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FOOD INSPIRED BY MY EXPERIENCES,
TRAVELS, AND PERSONAL TASTES.
CHEERS AND ENJOY.

Bobby

BREAKFAST

FRESH PRESSED JUICE

Natural Organic Fruit Juice 7

Natural Organic Vegetable Juice 7

BAKED GOODS All items house-made or locally sourced and served with sweet cream butter and jam

Croissant 7

Ham and Cheese Croissant 10

Muffins 6

Blueberry, Banana, or Bran

Chocolate Croissant 7.5

Cinnamon Roll 8

Danish 6

Cream Cheese or Fruit

OMELETS Served with roasted potatoes

***Ham and Cheddar** 12

***Spinach, Mushroom, Feta** 12

***Pimento Cheese and Bacon** 12

***Ratatouille and Goat Cheese** 12

SWEET TOOTH

Blueberry and Lemon Pancakes 12

Maple, Whipped Cream

Butter Pecan Waffles 12

Bourbon-Pecan Butter, Whipped Cream

LICKITY SPLIT

Fruit Cup 6 or **Bowl** 10

Lemon/Honey Yogurt 9

Plain Greek Yogurt 7

***Avocado Toast** 11

Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

***Biscuits and Gravy Bowl** 12

House Buttermilk Biscuits, Sausage Gravy, Fried Egg

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Steel Cut Oats *10*

Brown Sugar, Maple, Dried Fruits, Pecans

***Market Vegetable Frittata** *13*

Locally Sourced Vegetables, Herbed Feta, Roasted Potatoes

***Smoked Salmon Bagel Sandwich** *11*

Herbed Cream Cheese, Shaved Red Onion, Capers, Tomato

DILLY DALLY

***Huevos Rancheros** *12*

Black Beans, Corn Tortillas, Ranchero Sauce, Crema, Jalapeños, 2 Eggs

***Tavern Breakfast** *12*

Choice of Sausage, Bacon, or Country Ham; 2 Eggs, Roasted Potatoes; Toast, English Muffin, or Biscuit

***Croque Monsieur** *13* *Make it a Madame with Fried Egg* *+3*

*Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



LUNCH

MEATS & CHEESES

Meats

- *Coppa, *Nduja Artisans, Illinois* 7
- *Tennshootoe Ham, *The Hamery, Tennessee* 8.5
- *Finocchiona, *Creminelli, Utah* 7.5

Cheeses

- Griffin, *Cow, Sweetgrass Dairy, Georgia* 7
- Caveman Blue, *Cow, Rogue Creamery, Oregon* 8.5
- Humboldt Fog, *Goat, Cypress Grove, California* 7.5

SALADS Add *Grilled Chicken + 6, *Steak + 12, or *Salmon + 12

Kale Salad 12

Ginger, Goat Cheese, Pistachios, Dried Fruits, Champagne Vinaigrette

Market Lettuce Salad 11

Spring Vegetables, Sherry Vinaigrette

Butter Lettuce Salad 11

Grapefruit, Pumpkin Seeds, Cotija, Avocado, Smoked Poblano Ranch, Red Onions

Iceberg Salad 11

Bacon, Blue Cheese, Red Onion, Tomato, Green Goddess

SHARE WITH THE TABLE

***Avocado Toast** 11

Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

Beets 15

Arugula and Endive, Pecan-Bacon Brittle, Goat Cheese, Vanilla

Shishito Peppers 11

Toasted Sesame, Salsa Verde, Jalapeno Crema

Pilsner Steamed Mussels 12

Bacon, Jalapeños, Tomato, Grilled Baguette

Grilled Chicken Wings 12

Rosemary, Jalapeño Creamed Corn, Sorghum BBQ

Watermelon 11

Heirloom Tomatoes, Feta, Mint and Basil, Balsamic, Pickled Rind

***Grilled Lamb “Lollipops”** 16

Harissa Red Pepper Marmalade, Mint

Marinated Olives 9

Rosemary, Citrus, Extra Virgin Olive Oil

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SANDWICHES *Served with House Cut Kennebec Fries or Market Lettuce*

***Bobby Burger** *12 Add Bacon + 3 or Egg + 3*
Cheddar or American, Green Tomato/Chili Jam, Lettuce, Onion, Toasted Brioche Bun

House Corned Beef *13*
Fancy Sauce, Kraut, Swiss, Buttered Rye

***Croque Monsieur** *13 Make it a Madame with Fried Egg + 3*
Country Ham, Gruyere, Sauce Mornay, Brioche

Grilled Chicken *13*
Fig, Walnut Tapenade, Blue Cheese, Arugula, Whole Grain Bread

Portobello "Patty Melt" *12*
Caramelized Onions, Swiss, Pimento Cheese, Buttered Rye

MAINS

***Pan Roasted Salmon** *22*
Fava Bean Succotash, Sweet Corn Butter

Thyme and Garlic Roasted ½ Chicken *23*
Spinach, Crispy Fries, Pan Drippings

***Grilled Bistro Steak Frites** *22*
Chimichurri, Béarnaise, Arugula

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DINNER

MEATS & CHEESES

Meats

- *Coppa, *Nduja Artisans, Illinois* 7
- *Tennshootoe Ham, *The Hamery, Tennessee* 9.5
- *Finocchiona, *Creminelli, Utah* 7.5

Cheeses

- Griffin, *Cow, Sweetgrass Dairy, Georgia* 7
- Caveman Blue, *Cow, Rogue Creamery, Oregon* 8
- Humboldt Fog, *Goat, Cypress Grove, California* 7.5

SALADS Add *Grilled Chicken + 8, *Steak + 12, or *Salmon + 12

Kale Salad 12

Ginger, Goat Cheese, Pistachios, Dried Fruits, Champagne Vinaigrette

Market Lettuce Salad 11

Spring Vegetables, Sherry Vinaigrette

Butter Lettuce Salad 11

Grapefruit, Pumpkin Seeds, Cotija, Avocado, Smoked Poblano Ranch, Red Onions

Iceberg Salad 11

Bacon, Blue Cheese, Red Onion, Tomato, Green Goddess

SHARE WITH THE TABLE

*Avocado Toast 11

Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata

Beets 15

Arugula and Endive, Pecan-Bacon Brittle, Goat Cheese, Vanilla

Shishito Peppers 11

Toasted Sesame, Salsa Verde, Jalapeno Crema

Pilsner Steamed Mussels 12

Bacon, Jalapeños, Tomato, Grilled Baguette

Grilled Chicken Wings 12

Rosemary, Jalapeno Creamed Corn, Sorghum BBQ

*Tuna Poke 16

Sesame and Soy, Cucumbers, Avocado, Radish, Shallot, Basil, Wasabi Potato Chips

Watermelon 11

Heirloom Tomatoes, Feta, Mint and Basil, Balsamic, Pickled Rind

*Grilled Lamb "Lollipops" 16

Harissa Red Pepper Marmalade, Mint

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Marinated Olives 9

Rosemary, Citrus, Extra Virgin Olive Oil

Baked Goat Cheese 13

Béchamel, Artichokes, Spinach

Creole BBQ Shrimp 15

Creamy Grits, Slaw

MAINS

***Pan Roasted Salmon** 26

Fava Bean Succotash, Sweet Corn Butter

***Grilled Bistro Steak Frites** 22

Chimichurri, Béarnaise, Arugula

Braised Rabbit 25

Spring Vegetables, Mushrooms, Salsa Verde, Rigatoni, Parmesan

Thyme and Garlic Roasted 1/2 Chicken 23

Spinach, Crispy Fries, Pan Drippings

***Sorghum Rubbed Pork Chop** 27

Pork and Beans, Skillet Corn Bread

Milk Stout Braised Short Ribs 28

Smoked Cheddar Grits, Greens

***Bobby Burger** 12 *Add Bacon + 3 or Egg + 3*

Cheddar or American, Green Tomato/Chili Jam, Lettuce, Onion, Toasted Brioche Bun, Kennebec Fries

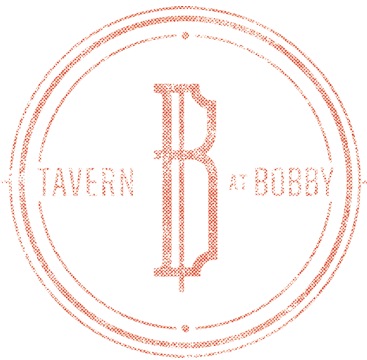
***Grilled NY Strip** 30

Scallion and Butter Smashed Potatoes, Brown Butter Green Beans

***Croque Monsieur** 13 *Make it a Madame with Fried Egg +3*

Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites

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BOBBY TAVERN TAVERN TAVERN