



## KITCHEN HOURS

**SUNDAY THRU THURSDAY**  
**11AM TO 10PM**

**FRIDAY & SATURDAY**  
**11AM TO 11PM**

7592 Chardon Road • Kirtland, OH 44094  
 440-256-1100

## STARTERS

**Meatballs .....\$10**  
 House blend of beef, veal, and applewood bacon served with housemade marinara and herb ricotta.

**Pretzel Sticks .....\$6**  
 Warm salted pretzel sticks served with honey mustard, buffalo cream cheese, and ranch.

**Stuffed Jalapeños .....\$7**  
 Fresh jalapeños stuffed with cheddar and corn cream cheese, and honey BBQ drizzle.

**Quesadilla .....\$7**  
 Grilled tortilla loaded with cheese and topped with pico de gallo.

**w/ Chicken .....\$9**

**w/ Steak .....\$10**

**w/ Black Bean Patty .....\$8**

**Roasted Red Pepper Hummus .....\$10**  
 Roasted red pepper hummus topped with olive oil & fresh herbs served with pita chips.

**Pork & Chips .....\$9**  
 House chips smothered in a shredded cheddar, crispy Applewood bacon, scallions, and house braised pork, topped with cherry chipotle BBQ.

**Baja Fish Taco .....\$10**  
 Breaded cod with Cuban aioli topped with a cucumber orange salsa.

**Cheese Board .....Market Price**  
 Chef's choice of cheeses, crostini, and accompaniments.

**Wings .....\$9**  
 10 wings cooked to crispy perfection tossed in your choice of sauce accompanied with blue cheese and celery. (hot, buffalo, buffalo parmesan, honey sriracha, cherry chipotle BBQ, BBQ, 6 pepper blend, teriyaki, garlic parmesan, honey mustard)

## SALADS

**Dressings:**  
 Italian • Blue Cheese • Ranch • Caesar • Honey Mustard  
 Apricot Vinaigrette • Maple Vinaigrette

**Add Chicken .....\$4**

**Add Steak .....\$6**

**Add Faroe Island Salmon .....\$8**

**House .....\$4**  
 Mixed greens, cherry tomatoes, cucumbers, red onion, choice of dressing.

**House Panzanella .....\$5**  
 Croutons, basil, arugula, tomatoes, cucumber, and red onion. Tossed in Italian dressing, topped with shredded parmesan and crispy capers.

**Wedge .....\$7**  
 Crispy bacon, cherry tomato, house made croutons, onion, and ranch drizzle.

**Baby Kale .....\$9**  
 Dried cherries, seasonal fruit, prosciutto, almonds, tossed in apricot vinaigrette.

**Caesar .....\$6**  
 Crisp romaine lettuce, croutons, parmesan cheese, and red onions. Tossed in Caesar dressing topped with crispy capers.

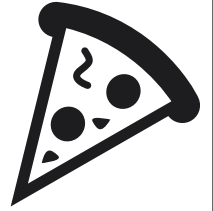
**Cobb .....\$10**  
 Grilled chicken, applewood bacon, cheddar cheese, blue cheese crumbles, tomatoes and hardboiled egg. Choice of dressing.

## HOMEMADE SOUP

**Soup of the day ..... \$4**

**Tomato Bisque w/  
 grilled cheese croutons ..... \$4**

## PIZZAS



**16 inch pizza with  
 four-cheese blend ..... \$10**

**Toppings: ..... \$1.50**  
 Pepperoni, Italian sausage, bacon, crumbled meatballs, grilled chicken, extra cheese.

**Toppings .....\$1.00**  
 Bell peppers, banana peppers, mushrooms, diced tomatoes, red onion, artichokes, jalapeños.

**The Butcher .....\$16**  
 Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, house made marinara.

**Sicilian .....\$15**  
 Marinara, prosciutto, meatball, red onion, four-cheese blend, and fresh basil.

**Margherita .....\$14**  
 Fresh tomatoes, basil, four-cheese blend, and garlic oil finished with a balsamic reduction.

**BBQ .....\$15**  
 Garlic butter, four-cheese blend, cheddar cheese, with roasted chicken, jalapeños, bacon, and a honey BBQ drizzle.

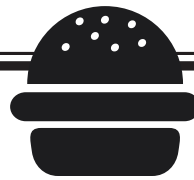
**Veggie .....\$15**  
 House marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, artichoke hearts. Sprinkled with oregano.

## SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,  
 Root Beer, Dr. Pepper, Diet Dr. Pepper, Lemonade,  
 Raspberry Ice Tea, and Fresh Brewed Ice Tea

## BURGERS\*

Served on a Brioche Bun



**Tavern**.....\$8

Choice of cheese, lettuce, tomato, red onion, and horseradish sweet pickles.

**Mushroom Swiss** .....\$9

Topped with Swiss cheese and sautéed mushrooms.

**Hornet**.....\$11

Topped with pickled jalapeños, red onion, blue cheese crumble, and chipotle mayo.

**Tek's Mex** .....\$11

Topped with braised pork, cherry chipotle BBQ sauce, crispy onions, and smoked mozzarella.

**Blue** .....\$9

Arugula, red onion, tomato, blue cheese crumble, and blue cheese dressing.

**Breakfast** .....\$12

Applewood bacon, hash brown patty, and American cheese topped with a fried egg.

**Black Bean**.....\$9

House made patty with chipotle mayo, crispy onions, pico, cheddar, and lettuce.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## BURGERS, SANDWICHES, & WRAPS

Served with House Made Cracked Pepper Chips

Sandwiches May Substitute Flour Tortilla Wrap

Substitute a Gluten Free Bun \$2

### SIDES

Artichoke Risotto Cakes .....\$4

Basmati Rice.....\$4

Coleslaw.....\$4

Hand-Cut Fries .....\$4

Hand-Cut Sweet Potato Fries .....\$4

Jalapeño Cheddar Corn Bread .....\$4

Mac n Cheese .....\$4

Seasonal Vegetable .....\$4

### KIDS 10 and Under Please

Served with your choice of hand cut fries, seasonal vegetable, or applesauce.

Mini Burgers .....\$5

Two sliders served with American cheese.

Mac and Cheese .....\$5

Cavatappi pasta with house made mac sauce.

House Made Chicken Fingers.....\$5

Mini Cheese Quesadilla .....\$5

## SANDWICHES

**Meatball Sub**.....\$10

House made meatballs, marinara, smoked mozzarella on Italian loaf.

**Hot Ham & Swiss** .....\$9

Shaved country ham, Swiss cheese, and honey mustard on toasted 9 grain bread.

**Open Face Salmon** .....\$14

Grilled Faroe Island salmon on a toasted baguette arugula, tomato, dill caper yogurt with a grilled lemon.

**Spicy BLT**.....\$10

Mountain of bacon, lettuce, tomato, chipotle mayo. Served on toasted whole grain.

**Cuban** .....\$10

Braised pork, country ham, Swiss cheese, red onion, dill pickles, and Cuban aioli on Italian loaf.

**Grilled Cheese**.....\$6

American, cheddar, smoked mozzarella, and Swiss cheese on toasted whole grain.

**Buffalo Chicken** .....\$10

Grilled chicken breast topped with blue cheese crumble, house buffalo sauce, lettuce, tomato, onion, on a brioche bun.

**Caprese Chicken**.....\$9

Grilled chicken breast, mixed greens, basil, tomatoes, smoked mozzarella, with a balsamic reduction on a brioche bun.

**Chicken Club**.....\$9

Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion, and mayo on a brioche bun.

**Pulled Pork**.....\$9

Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.

**Roast Beef Sandwich** .....\$9

Roast beef with mushrooms, roasted red peppers, Swiss cheese, and au jus.

**Fly Daddy Fish Sandwich** .....\$10

Breaded cod topped with lettuce, tomato, dill pickle, and house made tartar on a brioche bun.

**Veggie Sandwich** .....\$9

Toasted brioche with arugula, red pepper hummus, cucumber, tomato, and red onion.

## ENTREES

**Grilled Salmon** .....\$20

Faroe Island salmon with Mediterranean couscous, and balsamic reduction.

**Pork Chop**.....\$19

Grilled pork chop served with jalapeño cheddar corn bread, pickled dried cherries, and seasonal vegetable.

**12 oz Bone-In**

**New York Strip Steak**.....\$20

Grilled strip steak with parmesan herb fries, sautéed mushrooms and onions.

**Mac n Cheese** .....\$10

Cavatappi pasta and house made mac sauce. with chicken/pulled pork/seasonal vegetable...\$13

**Buffalo Mac n Cheese**.....\$13

Roasted chicken, cavatappi pasta, drizzled with house buffalo sauce, topped with blue cheese crumbles and toasted bread crumbs.

**Tavern Chicken** .....\$17

Pan seared chicken breast with mushrooms, roasted red peppers, and prosciutto in a lemon cream sauce. Served over top of a crispy artichoke risotto cake.

**Grilled Chicken** .....\$15

Grilled chicken breast served with basmati rice and braised carrots with a chimichurri sauce.

**Fly Daddy Fish Fry** .....\$13

Breaded cod served with hand-cut French fries, coleslaw, and house made tartar sauce.

**ASK ABOUT OUR DAILY SPECIALS & CUPCAKE OF THE DAY!**



Substitute a Side Dish for an Additional \$2