

TOMMY’S ORIGINAL COAL OVEN ROASTED WINGS
topped with coal fired roasted onions and an italian long hot pepper • regular (10pc) 13
add rosemary focaccia bread for \$2

TO SHARE

HUMMUS TRIO DIP roasted garlic, roasted red pepper & black olive hummus dip served with flatbread, celery & carrot sticks 12
TAP HOUSE MEATBALLS pork and beef mix served with ricotta, pecorino & homemade marinara 13
HOLY GUACAMOLE! avocados, pico de gallo & chopped jalapeño, served with tortilla chips 11 *add cotija cheese for \$2*
FRIED CALAMARI with homemade marinara & garlic aioli 15
SPINACH & ARTICHOKE DIP served with tortilla chips 11
CRISPY BRUSSEL SPROUTS whole grain honey mustard sauce, smoked bacon & roasted shallots 10
DRUNKEN CLAMS a dozen sauteed little neck clams in a white wine sauce & a splash of homemade marinara 15
TAVERN TAQUITOS chicken thighs, cheddar jack, roasted corn salsa & fresh salsa rolled into a flour tortilla, fried and topped with chipotle mayo and a side of sweet chili sauce 11
BREADED WISCONSIN CHEESE CURDS with marinara sauce 10
FIRECRACKER 50/50 fresh calamari and shrimp seasoned in a cajun tempura batter, fried and tossed in our signature sweet & spicy sauce 16
LOADED NACHOS topped with chili, cheddar jack, jalapeño, black olives, pico de gallo & sour cream 11 *add guacamole for \$2*
PULLED PORK NACHOS slow roasted bbq pork, jalapeños, cheddar jack cheese, pico de gallo & cotija cheese 12
COAL FIRED JUMBO PRETZEL jumbo bavarian pretzel served with house made brooklyn lager cheese sauce & spicy mustard sauce 10
GENERAL TSO’S CAULIFLOWER lightly battered and fried cauliflower & peppadew peppers, tossed in general tso’s sauce and garnished with green onions 12
CHEESE & CHARCUTERIE BOARD aged gouda, triple cream blue cheese, truffle pecorino cheese, thin sliced prosciutto, sweet Italian sopressata, fig jam and house made focaccia 21
BLACK & BLUE SLIDERS three sliders with blackening spice, crumbled gorgonzola cheese, bacon aioli with fried onions served with house made chips 15

SOUPS

- made from scratch daily -
SOUP OF THE DAY 7
TOMATO BASIL 6 | **FRENCH ONION** 8
CROCK OF CHILI cheddar jack & red onion 8

SALADS

- add bowl of soup for \$4 -
TOMMY’S HOUSE SALAD romaine, red onions, cherry tomatoes, chickpeas, celery & kalamata olives with our house dressing 10
ARUGULA SALAD baby arugula, cherry tomatoes, shaved parmigiano reggiano & grilled artichokes with lemon vinaigrette 12
CLASSIC CAESAR SALAD romaine, croutons & shaved parmigiano reggiano with our homemade caesar dressing 11
APPLE SALAD romaine, gorgonzola, granny smith apples, candied pecans & dried cranberries with apple cider vinaigrette 12
BUFFALO CHICKEN SALAD breaded chicken, bacon, romaine, gorgonzola, cherry tomatoes & celery with ranch 14
SESAME CRUSTED AHI TUNA SALAD baby kale, toasted almonds, carrots, tangerines & shredded jicama with blood orange vinaigrette 20
GRILLED SALMON SALAD atlantic salmon, mixed greens, fennel, goat cheese, candied pecans & oven roasted tomatoes with blood orange vinaigrette 22
STEAK SALAD 8oz hanger steak grilled to medium, mixed greens, gorgonzola cheese, oven roasted tomatoes and pickled onions, topped with truffle crisps with our house dressing 24
SLICED BEET SALAD mixed greens, red and yellow beets, pecans & goat cheese with white balsamic dressing 14
- add gorgonzola or goat cheese to any salad for \$3 -
add grilled chicken \$5 | shrimp \$8 | ahi tuna, mahi or salmon \$10 | steak \$12

LARGE PLATES

PENNE VODKA WITH CHICKEN homemade vodka sauce served with grilled chicken 17
CHICKEN PARMIGIANA two hand breaded chicken cutlets topped with housemade marinara sauce & mozzarella served with pappardelle pasta 17
PULLED PORK MAC & CHEESE signature cheddar cheese sauce, topped with bbq pulled pork & seasoned breadcrumbs served with a side of cornbread 16
CHERRY COKE BBQ RIBS full rack of baby back ribs slow roasted with a cherry coke bbq sauce served with fries and coleslaw 24
COAL FIRED HALF CHICKEN coated in our original seasoning served over garlic broccoli 19
14 OZ N.Y. STRIP center cut N.Y. strip crusted with our housemade coffee & ancho steak rub served with truffle shoestring fries 36
TOMMY’S MEATLOAF housemade meatloaf over garlic mashed potatoes, topped with mushroom demi-glaze & frizzled onions 17
GUINNESS SHORT RIB STEW braised short ribs in a rich Guinness stew with potatoes, onions & carrots over garlic mashed potatoes served with garlic bread 21

BURGERS + SANDWICHES

- add bowl of soup or side house salad for \$4 -
TRIPLE T’S CHEESEBURGER freshly ground 10oz burger, topped with melted cheddar, tomato, red onion & lettuce with fries 15
HICKORY BBQ BURGER freshly ground 10oz burger, bacon, topped with melted cheddar, red onion & hickory bbq sauce with fries 16
CALI BURGER freshly ground 10oz burger, topped with pepper jack cheese, avocado, red onion & chipotle mayo with fries 16
BACON SWISS BURGER freshly ground 10oz burger, topped with bacon, sauteed onion, swiss & bacon aioli on a toasted english muffin with fries 17
IMPOSSIBLE MEATLESS BURGER Impossible burger, topped with pepper jack cheese, onions, pickles, lettuce, tomato & a mustard aioli sauce with a house salad 18
SOUTHWEST TURKEY BURGER freshly ground turkey, mixed with corn & poblanos topped with pepper jack cheese, lettuce, tomato & chipotle mayo on brioche with fries 15
PULLED PORK SANDWICH coal fired roasted onions & cole slaw on toasted brioche with kettle chips 14
BLACKENED SHRIMP WRAP lettuce, tomato, avocado & chipotle mayo in a wrap with fries 15
GRILLED CHEESE CLASSIC WITH TOMATO BASIL SOUP sharp cheddar, bacon & tomato on country bread with tomato basil soup 14
GRILLED AHI TUNA WRAP sliced avocado, soy ginger marinade, lettuce, red onion & wasabi mayo in a wrap with fries 16
SLICED SHORT RIB SANDWICH coal oven roasted onions, mozzarella & tomato on toasted brioche with kettle chips 18
GRILLED CHICKEN SANDWICH creamy pesto, roasted red pepper & mozzarella on ciabatta bread with fries 14
BLACKENED MAHI SANDWICH lettuce, tomato & jalapeño ranch on toasted brioche with fries 16
THE CUBANO sliced pork loin, ham, swiss, pickles & cherry pepper mustard on grilled ciabatta with chips 14
TAVERN DIP sliced prime rib, coal roasted onions, mozzarella & horseradish cream on garlic ciabatta bread with fries 17
CHICKEN SALAD SANDWICH roasted chicken breast with lettuce, tomato, hellman’s mayo, crispy bacon, raisins, celery and onion served on toasted sour dough bread with fries 14

TAVERN BITES

french fries 5 • coleslaw 4 • italian long hot peppers 6
crunchy sweet potato tots 6 • onion rings 6 • fried pickles 7
kettle chips 5 • chicken fingers & fries 10 • coal fired broccoli 7
house made rosemary focaccia bread 5 • garlic mashed potatoes 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.