



## HAPPY HOUR

Join us everyday in the bar from 4:30-6 pm

### APPETIZERS

#### Smoked Salmon Dip

Pastrami spiced smoked salmon, cream cheese, capers and toasted ciabatta. 13

#### Potato Croquettes

Fried mashed potatoes, gruyere cheese sauce, bacon and lemon sour cream. 10

#### Chicken Chunks

Hand breaded chunks tossed in your choice of sauce: Honey Garlic Parmesan, Buffalo or BBQ Served with ranch or bleu cheese. 10

**Make them loaded + \$5**

#### Deviled Eggs

Topped with spicy pepper jam and candied bacon. 7

#### Spinach & Artichoke Dip

Served with tortilla chips and vegetables. 11

#### Fried Cauliflower

Tempura battered cauliflower florets tossed in honey sriracha glaze. 9



### SOUP & SALADS

#### House Salad

Mixed lettuce, bacon, cheddar cheese, cucumber, cherry tomatoes and red onion and ranch dressing. 8

#### Wedge Salad

Romaine hearts, bleu cheese crumbles, bacon, tomatoes, pickled red onion and bleu cheese dressing. 12

#### Apple Frisee Salad

Frisee lettuce blend, almonds, golden raisins, apples, goat cheese and apple cider vinaigrette.. 12

#### Add on Proteins for Salad

5 oz. Chicken 5

4 oz. Salmon 7

Shrimp 2.50/each

#### Chili

Black bean, cheddar, bacon, beef, scallion and sour cream. 6

# HARBOR TOWN TAVERN

### ENTREES

#### Fish & Chips

Beer battered cod served with french fries and malt vinegar aioli. 17

#### Grilled Salmon\*

Honey sriracha glaze with asparagus and cilantro-lime rice pilaf. 20

#### Rose Chicken Pasta

Balsamic chicken, rose sauce, farfalle pasta, tomatoes and garlic ciabatta. 18

#### Pork Chop

Grilled pork chop with apple cider braised greens and cheddar cheese grits. 22

#### Beef Fried Rice

Gochujang braised beef, fried rice, kimchi, scallions and sunny-side-up egg. 25

#### Vegetarian Ramen

Spicy tofu, pea shoots, kimchi and assorted garnishes. 17

#### Shrimp & Grits

Cajun spiced and sauteed shrimp, Tasso ham and cheese grits. 19

### MAC & CHEESE

#### Tex Mex

Blackened chicken breast, corn salsa, tortilla strips and chipotle cream. 16

#### Shrimp Scampi

Sauteed shrimp, tomato basil mix and sauteed garlic. 19

#### Creole Style

Tasso ham, cajun spices, scallion, roasted red peppers. 17

### SIDES

French Fries

Creamy Grits

Maple Rum Candied Brussels Sprouts

Sauteed Asparagus

Cilantro-Lime Rice Pilaf

House Made Coleslaw

\$5



## TAVERN TO GO

419.874.8590



### SANDWICHES

All sandwiches served with house made chips.

#### Prime Rib Dip

Waygu beef top round, horseradish cream, carmalized onion, gruyere and au jus. 15

#### Burger

Two 4 oz. patties, dijonaise, onions, pickles, bacon and cheddar cheese. 15

#### Chicken Wrap

Blackened chicken breast, cilantro, roasted corn salsa, chipotle cream and queso fresco. 12

#### Fish Tacos

Beer battered cod with red wine coleslaw and chipotle aioli. 13

#### Pork Belly Cuban

Roasted pork belly, smoke pit ham, pickles, mojo mayonnaise, cilantro mustard, and Swiss cheese. 14

#### Nashville Hot

Marinated chicken thigh hand breaded and fried topped with sriracha mayo, creamy coleslaw and sliced pickles. 13



### LUNCH SPECIAL

#### Soup & Half Salad

\$9

### TREATS

#### Pumpkin Crème Brulee

topped with pumpkin spiced whipped cream

#### S'mores Bread Pudding

chocolate syrup, marshmallows, graham cracker

#### Apple Crisp

granny smith apples, caramel bourbon, almonds, vanilla ice cream

\$10