



Lunch Menu

Appetizer

- Crispy Cornmeal Calamari** \$12
sliced peppers and house marinara
- Tempura Fried Georgia Shrimp** \$14
with juleinned vegetables and sweet chili aioli
- Southern Fried Brussels Sprouts** \$10
tossed with bacon, parmesan, and balsamic reduction
- Braised Beef Short Rib Flatbread** \$13
aged cheddar, house bbq, and pickled onions

Soups

- Chef's Soup Du Jour** \$5 / \$9
made fresh from scratch
- Southern Chili** \$5 / \$9
chunky, no bean chili with onions and cheese

Salad

- Chicken Salad Plate** \$10
fresh baked banana bread and fruit medley
- Tavern Salad with Baby Greens** \$5 / \$8
tomatoes, carrots, cucumbers, red onions, croutons
- Caesar Salad** \$5 / \$8
shaved parmesan, herb croutons, house Caesar
- Iceberg Wedge Salad** \$12
smoked bacon, blue cheese crumbles, cherry tomatoes,
and buttermilk ranch dressing
- HBCC Seasonal Salad with Baby Greens** \$11
cranberry, goat cheese, toasted almonds,
fresh herb vinaigrette
- Fried Chicken Salad with Baby Spinach** \$13
pineapple, red pepper, candied pecans, honey mustard

Salad Add-Ons

Proteins

- Chicken Salad \$5 Grilled Chicken Breast \$5
Grilled Salmon \$8 Grilled Shrimp \$9

Salad Dressings

- Ranch, Blue Cheese, Sweet Dijon, 1000 Island, Honey Mustard
Vinaigrettes: Herb Balsamic, Citrus-Sesame, Red Wine

Sandwiches

Tavern Club	\$13
roasted turkey, smoked bacon, lettuce, tomato, mayo	
Corned Beef Reuben	\$13
sauerkraut, 1000 island, swiss cheese, on marbled rye	
Cajun Fried Grouper	\$14
lettuce, tomato, coleslaw with blue cheese on a toasted bun	
Hot Italian Panini	\$14
pepperoni, meatballs, onions, peppers, provolone, mayo and mustard on toasted ciabatta	
Georgia Fried Shrimp Po'Boy	\$15
lettuce, tomato, onion, tartar sauce on a toasted hoagie roll	
Angus Beef French Dip	\$15
shaved thin with caramelized onion, horseradish aioli, melted swiss, crispy shallots on a toasted ciabatta	

BYO Burger

1. Select a Protein

8oz Sirloin Beef | Turkey Patty | All-Natural Chicken Breast

2. Select a Style

Traditional	\$13
choice of cheese, lettuce, tomato, and onion	
Black & Blue	\$15
cajun seasoning, blue cheese, and bacon	
Patty Melt	\$14
caramelized onions, american cheese on marbled rye	
Bubba's BBQ	\$15
cheddar, onion rings, bbq sauce, bacon	

Delicatessen Selections

served with lettuce, tomato, and pickle **\$12**

1. Select a Protein

ham, oven roasted turkey, tuna salad, chicken salad, bacon

2. Select a Cheese

american, swiss, cheddar, pepper jack, provolone

3. Select a Bread

vienna, wheat, marbled rye, toasted bun, ciabatta, hoagie roll

Half & Half served with a side, select two:	\$12
half sandwich cup of soup half salad	

Sides

**French Fries, Sweet Potato Fries, Onion Rings,
Potato Chips, Coleslaw, Fruit Cup, Side Salad**
additional side **\$3**





Dinner Menu

Appetizer

Local Artisan Cheese and Charcuterie Plate	\$12
fruit, nuts, and crostini	
Crispy Cornmeal Calamari	\$12
sliced peppers and house marinara	
Tempura Fried Georgia Shrimp	\$14
with juleinned vegetables and sweet chili aioli	
Southern Fried Brussels Sprouts	\$10
tossed with bacon, parmesan, and balsamic reduction	
Applewood Smoked Baby Back Ribs	\$14
glazed with house bbq and cabbage slaw	
Jumbo Chicken Wings	\$13
served with celery sticks and house blue cheese dressing	
Blackened Tuna Tataki	\$13
pickled ginger vegetable slaw and wasabi aioli	
Braised Beef Short Rib Flatbread	\$13
aged cheddar, house bbq, and pickled onions	

Salad

Tavern Salad with Baby Greens	\$5 / \$8
tomatoes, carrots, cucumbers, red onions, croutons	
Caesar Salad	\$5 / \$8
shaved parmesan, herb croutons, house Caesar	
Iceberg Wedge Salad	\$12
smoked bacon, blue cheese crumbles, cherry tomatoes, and buttermilk ranch dressing	
HBCC Seasonal Salad with Baby Greens	\$11
cranberry, goat cheese, toasted almonds, fresh herb vinaigrette	
Fried Chicken Salad with Baby Spinach	\$13
pineapple, red pepper, candied pecans, honey mustard dressing	

Salad Add-Ons

Proteins

Chicken Salad \$5	Grilled Chicken Breast \$5
Grilled Salmon \$8	Grilled Shrimp \$9

Salad Dressings

Ranch, Blue Cheese, Sweet Dijon, 1000 Island, Honey Mustard
Vinaigrettes: Herb Balsamic, Citrus-Sesame, Red Wine

Seasonal Entrees

Creamy Parmesan Risotto	\$16
with winter vegetables, fresh basil pesto, balsamic reduction	
HBCC Cheese Ravioli	\$18
butternut squash, asparagus, brown butter, toasted almonds	
Nonna's Homemade Meatballs with Spaghetti	\$20
house marinara and parmesan	
Tuscan Roasted Chicken	\$20
herb potatoes, grilled vegetables, chianti jus	
Blackened Georgia Shrimp Alfredo	\$22
with steamed broccoli and fresh fettuccini pasta	
Chianti Braised Beef Short Rib	\$24
roasted forest mushrooms and fresh tagliatelle pasta	

Butcher's Selection

served with choice of sauce and two sides

10 oz New York Strip	\$28
12 oz Ribeye	\$30
8 oz Filet Mignon	\$32

Fisherman's Selection

served with choice of sauce and two sides

8 oz Atlantic Salmon	\$24
8 oz Ahi Tuna	\$26
Jumbo Diver Scallops	\$28
Fresh Catch of the Day	Mkt. Price

Sauces

Red Wine Bordelaise | Au Poivre | Creamy Horseradish
Mushroom Demi-Glaze | White Wine Beurre Blanc

Sides

Creamy Whipped Potatoes	Seasonal Vegetable Medley
Baked Idaho Potato	Sauteed Baby Spinach
Jasmine Rice	Herb Roasted
Penne Au Gratin +\$1	Forest Mushrooms
Loaded Baked Potato +\$1.50	Jumbo Asparagus +1

Additional Side \$4

