



MID-AFTERNOON NOSH
(3:00PM TO 5:00PM DAILY)

HOUSE MADE CHARCUTERIE

8/EA. OR 32/ALL

PROSCIUTTO WRAPPED RABBIT TERRINE WHISKEY LACED CHICKEN LIVER PÂTÉ
PORK RILLETES HOUSE SMOKE DUCK BREAST

CHEESE BOARD

8/EA. OR 30/ALL

PERSILLÉ DE CHÈVRE: French Goat's Milk Blue VALENÇAY: French Goat's Milk
LAMB CHOPPER: Cypress Grove Sheep's Milk RUBY: Soft Irish Cow's Milk



TODAY'S SOUP

12

Chef's Whim

GOLDEN & CHIOGGA BEET SALAD

15

Arugula, Cara Cara Orange Segments, Hazelnuts,
Laura Chenel Goat Cheese, Citrus-Tarragon Vinaigrette

HOT PASTRAMI SANDWICH

20

Emmentaler Cheese, Dijon-Horseradish Dressing, La Farine Baguette

ROASTED CAULIFLOWER SANDWICH

16

Provolone, Arugula, Mixed Peppers, Carrots, Olive Spread, Acme Deli Roll

TAVERN BURGER ON ACME BUN WITH ALL THE FIXIN'S

22

Add Cheddar, Emmentaler, or Blue Cheese

2.00/EA

Add Applewood Smoked Bacon, Avocado

2.50/EA



TAVERN HYDRATION

JIM'S MANHATTAN

Woodford Reserve Bourbon
Vermouth Berto Antica
Angostura Bitters, Lemon Twist
Served Up

18

CHAMPAGNE PROBLEMS

El Destiladora Tequila
Heirloom Crème De Flora
Dolin Blanc, Prosecco
Cardamom Bitters
Lemon Twist
In Flute

16

MAMMA MIA!

360 Sorrento Lemon Vodka
Kleos Mastiha Greek Spirit
Fresh Orange Juice
Ginger Beer

16

RUNNIN' WITH THE DEVIL

Slane Irish Whiskey
House Blend Rosso Vermouth
Bordiga Aperitivo
Orange Twist
In Bucket

16

LAVENDER LACE

Fords London Dry Gin
Brucato Orchards Amaro,
Lavender Honey,
Lemon Twist
Served Up

16