

Hat City Tavern

SMALL PLATES

- CURED MEATS & CHEESES** _____ 10.00/16.00
artisanal selection of meats and cheeses; served with pickles, olives, dijon mustard and toasted baguette
- STEAK & STOUT SLIDERS*** _____ 13.00
with melted gouda, stout-braised onions and a side of housemade pub chips
- PROSCIUTTO MARGHERITA FLATBREAD** _____ 12.00
with roasted tomatoes, fresh mozzarella and pesto
- BUFFALO PEPPER GARLIC CHICKEN WINGS** _____ 9.00
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw
- SPINACH & ROASTED ARTICHOKE DIP** _____ 10.00
served with toasted crostini
- CHICKEN QUESADILLA** _____ 9.00
stuffed with roasted peppers, cheddar and pepper jack cheeses and a side of salsa and sour cream
- WHITE CHEDDAR MAC & CHEESE** _____ 8.00
aged white cheddar topped with panko breadcrumbs

HANDHELDS

- TURKEY CLUB** 12.00
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
- CHIPOTLE CHICKEN SANDWICH** 14.00
melted cheddar cheese, bacon and chipotle aioli on a rustic roll
- CUBAN SANDWICH** 11.00
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
- GRILLED STEAK WRAP*** 15.00
with black beans, roasted red peppers, cilantro and monterey jack cheese

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

- GRUYERE & SHROOM BURGER*** 14.00
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
- BLACK RUM BACON JACK BURGER*** 15.00
pepper jack cheese, thick-cut applewood bacon, stout-braised onion and pickles topped with housemade black rum BBQ sauce
- THE HOUSE BURGER*** 12.00
choice of cheese and housemade burger sauce
- VEGGIE BURGER** 11.00
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

- CENTER-CUT TOP SIRLOIN, 10 OZ.* GF** _____ 24.00
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables
- CHARBROILED RIBEYE, 12 OZ.* GF** _____ 33.00
with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** _____ 19.00
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON WITH KALE & MUSHROOMS*** GF _____ 22.00
with sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** _____ 15.00
pesto-marinated chicken breast on top of grilled vegetable orzo

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +5.00 / Salmon +5.00 / Chicken +3.00

- COBB SALAD** GF _____ 16.00
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette
- ROASTED BEET SALAD** GF _____ 12.00
mixed greens, crumbled goat cheese, candied pecans and red wine vinaigrette
- CAESAR SALAD** _____ 12.00
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing
- QUINOA & BABY GREENS SALAD** GF _____ 11.00
feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette dressing

SOUP

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*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

⚡ INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.