

TAVOLA

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

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
Grilled or Blackened Salmon ... +12

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

- Burrata + Arugula - with cherry tomatoes, salami, cucumber, olive oil, balsamic reduction ... 16
- Signature Caesar - chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 9
- Cobb Salad - iceberg and romaine mix, bacon, tomato, cucumber, hard-boiled egg, bleu cheese crumble, avocado ranch dressing ... 15
- Butternut Squash + Baby Kale Salad - mixed greens, pecans, bacon, raisins, goat cheese crumble, apple cider vinaigrette ... 15
- 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
- 12 oz. Bone-In Pork Chop - apple cider glaze topped with candied bacon ... 27
- Pan Seared Barramundi - sautéed spinach, garbanzo beans ... 27
- 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, sautéed spinach, lump crab meat, melted Provolone cheese, white wine pan jus ... 33

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

- Veggie - white cream sauce, shredded mozzarella, broccoli, spinach, cherry tomato ... 18
- Margherita - pizza sauce, fresh mozzarella, basil, extra virgin olive oil drizzle ... 19
- Taco - bean purée, queso fresco, ground chorizo, lettuce, pico de gallo, green sauce ... 20
- Sicilian - thick crust, pizza sauce, shredded mozzarella ... 22

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, raisins, 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: Chipotle Brown Sugar | sweet + spicy Korean sauce | hot | mild | BBQ ... 14
- Nachos - tortilla chips, olives, pico de gallo, jalapeños, cheddar jack cheese, sour cream, shredded lettuce ... 13
Add ground beef or grilled chicken ... +5
- Roasted Garlic Hummus - served with an array of seasonal vegetables and pita bread ... 14
- Autumn Bruschetta - roasted butternut squash, red onion, apple, cinnamon chai spiced ricotta, over crostini ... 13
- Tomato Bruschetta - with roma tomatoes, cucumbers, garlic, red onion, parmesan cheese, 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
- Lobster Ravioli + Shrimp - sautéed shrimp, spinach, roma tomato, blush sauce ... 33
- Cheese Ravioli - choice of marinara or alfredo sauce ... 19
- Lentil Stew - roasted butternut squash, carrot, onion, spiced maple glaze ... 19
- Chicken Carbonara Penne - sundried tomato, peas, bacon, parmesan cheese ... 22
Additional +2 for gluten free pasta

- Meat Lovers - pizza sauce, shredded mozzarella, sausage, pepperoni, meatballs ... 21
- Saint Antonio - pizza sauce, shredded mozzarella, hot sausage, roasted onions, roasted peppers ... 19
- Diavola - pizza sauce, shredded mozzarella, pepperoni, cherry peppers, long hots ... 19
Additional +4 for a cauliflower crust (gluten free), not available for Sicilian



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

HANDHELDS & BURGERS *All handhelds and burgers served with fries*

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

Fall Turkey - roasted turkey, stuffing, cranberry aioli, 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

Buttermilk Chicken Sandwich - with hot pickles, pepper jack cheese, garlic aioli ... 17
- 🍷 **Crab Cake Sandwich** - signature crab cake, lettuce, tomato, spicy citrus aioli, brioche bun ... 25

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 ... 9

🍷 Sweet Potato Fries - with ranch dipping sauce ... 11

🌱 Truffle Fries - parsley, parmesan, truffle oil, garlic aioli ... 13
- 🌱 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, blueberry pomegranate chocolate chunk; lemon 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

Key Lime Tart - sweet and tart lime mousse, fluffy white cake, and cream cheese, layered and topped with white chocolate ... 9
- Cheesecake** - rich, smooth cheesecake with a luscious and creamy filling in a homemade graham cracker crust topped with a raspberry drizzle ... 7

Apple Cobbler - warm shortbread apple cobbler streusel topped with caramel sauce and vanilla ice cream ... 9

Cannoli - ricotta, mascarpone, chocolate chips ... 7

COFFEE & TEA

- Coffee ... 3
- Cappuccino ... 5
- Café Americano ... 5
- Hot Tea ... 2
- Hot Chocolate ... 4
- 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

Dasani Water ... 3

Piancone Epicureo 1L ... 7

Flat or Sparkling

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

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 ... 12

Veranda Punch

Light rum, tropical juice blend, dark rum float ... 12

Espresso Martini

Vanilla vodka, white creme de cacao, espresso ... 13

GARDEN

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

Lemon Elderflower Martini

Vodka, Elderflower Liqueur, Limoncello, lemon wedge ... 13

Spicy Cucumber Margarita

Agavales Spicy Cucumber Tequila, lime juice, simple syrup, salt rim, lime wedge ... 13

Cranberry Pear Martini

Pear vodka, triple sec, lime juice, cranberry juice, pear purée ... 13

Cherry Blossom Mule

Cherry vodka, ginger beer, lime ... 13

VERANDA

Red Sangria

Red wine sangria with notes of apple and cinnamon ... 12

White Sangria

White wine sangria with notes of peach and orange ... 12

Orange You Old Fashion

Jim Beam Orange Bourbon, bitters, sugar, muddled orange and maraschino cherry ... 12

Banana Crème Pie Martini

Banana vodka, banana liqueur, banana purée, white creme de cacao, creme, graham cracker rim ... 13

Blood Orange Bellini

Prosecco, blood orange juice ... 12

Peanut Butter Cup Martini

Holla Peanut Butter Vodka, chocolate liqueur, creme, dark creme de cacao ... 13

Tavola Spritz

Prosecco, Select Aperitivo, Limoncello, lemon wedge ... 13

Passionfruit Crush

Vodka, passionfruit purée, club soda, orange ... 13

Blood Orange Martini

Blood orange vodka, triple sec, organic blood orange juice ... 13

Smoky Paloma

Blanco tequila, mezcal, red graperfruit juice, lime, salt and pepper rim ... 13

FIRE & ICE

Our coffee cocktails can be made hot or cold

Peppermint Chata Café

Peppermint RumChata, brewed coffee, whip crème, cinnamon ... 12

Mocha Coffee

Kahlúa Liqueur, Godiva Liqueur, coffee ... 12

Hot Cha Cha

Vanilla vodka, RumChata, hot chocolate, whip crème, cinnamon sugar dust ... 12

Nutty Irish Coffee

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

MOCKTAILS

Cucumber Lemonade - lemonade, cucumber purée ... 8

Strawberry Lemonade - lemonade, strawberry purée ... 8

Mango Sweet Tea - sweet tea, mango purée, mint ... 8

Ginger Passionfruit Soda - ginger beer, passionfruit purée ... 8

WINTER FREEZE

Please allow extra time for preparation of our blended cocktails.

Blue Hawaii Colada

Coconut rum, blue curacao, house made colada, pineapple juice ... 13

Mango Margarita

Blanco tequila, margarita blend, mango purée ... 13

Tropic Fruits Colada

White rum, passionfruit purée, mango purée and pineapple purée, colada blend ... 13

Caramel Swirl Banana Daiquiri

White rum, banana purée, simple syrup, lime juice, caramel swirl, whip crème ... 13

Cucumber Mockito - cucumber, mint, cucumber purée, lime, club soda... 8

Frozen Mocktails - choice of: Piña Colada, Strawberry Colada or Strawberry Daiquiri ... 11

SPECIALTY & CRAFT BEERS

LOCAL BREWS

Cape May Always Ready.....	\$8
<i>Northeast Pale Ale • 4.8% • Cape May, NJ</i>	
2SP Up N' Out New England.....	\$8
<i>IPA • 6.0% • Aston, PA</i>	
Conshohocken Brewing Company Type A.....	\$10
<i>IPA • 7.0% • Conshohocken, PA</i>	
Conshohocken Brewing Company Ring the Bell.....	\$10
<i>American Lager • 4.8% • Conshohocken, PA</i>	
Workhorse Queen of Prussia.....	\$10
<i>Session IPA • 5.0% • King of Prussia, PA</i>	
Workhorse West Coast Style.....	\$10
<i>IPA • 7.0% • King of Prussia, PA</i>	
Workhorse Par Punch.....	\$10
<i>Juicy Ale • 5.0% • King of Prussia, PA</i>	

DRAFTS & BOTTLES

DRAFT BEER

Michelob Ultra.....	\$5
Miller Lite.....	\$5
Stella Artois.....	\$7
Kona Big Wave.....	\$6
Modelo Especial.....	\$6
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.....	\$6
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Stella Artois Btl.....	\$6
Blue Moon Belgian White Btl.....	\$7
Corona Btl.....	\$6
Corona Light Can.....	\$6
Heineken Btl.....	\$6
Heineken Light Btl.....	\$6
Amstel Light Btl.....	\$6
Hoegarden Btl.....	\$8
Guinness Can.....	\$8
Land Shark Lager Can.....	\$8
Sea Isle Iced Tea & Lemonade Can.....	\$8
Heineken 00 (Non Alcoholic) Btl.....	\$6
Bud Zero (Non Alcoholic) Btl.....	\$6
Corona (Non Alcoholic) Btl.....	\$7

GLUTEN-FREE

Redbridge.....	\$7
<i>4.8% • Merrimack, New Hampshire</i>	
Angry Orchard Crisp Apple.....	\$7
<i>5.0% • Boston, Massachusetts</i>	
Vizzy Hard Seltzers.....	\$6
<i>(Assorted Flavors) 5.0% • Chicago, Illinois</i>	
High Noon Seltzers.....	\$9
<i>(Assorted Flavors) 4.5% • Chester County, South Carolina</i>	

DUCKHORN WINE

Tavola Proudly Presents Our Duckhorn Collection

DECOY

	Glass	Bottle
Decoy Rosé, 2019 Aromas of grapefruit, strawberries, layers of fruit and minerals, bright, crisp finish	\$13	\$45
Decoy Sauvignon Blanc, 2020 Flavors of grapefruit and apricot, notes of honeydew and lemongrass, refreshing with subtlesweetness	\$12	\$40
Decoy Chardonnay, 2019 layers of apricot, citrus, and summer melon and hints of fresh honeysuckle, delicate acidity and supple richness	\$12	\$40
Decoy Pinot Noir, 2019 Aromas of ripe strawberry, cherry, and plum, hints of cola and clove, lovely acidity and silky tannins with a long, elegant finish	\$14	\$50
Decoy Merlot, 2019 Layers of black cherry, blueberry, and cassis, accented by vanilla and cocoa, balanced acidity and silky tannins	\$14	\$50
Decoy Cabernet Sauvignon, 2021 Layers of blackberry, plum, dark chocolate and violets, with French oak-inspired hints of vanilla and spice	\$17	\$70

MIGRATION

Migration Pinot Noir, 2018 Layers of blackberry, raspberry, cherry, and toasted oak, robust dark berry and French oak-inspired flavors	\$17	\$70
Migration Chardonnay, 2018 Aromas of lemon custard, honeydew, and white flowers, with hints of tangerine and toasted oak spices, peach and nectarine flavors, lively acidity		\$55

DUCKHORN

Duckhorn Sauvignon Blanc, 2020 Aromas of lychee, pineapple, and nectarine, zesty notes of grapefruit and lime, beautifully balanced, rich, silky texture and crisp acidity	\$16	\$65
Duckhorn Chardonnay, 2019 Aromas of ripe peach, apple, and vanilla, lush, silky texture, pear, peach, and honeysuckle notes, hints of savory oak		\$65
Duckhorn Merlot, 2016 Aromas of ripe cherry, plum, and black fig, hints of leather and cedar, rich and supple, nice acidity and velvety tannins, layers of raspberry, dark cherry, plum tart, and hints of cocoa powder		\$80
Goldeneye Pinot Noir, 2020 Aromas of fresh raspberry, black cherry and rich blackberry pie, hints of warm baking spices, notes of leather and breakfast tea		\$90

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
Hess "Shirtail", Chardonnay, California	\$10	\$40
Larchago Rioja Rosé, Spain	\$10	\$40

RED

	Glass	Bottle
Dona Paula, “Los Cardos” Malbec, Mendoza	\$9	\$36
Francis Coppola, 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

