

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

Grilled or Blackened Salmon ... +12

Petite Crab Cakes (2) ... +18

Seared Ahi Tuna ... +17

Grilled or Blackened Shrimp (4) ... +14

- **Beet + Arugula** - with fresh orange, candied pecans, goat cheese, lemon herb vinaigrette ... 15

Signature Caesar - chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 10

Cobb Salad - iceberg and romaine mix, bacon, tomato, cucumber, hard-boiled egg, bleu cheese crumble, avocado ranch dressing ... 15

Tavola Salad - field greens, cucumber, carrot, tomato, red onion, balsamic dressing ... 9

- **Butternut Squash + Baby Kale** - mixed baby kale blend, sliced apple, candied walnuts, pickled red onions, dried cherries, bleu cheese crumble, apple cider vinaigrette ... 15

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

- **Salmon Citrus Glaze** - grilled salmon, honey citrus dijon glaze ... 29

Crab Cakes (2) - with cocktail sauce... 37

Pecan-Crusted Cod - broiled, topped with miso coconut cream, served with sautéed kale and mashed sweet potatoes ... 27

- **Chicken Parmesean** - pan fried cutlet topped with fresh mozzarella cheese over linguini, 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

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 chicken ... +5

- **Jumbo Wings (6)** - your choice: chipotle brown sugar | Korean BBQ | hot | mild | BBQ ... 14

- **Roasted Garlic Hummus** - served with an array of seasonal vegetables and pita bread ... 14

- **Tomato Bruschetta** - with roma tomatoes, cucumbers, garlic, red onion, parmesan cheese, basil, balsamic, olive oil, over crostini ... 11

- **Autumn Bruschetta** - with whipped honey goat cheese, roasted butternut squash, red onion, garlic, roasted pumpkin seeds, cinnamon sugar, arugula, balsamic glaze, over crostini ... 13

- **Ahi Tuna** - marinated and seared rare, with seaweed salad, cucumber-wasabi dressing ... 20

- **Shrimp Cocktail (5)** - with cocktail sauce ... 16

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

- **Bud's Tuscan Short Ribs** - tender beef short ribs, slow cooked in a red wine vegetable sauce ... 28

Shrimp Scampi - over linguini, white wine garlic sauce ... 32

Lobster Ravioli + Shrimp - with sautéed spinach, roma tomato, blush sauce ... 33

- **Cheese Ravioli** - choice of marinara or alfredo sauce ... 20

- **Quinoa Power Bowl** - with sautéed brussels sprouts, butternut squash, Napa cabbage, broccoli, carrots, kale, kohlrabi, topped with pickled red onion and crispy chickpeas ... 21

Additional +2 for gluten free pasta

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

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

Turkey Rueben - roasted turkey, Swiss cheese, sauerkraut, thousand island dressing, grilled rye bread ... 17

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

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

Buttermilk Chicken Sandwich - with spicy pickles, pepper jack cheese, garlic aioli ... 17

Chicken Cutlet Sandwich - pan-fried breaded cutlet, prosciutto, arugula, fresh mozzarella, basil aioli, buttery sourdough bread ... 17

Angus Burger - Braveheart® Black 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 Braveheart® Black Angus Beef, bacon, bleu cheese, lettuce, banana peppers, chipotle ranch sauce, brioche bun ... 17

Additional +1 for a gluten free bun

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

Sicilian - thick crust, pizza sauce, shredded mozzarella ... 24

Grandma's - thick crust, tomato sauce, fresh mozzarella, basil ... 25

Tomato Pie - tomato sauce, grated pecorino cheese, minced garlic, oregano, parsley ... 22

RED Pizza Sauce

Prosciutto - fresh mozzarella, prosciutto, arugula, balsamic glaze ... 21

Traditional - shredded mozzarella ... 18

Margherita - fresh mozzarella, basil, extra virgin olive oil drizzle ... 19

● **Diavola** - shredded mozzarella, pepperoni, cherry peppers, long hots ... 20

Meat Lovers - shredded mozzarella, sausage, pepperoni, meatballs ... 22

Hawaiian - shredded mozzarella, pineapple, ham ... 19

● **Saint Antonio** - shredded mozzarella, hot sausage, roasted onions, roasted peppers ... 19

● **Ortolana** - shredded mozzarella, eggplant, zucchini, yellow squash ... 19

ON THE SIDE

French Fries ... 9

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

● Truffle Fries - parsley, parmesan cheese, truffle oil, garlic aioli ... 13

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

Caramel Apple Pie - buttery caramel and toffee custard with fresh Granny Smith apples, shortbread crust... 9

COFFEE & TEA

Coffee ... 3

Hot Tea ... 2

Cappuccino ... 5

Hot Chocolate ... 4

Café Americano ... 5

Espresso ... 4

*No refills on any coffee, tea or soft drinks

BUILD YOUR OWN Traditional Crust

Protein ... +3 each

Bacon

Pepperoni

Meatball

Sweet Sausage

Hot Sausage

Chicken

Prosciutto

Chorizo

Toppings ... +3 each

Basil Pesto

Hot Honey

Veggies ... +2.50 each

Spinach

Broccoli

Eggplant

Pineapple

Mushrooms

Yellow Squash

Zucchini

Kalamata Olives

Roasted Peppers

Cherry Tomatoes

WHITE Cheese Cream Sauce

● **Veggie** - shredded mozzarella, broccoli, spinach, cherry tomato ... 19

Four Cheese - shredded mozzarella, grated pecorino cheese, sharp provolone, bleu cheese ... 19

● **Greek** - shredded mozzarella, feta, roasted peppers, kalamata olives, capers ... 20

● **Buffalo Chicken** - shredded mozzarella, buffalo sauce, diced celery, bleu cheese ... 21

Taco - refried bean purée, chorizo sausage, queso fresco, cheddar jack, pico de gallo, shredded lettuce ... 21

Montserrat - sundried tomato pesto, feta, mushrooms, extra virgin olive oil ... 19

*Additional +4 for a cauliflower crust (gluten free), not available for Sicilian, Grandma, and Tomato Pie
Additional +6 to make any Red or White a Sicilian*

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

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

Side Tavola Salad ... 6

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

Crème Brûlée - rich custard dessert with a layer of caramelized sugar ... 9

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

SOFT DRINKS

Coke ... 3

Lemonade ... 3

Diet Coke ... 3

Iced Tea ... 3

Ginger Ale ... 3

Dasani Water ... 3

Sprite ... 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

Tito's 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

Stolichnaya Cucumber Vodka, cucumber purée, lemonade, cucumber, lemon ... 12

Veranda Punch

Don Q Cristal Rum, tropical juice blend, dark rum float ... 12

Espresso Martini

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

GARDEN

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

Spicy Cucumber Margarita

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

Bloody Maria

Tres Agaves Blanco Tequila, house bloody mary blend, lemon, lime, jalapeño ... 13

Pumpkin Martini

Holla Pumpkin Vodka, Pumpkin Spice RumChata, pumpkin purée, white creme de cacao ... 12

Blood Orange Tonic

The Botanist Gin, blood orange juice, tonic ... 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

Tuscan Bellini

Prosecco, peach purée ... 12

Bourbon Apple Mule

Redemption Bourbon, apple cider, ginger beer, lime ... 12

Lemoncello Spritz

Prosecco, lemoncello, club soda ... 12

Blackberry Bourbon Smash

Redemption Bourbon, club soda, blackberry syrup, lime, mint ... 12

Smokey Paloma

Tres Agaves Tequila, Fosforo Mezcal, club soda, ruby red grapefruit juice, lime, tajin rim ... 12

Salted Caramel Apple Martini

Caramel vodka, butterscotch liqueur, triple sec, apple cider, salt rim ... 12

Gin Spritz

Blue Whale Gin, blackberry liqueur, elderflower, club soda ... 12

Mexi-Cali Coffee Martini

Canter Negra Coffee Liqueur, vanilla vodka, creme de cocoa, cream, cinnamon ... 12

FIRE & ICE

Our coffee cocktails can be made hot or cold

Mocha Coffee

Cantera Negra Coffee Liqueur, Schmerling's Chocolate Liqueur, coffee, whip crème ... 12

Nutty Irish Coffee

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

Rum Crème Café

RumChata, house brewed coffee, whip crème, cinnamon dust ... 12

Tavola Coffee

Tia Maria, Bailey's Irish Cream Liqueur, vanilla vodka, whip crème, nutmeg ... 12

AUTUMN CHILL

Please allow extra time for preparation of our blended cocktails.

Mango Strawberry Colada

Don Q Coco Rum, house made colada, strawberry purée, mango purée, whip crème ... 13

Caramel Café Banana Daquiri

Don Q White Rum, Cantera Negra Coffee Liqueur, banana purée, caramel swirl, whip crème ... 13

Passionfruit Margarita

Tres Agaves Blanco Tequila, triple sec, passionfruit purée, lime juice ... 13

Strawberry Colada

Don Q Coco Rum, house made colada, strawberry purée, whip crème ... 13

Mocha Freeze

Cantera Negra Coffee Liqueur, Schmerling's Chocolate Liqueur, frozen cream blend, chocolate sauce, whip crème ... 13

MOCKTAILS

Cucumber Lemonade - lemonade, cucumber purée ... 8

Strawberry Lemonade - lemonade, strawberry purée ... 8

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

Blackberry Mint Crush - blackberry, club soda, mint, lime ... 8

Ginger Apple Fizz - ginger beer, apple juice, bitters ... 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>	
Conshohocken Brewing Company Nightmare on Elm Street.....	\$10
<i>Pumpkin Ale • 5.8% • Conshohocken, PA</i>	
Yards Level Up.....	\$8
<i>Tropical IPA • 6.5% • Philadelphia, PA</i>	
Yards Philly Standard.....	\$8
<i>4.5% • Philadelphia, PA</i>	

DRAFTS & BOTTLES

DRAFT BEER

Michelob Ultra.....	\$5
Miller Lite.....	\$5
Kona Big Wave.....	\$6
Modelo Especial.....	\$6
Stella Artois.....	\$7
Levante 'Cloudy & Cumbersome'.....	\$7
Goose Island IPA.....	\$7
Victory Seasonal.....	\$7

BOTTLED & CANNED

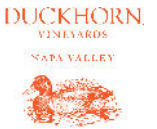
Miller Lite Btl.....	\$5
Miller High Life Btl.....	\$5
Michelob Ultra Btl.....	\$5
Coors Light Btl.....	\$5
Bud Light Btl.....	\$5
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Blue Moon Belgian White Btl.....	\$7
Corona Btl.....	\$6
Corona Light Btl.....	\$6
Heineken Btl.....	\$6
Heineken Light Btl.....	\$6
Guinness Can.....	\$8
Land Shark Lager Can.....	\$8
Heineken 00 (Non Alcoholic) Btl.....	\$6
Surfside Iced Tea + Vodka.....	\$10
<i>4.5% • Philadelphia, Pennsylvania</i>	

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 Tequila Seltzer.....	\$10
<i>(Lime) 4.5% • Chester County, South Carolina</i>	
Stateside Vodka Soda.....	\$10
<i>(Orange & Black Cherry) 4.5% • Philadelphia, Pennsylvania</i>	

DUCKHORN WINE

Tavola Proudly Presents Our Duckhorn Collection



DECOY

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

MIGRATION

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

DUCKHORN

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

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

WHITE

	Glass	Bottle
Avissi, Prosecco, Italy	\$9	\$36
Villa Pozzi, Moscato, Italy	\$10	\$40
Bex, Riesling, Germany	\$9	\$36
Banfi "Le Rime", Pinot Grigio, Tuscany	\$9	\$36
Stoneleigh, Sauvignon Blanc, New Zealand	\$10	\$40
Folie a Deux, Chardonnay, Russian River, Sonoma	\$10	\$40
Hess "Shirttail", Chardonnay, California	\$10	\$40
Bieler Père Et Fils Rosé Cuvee, France	\$10	\$40

RED

	Glass	Bottle
Dona Paula, "Los Cardos" Malbec, Mendoza	\$9	\$36
Josh, Cabernet Sauvignon, California	\$9	\$36
Coppola Claret, Diamond Collection, California	\$14	\$58
Spellbound, Merlot, Napa County	\$9	\$36
Riporta Red Zinfandel, Puglia, Italy	\$11	\$44
Penfolds, Shiraz, South Australia	\$10	\$40
Melini, Chianti "Riserva", Italy	\$10	\$40
Mark West, Pinot Noir, California	\$10	\$40