



Toppings: Extra \$1.50 each

Pepperoni ✧ Mushrooms ✧ Sausage

Onions ✧ Olives ✧ Jalapeño

Anchovies ✧ Roasted Peppers

Candied Bacon add \$2.50

Be Creative...

If we have it, you can add it!

CHEESE PLATE

(Choose 4) \$14.00

Brie	Drunken Goat
Gorgonzola	Sharp Cheddar
Gouda	Smoked Mozzarella
Manchego	Balsamic & Cipollini
Pepper Jack	Onion coated Cheddar

SMALL PLATE

“THE TUSCAN”: Reggiano Parmigiano, warm Cerignola Olives, crusty bread with olive oil. \$12.00

FRESH BURRATA with Roma tomatoes and basil. \$8.00, With Prosciutto \$11.00

BRUSCHETTA, Freshly made with shaved mozzarella, and fresh basil served over toasted crostini bread. \$8.00

SMALL PLATE

SPINACH ARTICHOKE DIP with pita crackers \$8.00

HUMMUS AND CHIPS with olive garnish \$8.00

MOZZARELLA STICKS \$7.00

PORK POTSTICKERS with Teriyaki sauce \$9.00
(Fried or Steamed)

COCONUT SHRIMP with mango sauce \$8.00

BUFFALO SHRIMP with blue cheese \$9.00

FRIED CALAMARI

Marinara, Fra Diavolo, or Thai style Sauce \$9.00

EMPANADAS (Chicken or Beef) \$10.00

PEPPERED CANDIED SLAB BACON

(2 SLICES) \$8.00

BUFFALO WINGS \$9.00

SLIDERS

*All Sliders come with Lettuce, Tomato, & Onions.
(add Fries \$1.00)*

BEEF SLIDERS with cheese & pickles. \$8.00

CRAB SLIDERS with Old Bay seasoning & tartar sauce. \$11.00

SALADS

(Add Chicken \$4, Grilled Shrimp \$6 or Salmon \$12)

CLASSIC CAESAR SALAD, Romaine lettuce, shaved parmesan cheese, seasoned croutons tossed with our homemade Caesar dressing \$8.00

JUMBO SHRIMP SALAD, tossed with romaine lettuce, tomatoes, onions, black olives, and roasted red peppers in our homemade balsamic vinaigrette. \$16.00

SALADS

(Add Chicken \$4, Grilled Shrimp \$6 or Salmon \$12)

CHICKEN MILANESE, Seasoned breaded chicken cutlet served with mesculin spring greens topped with tomato bruschetta and Pecorino Romano dressed with a touch of olive oil and balsamic vinegar. \$16.00

TREE TAVERN SALAD, Mesculin greens tossed with tomatoes, cucumbers, onions, black olives, and carrots in homemade Italian vinaigrette. \$6.00

BURGERS

(8 oz. burgers served with French fries)

AMERICAN BURGER, American cheese, lettuce, tomato, onions, and pickle. \$10.00

BLUE CHEESE BURGER, topped with blue cheese crumbles and bacon. \$12.00

JALAPEÑO JACK BURGER, topped with melted jalapeño jack cheese, roasted tomatoes, and grilled red onions. \$12.00

SALMON BURGER, lettuce, tomato, and onion rings. \$12.00

VEGGIE BURGER, lettuce, tomato, and onion rings. \$9.00

The **Impossible™** is here. Love meat? Meet meat. Made from plants, for the planet and your taste buds. With 100% natural ingredients, an impossibly delicious game changer of a burger.

The **IMPOSSIBLE BURGER** \$13.00

The Impossible “meat” is made from wheat protein, coconut oil, potato protein, and heme. Contains: Soy, Wheat

PASTA

SHRIMP & CRAB MAC & CHEESE \$16.00

PENNE VODKA, served with light vodka infused tomato cream sauce. \$14.00

CAVATELLI AND BROCCOLI, sautéed with broccoli florets in a garlic olive oil sauce sprinkled with Parmesan Reggiano. \$15.00

PENNE BOLOGNESE, Penne sautéed with a red wine-infused meat sauce. \$18.00

BAKED CHEESE RAVIOLI in Marinara Sauce \$16.00

MUSSELS MARINARA, Fresh mussels sautéed in our classic marinara sauce served over linguini. \$18.00

LARGE PLATE

CLASSIC CHICKEN PARMIGIANO, Breaded chicken cutlet topped with melted mozzarella in our in-house marinara sauce served over linguini pasta. \$17.00

CHICKEN FRANCAISE, Lightly battered chicken sautéed in a lemon white wine butter sauce served with a side of rice and broccoli. \$17.00

CHICKEN MARSALA, Sautéed scaloppini chicken with marsala wine and mushrooms served with mashed potatoes and broccoli. \$17.00

VEAL SALTIMBOCCA, Sautéed veal scaloppini topped with prosciutto and melted mozzarella in a savory demi-glaze sauce served over sautéed spinach. \$22.00

RIB EYE STEAK, Grilled 12 oz. rib eye steak served with mashed potatoes and mixed vegetables. \$22.00

NY STRIP STEAK, with mashed potatoes and veggies \$20.00

SALMON FILLET, Grilled or blackened with spinach \$18.00