
Amstel Light Btl.....	\$6
Hoegaarden Btl.....	\$7.5
Guinness Can.....	\$7.5
Land Shark Lager Can.....	\$8
Sea Isle Iced Tea & Lemonade Can.....	\$8
Simply Spiked Lemonade Can.....	\$7.5
Heineken 00 (Non Alcoholic) Btl.....	\$6
Bud Zero (Non Alcoholic) Btl.....	\$6

GLUTEN-FREE

Redbridge.....	\$6.5
<i>4.8% • Merrimack, New Hampshire</i>	
Angry Orchard Crisp Apple.....	\$6.5
<i>5.0% • Boston, Massachusetts</i>	
Vizzy Hard Seltzers.....	\$6
<i>(Black Cherry, Strawberry Kiwi, Blueberry Pomegranate, Pineapple Mango) 5.0% • Chicago, Illinois</i>	

DUCKHORN WINE

Tavola Proudly Presents Our Duckhorn Collection



DECOY

	Glass	Bottle
Decoy Rosé, 2019	\$13	\$45
This elegant rosé displays enticing aromas of grapefruit and fresh picked strawberries, offering layers of fruit and minerality in its bright, crisp finish		
Decoy Sauvignon Blanc, 2020	\$12	\$40
Vivid flavors of grapefruit and apricot, with notes of honeydew and lemongrass. On the palate, refreshing acidity with a subtle sweetness and fresh, lively finish		
Decoy Chardonnay, 2019	\$12	\$40
Deliciously bright with layers of apricot, citrus, and summer melon and hints of fresh honeysuckle. On the palate, pure fruit flavors are underscored by delicate acidity and a supple richness from the sur lie aging and light use of French oak		
Decoy Pinot Noir, 2019	\$14	\$50
Aromas of ripe strawberry, cherry, and plum, with hints of cola and clove. On the palate, the lush fruit is complemented by a lovely acidity and silky tannins with a long, elegant finish		
Decoy Merlot, 2019	\$14	\$50
Layers of black cherry, blueberry, and cassis, accented by vanilla and cocoa. On the palate, balanced acidity and silky tannins carry the wine to a fruitful and concentrated finish		

MIGRATION

Migration Pinot Noir, 2018	\$17	\$70
Evolving layers of blackberry, raspberry, cherry, and toasted oak aromas. On the palate, robust dark berry and French oak-inspired flavors are framed by a firm but elegant structure		
Migration Chardonnay, 2018		\$55
Aromas of lemon custard, honeydew, and white flowers, with underlying hints of tangerine and toasted oak spices. On the palate, peach and nectarine flavors are boosted by a lively acidity that provides a long, focused finish		

DUCKHORN

Duckhorn Sauvignon Blanc, 2020	\$16	\$65
Alluring aromas of lychee, pineapple, and nectarine, along with zesty notes of grapefruit and lime. On the palate, beautifully balanced with a rich, silky texture and a crisp acidity		
Duckhorn Chardonnay, 2019		\$65
Gorgeous aromas of ripe peach, apple, and vanilla lead to a lush, silky texture on the palate, which features pear, peach, and honeysuckle notes framed by hints of savory oak		
Duckhorn Merlot, 2016		\$80
Intense aromas of ripe cherry, plum, and black fig, balanced by hints of leather and cedar. On the palate, the wine is rich and supple, with a nice acidity and velvety tannins supporting layers of raspberry, dark cherry, plum tart, and hints of cocoa powder that carry through on the long finish		

WINES Please ask your server for our extensive wine by the bottle menu.

WHITE

	Glass	Bottle
Ninety Plus Cellars Lot 50, Prosecco, Italy	\$9	\$36
Villa Pozzi, Moscato, Italy	\$10	\$40
Bex, Riesling, Germany	\$9	\$36
Banfi "Le Rime", Pinot Grigio, Tuscany	\$9	\$36
Rata Estate, Sauvignon Blanc, New Zealand	\$10	\$40
Grayson Cellars, Chardonnay, Napa County	\$10	\$40
Josh, Chardonnay, California	\$10	\$40
Larchago Rioja Rosé, Spain	\$10	\$40

RED

	Glass	Bottle
Dona Paula, "Los Cardos" Malbec, Mendoza	\$9	\$36
Josh, Cabernet Sauvignon, California	\$9	\$36
Ironside Bourbon Aged Barrel Red Blend, California	\$14	\$58
Spellbound, Merlot, Napa County	\$9	\$36
Shooting Star, Red Zinfandel, Mendocino County	\$11	\$44
Penfolds, Shiraz, South Australia	\$10	\$40
Melini, Chianti "Riserva", Italy	\$10	\$40
Mark West, Pinot Noir, California	\$10	\$40

TAVOLA

R E S T A U R A N T + B A R

FEATURED SIGNATURE COCKTAILS

Tavola Garden Bloody Mary Blend

Vodka, award-winning blend of spices, celery stalk, stuffed olive, lemon and lime wedge ... 11

Add on a piece of our signature shrimp lejon +\$4

Cucumber Lemonade

Cucumber vodka, cucumber purée, lemonade, cucumber, lemon ... 11

Veranda Punch

Light rum, tropical juice blend, dark rum float ... 11

Espresso Martini

Vanilla vodka, Van Gogh Double Espresso Vodka, white creme de cacao, cold brew ... 11

GARDEN

Our cocktails feature the freshest ingredients from our on-site Tavola Vegetable and Herb Gardens

Strawberry Mojito

Light rum, strawberry, club soda, mint syrup, lime, mint ... 11

Pink Melon Martini

Watermelon vodka, watermelon juice, cointreau ... 11

Blueberry Crush

Cruzan Blueberry Lemonade Rum, blueberry purée, lemonade, club soda ... 11

Lemon Elderflower Martini

Vodka, St. Germaine Elderflower Liqueur, Limoncello, lemon wedge ... 11

VERANDA

Tavola Bellini

Prosecco, orange juice, peach purée ... 11

Red Sangria

Red wine sangria with notes of apple and cinnamon ... 11

White Sangria

White wine sangria with notes of peach and orange ... 11

Old Fashion Summer

Jim Beam Peach Bourbon, bitters, sugar, muddled orange and maraschino cherry ... 11

Patio Cooler

Coconut rum, Prosecco, mango, pineapple juice, orange slice ... 11

Peach Whiskey Iced Tea

Jim Beam Peach bourbon, peach purée, sweet tea, lemon wedge ... 11

Spicy Cucumber Margarita

Agavales Spicy Cucumber Tequila, lime juice, simple syrup, salt rim, lime wedge ... 12

Summer Mule

Tito's Vodka, pineapple juice, ginger beer, lime ... 11

Summer Spice

Mezcal, grapefruit juice, ginger beer, lime, jalapeño slice, salt rim ... 11

FIRE & ICE

Our coffee cocktails can be made hot or cold

Butterscotch Chata Café

RumChata, butterscotch liqueur, house brewed coffee, whipped cream, cinnamon sugar ... 11

Mocha Coffee

Kahlúa Liqueur, Godiva Liqueur, coffee ... 11

Hot Cha Cha

Vanilla vodka, RumChata, hot chocolate, whip crème, cinnamon sugar dust ... 11

Nutty Irish Coffee

Bailey's Irish Cream Liqueur, Frangelico Liqueur, Jameson Irish Whiskey, house brewed coffee, whipped cream, cinnamon dust ... 12

Cinnamon Vanilla Iced Coffee

Vanilla vodka, cold brew coffee, half and half, cinnamon, chocolate syrup drizzle, whip creme ... 12

SUMMER FREEZE

Please allow extra time for preparation of our blended cocktails.

Tavola Vibe

Blue Colada (coconut rum, blue curacao, house made colada) layered with mango purée swirl, whip creme ... 12

Peach Margarita

Blanco tequila, margarita blend, peach purée ... 12

Strawberry Colada

Coconut rum, house made colada blend, strawberry purée, whip creme ... 12

Caramel Swirl Banana Daiquiri

White rum, banana purée, simple syrup, lime juice, caramel swirl, whip creme ... 12

MOCKTAILS

Cucumber Lemonade - lemonade, cucumber purée ... 7

Strawberry Lemonade - lemonade, strawberry purée ... 7

Mint Cucumber Tonic - tonic, cucumber, mint, lime ... 7

Mango Sweet Tea - sweet tea, mango purée, mint ... 7

Blueberry Mockito - blueberry purée, mint syrup, lime, mint, soda ... 7

Frozen Mocktails - choice of: Piña Colada, Strawberry Colada or Strawberry Daiquiri ... 10