



Lunch Menu

Appetizer

Crispy Cornmeal Calamari	\$12
sliced peppers and house marinara	
Tempura Fried Georgia Shrimp	\$14
with juleinmed vegetables and sweet chili aioli	
Southern Fried Brussels Sprouts	\$10
tossed with bacon, parmesan, and balsamic reduction	
Coldwater Lobster Flatbread	\$15
roasted tomatoes, arugula, and basil pesto	

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	
Strawberry Fields Salad	\$12
baby spinach, strawberries, candied pecans, and goat cheese crumbles with balsamic vinaigrette	
HBCC Seasonal Salad with Baby Greens	\$11
smoked bacon, blue cheese crumbles, avocado with creamy bbq ranch	
Arugula and Baby Kale Salad with Charred Peaches	\$13
local peaches, Tomme cheese, toasted almonds with a sweet lemon vinaigrette	

Salad Add-Ons

Proteins

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

Salad Dressings

Ranch, Blue Cheese, 1000 Island, Honey Mustard
Vinaigrettes: Herb Balsamic, Sweet Lemon, 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	
Bang-Bang Chicken Wrap	\$14
buttermilk fried or char-grilled chicken breast shredded cabbage, pineapple, sweet chili mayo	
Blackened & Grilled Georgia Shrimp Tacos	\$15
shredded lettuce, tomato, avocado, cilantro-lime crema	
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 fruit, nuts, and crostini	\$12
Crispy Cornmeal Calamari sliced peppers and house marinara	\$12
Tempura Fried Georgia Shrimp with juleinned vegetables and sweet chili aioli	\$14
Southern Fried Brussels Sprouts tossed with bacon, parmesan, and balsamic reduction	\$10
Applewood Smoked Baby Back Ribs glazed with house bbq and cabbage slaw	\$14
Jumbo Chicken Wings served with celery sticks and house blue cheese dressing	\$13
Blackened Tuna Tataki pickled ginger vegetable slaw and wasabi aioli	\$13
Coldwater Lobster Flatbread roasted tomatoes, arugula, and basil pesto	\$15

Salad

Tavern Salad with Baby Greens tomatoes, carrots, cucumbers, red onions, croutons	\$5 / \$8
Caesar Salad shaved parmesan, herb croutons, house Caesar	\$5 / \$8
Strawberry Fields Salad baby spinach, strawberries, candied pecans, and goat cheese crumbles with balsamic vinaigrette	\$12
HBCC Seasonal Salad with Baby Greens smoked bacon, blue cheese crumbles, avocado with creamy bbq ranch	\$11
Arugula and Baby Kale Salad with Charred Peaches local peaches, Tomme cheese, toasted almonds with a sweet lemon vinaigrette	\$13

Salad Add-Ons

Proteins

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

Salad Dressings

Ranch, Blue Cheese, 1000 Island, Honey Mustard
Vinaigrettes: Herb Balsamic, Sweet Lemon, Red Wine

Seasonal Entrees

Spring Pea Risotto	\$16
arborio rice risotto with sweet peas, asparagus, and pearl onions, garnished with smoked bacon and balsamic reduction	
HBCC Cheese Ravioli	\$18
zucchini, squash, fresh mozzarella with smoked tomato broth	
Pan-Fried Chicken Picatta	\$20
garlic, butter, capers, thyme, and lemon over spaghetti	
Tuscan Roasted Chicken	\$20
herbed Jasmine rice, grilled vegetables, chianti jus	
Georgia Shrimp Pomodoro over Fettuccini	\$22
onions, garlic, grape tomatoes, baby spinach, white wine sauce	
Char Grilled Bistro Tender Steak	\$24
green beans and steak fries with mushroom demi-glace	

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

