Good Food - Good Mood

JOIN US FOR SATURDAY & SUNDAY BRUNCH

THE TOWN TAVERN *Copley*

APPETIZERS

BAVARIAN PRETZEL
Giant classic Bavarian pretzel served with stadium mustard, honey mustard, and spicy aioli 12.99
ADD WARM QUESO +0.99

DEEP FRIED PICKLE CHIPS
Hand breaded dill pickle chips fried to a golden brown, served with ranch and spicy aioli 8.99

NEW! CRISPY CHICKEN TENDERS
Fresh chicken tenders tossed in our seasoned flour mix and fried till golden brown. Served with a wing sauce of your choice 11.99

GRILLED SHISHITO PEPPERS
Seasoned and charred shishito peppers, finished with flaky sea salt served with Thai curry sauce 10.99

NEW! PIG IN A PICKLE DIP
A creamy mixture of chopped dill pickles, fresh dill, and crunchy bacon bits, topped with crispy onion straws. Choice of homemade potato chips or corn tortilla chips 13.99

HOMEMADE STUFFED HUNGARIAN PEPPERS*
Three spicy Hungarian peppers stuffed with Italian sausage, smothered in homemade marinara, topped with fresh mozzarella and provolone cheese 12.99

BUFFALO CHICKEN DIP
Creamy, cheesy homemade spicy Buffalo chicken dip served with homemade tortilla chips and topped with scallions 13.99

NEW! PEI STEAMED MUSSELS*
Fresh PEI Mussels steamed in white wine beurre blanc, served with sautéed veggies and smoked pork belly. Served with grilled focaccia bread 13.99

WALLEYE BITES*
Fresh hand breaded walleye bites served with crispy fries and spicy aioli 10.99

FARM FRESH DEVILED EGGS
Our savory deviled egg mix with chef's choice of toppings 9.99

NEW! JALAPEÑO CORNBREAD
Fresh baked charred jalapeño and cheddar cornbread, topped with sweet honey butter 8.99

CRISPY CALAMARI*
Hand breaded calamari tossed in lemon truffle EVOO, mixed with Peppadew peppers and fresh parmesan cheese, served with homemade marinara 13.99

NEW! GRILLED ARTICHOKES
Fresh seasoned and grilled artichokes. Served with a side of lemon and garlic aioli 16.99

FAMOUS HOMEMADE JALAPEÑO POPPERS *
Bacon wrapped jalapeños stuffed with sausage and our blend of cream cheese, cheddar, and pepper jack cheese 11.99

NEW! CANDIED BACON & ONION DIP
Our signature candied bacon mixed with caramelized onions and a mix of four homemade cheeses with a hint of slightly spicy chipotle. Served with tortilla chips 13.99

GAME TIME NACHOS
Homemade tortilla chips, layered with grilled chicken, our three cheese blend, jalapeños, pico, chopped cilantro, and fresh lime juice, served with sour cream and salsa 15.99

WISCONSIN CHEESE CURDS
Fried cheese curds topped with parmesan cheese served with homemade marinara 9.99

CHICKEN LETTUCE WRAPS*
Grilled chicken tossed in our homemade Thai peanut vinaigrette, roasted peanuts, fresh broccoli sprouts, sliced watermelon radish, and sesame seed garnish 11.99

SUB CHILLED AHI POKE TUNA CUBES +3.99

SUB VEGAN SHREDDED CHICKEN TOSSED IN TERIYAKI SAUCE +3.99

SOUPS

TOMATO BASIL SOUP
Creamy tomato basil soup topped with grilled cheese croutons 4.99

TAVERN CHILI
Served with homemade jalapeño cornbread 6.99

SOUP OF THE DAY 4.99

SALAD

OHIO PROUD

THE SIGNATURE TAVERN SALAD
Ohio grown spring mix, topped with shredded provolone and mozzarella cheese blend, heirloom cherry tomatoes, and red onions 10.99

CLASSIC CAESAR
Fresh shaved Romaine lettuce tossed in Caesar dressing and topped with homemade focaccia steak butter croutons, parmesan cheese, and a parmesan crisp 10.99

HEIRLOOM TOMATO CAPRESE
Fresh heirloom cherry tomatoes, fresh burrata cheese, drizzled with balsamic glaze and our homemade Italian vinaigrette, topped with fresh basil 11.99

SOUTHWEST CHIPOTLE
Ohio grown spring mix, black beans, roasted corn, avocado, and cheddar cheese tossed in homemade chipotle ranch with fresh pico, onion straws, and fresh cilantro 12.99

TAVERN COBB SALAD
Ohio grown spring mix tossed in buttermilk ranch dressing with hand cut turkey, cured ham, fresh avocado, cheddar cheese, and heirloom cherry tomatoes 14.99

NEW! ARUGULA & ROASTED BEETS
Fresh arugula tossed in a balsamic vinaigrette, topped with red wine and herb roasted beets, mandarin oranges, fresh goat cheese, and candied pecans 12.99

ADD TO ANY SALAD:
CHICKEN 5 | SALMON 8 | STEAK 8
BLACKENED MAHI 8

DRESSINGS:
ITALIAN | BUTTERMILK RANCH | CHIPOTLE RANCH
BLEU CHEESE | CAESAR | HONEY MUSTARD
WHITE FRENCH | LEMON VINAIGRETTE
RASPBERRY VINAIGRETTE | BALSAMIC VINAIGRETTE

Gluten Free Vegetarian Healthier Option Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Copley 10/1/26

FLATBREAD PIZZA

SUBSTITUTE TRADITIONAL CRUST WITH CAULIFLOWER CRUST +4.50

ONE TOPPING BYO PIZZA 11.99
ADDITIONAL TOPPINGS +1.50

TUSCAN CHICKEN PESTO
Fresh burrata with oven roasted heirloom cherry tomatoes over a zesty basil pesto base, drizzled with EVOO, topped with fresh local mixed micro greens and grilled chicken 14.99

BBQ CHICKEN
Homemade BBQ sauce, grilled chicken breast, hickory smoked bacon, and red onions, topped with three cheese blend (mozzarella, provolone, and cheddar) 14.99

MARGHERITA
Homemade marinara with heirloom cherry tomatoes, topped with fresh burrata and micro basil, finished with olive oil drizzle 10.99

TAVERN BUFFALO CHICKEN
Seasoned pulled chicken over a base of our signature hot sauce. Blanketed with a mozzarella and provolone cheese blend. Finished with fresh scallions and a drizzle of ranch dressing 14.99

TOPPINGS:
PEPPERONI | BACON | HAM | CHORIZO | CHICKEN
PICKLED JALAPEÑOS | TOMATOES | RED ONION
MUSHROOMS | AVOCADO | MIKE'S HOT HONEY

JUMBO TAVERN WINGS

CHOOSE TRADITIONAL OR BONELESS

TRADITIONAL 6 wings 9.99 | 12 wings 17.99
VEGAN WINGS (5) 10.00

SAUCES:
TAVERN HOT SAUCE | BUFFALO | MILD
SWEET HEAT | THAI CHILI
CAROLINA TANGY GOLD | TERIYAKI
HONEY BBQ | SPICY GARLIC
GARLIC PARMESAN | HONEY MUSTARD
JACK DANIELS BBQ
MIKE'S HOT HONEY

DRY RUBS: CAJUN | CARIBBEAN JERK
ADD CELERY +0.99 | ADDITIONAL SAUCE +0.75

PRIME BURGERS

SERVED WITH CRISPY FRENCH FRIES
SUB TOTS +1
UPGRADE TO SPICY MAPLE GLAZED BACON +2.99
GLUTEN FREE BUN +1.99 | ADD EGG +1.50

THE CLASSIC*
Two burger patties with cheese, lettuce, tomato, onion, and pickle on a brioche bun 14.99

CHIPOTLE RANCH CHEDDAR & BACON*
Two burger patties topped with cheddar cheese, diced candied bacon, and chipotle ranch, served with our signature steak butter 15.99

RING OF FIRE*
Two burger patties topped with pepper jack cheese, giardiniera relish, jalapeños, onion ring, and garlic mayo on a brioche bun 15.99

QUESO ROYALE*
Double smash burger topped with thick cut bacon, cheddar cheese, lettuce, tomato, onions, and pickle, all nestled in warm cheesy queso blanco 16.99

TAVERN PATTY MELT*
Two burger patties topped with grilled onions and melted American cheese on grilled sourdough 14.99

FAROE ISLAND SALMON BURGER*
Fresh diced salmon mixed with chopped red onion, capers, parsley, and lemon zest. Served on a toasted brioche bun with lettuce, tomato, and lemon pepper aioli 13.99

CHEESE OPTIONS:
MOZZARELLA | AMERICAN | CHEDDAR
PEPPER JACK | GOUDA | SWISS

TAVERN ENTREES

TAVERN TENDERS BASKET
Grilled or breaded and fried chicken tenders with homemade breading, served with crispy fries. Served with a wing sauce of your choice 15.99

NEW! CHICKEN PAPRIKASH*
Slow simmered white meat chicken in our savory and creamy chicken paprikash sauce. Served over a bed of seasoned buttered dumplings accompanied by our jalapeño and cheddar cornbread 21.99

SLOW ROASTED HALF CHICKEN*
Our signature brined and slow roasted fresh Amish chicken, whipped mashed potatoes, and pan sauce 23.99

NEW! BRAISED SHORT RIB*
Seasoned and slow braised short rib, served over a bed of our whipped mashed potatoes, topped with a blend of roasted vegetables and house made sauce 30.99

NEW! CHEF SELECTED PIEROGIES
A selection of fresh made pierogies hand made by the famous "Pierogi Lady" herself! Served with hand-picked sides by our Chef to enhance your dining experience 19.99

SIGNATURE HAND CUT STRIP STEAK*
Our signature hand-cut 12oz. Top Choice Black Angus strip steak, whipped mashed potatoes, and grilled asparagus topped with our seasoned steak butter 33.99

8 OZ. FILET*
Melt in your mouth Top Tier Black Angus Beef 8oz. filet topped with our signature seasoned steak butter, whipped mashed potatoes, and grilled asparagus 34.99

HANDHELDS

ANY SANDWICH CAN BE PREPARED AS A WRAP.
SERVED WITH CRISPY FRENCH FRIES, OR SUBSTITUTE TOTS FOR 1.00
UPGRADE TO SPICY MAPLE GLAZED BACON FOR 2.99

THE PHILLY*
Freshly shaved prime rib, sautéed onions, green peppers, mushrooms, and mozzarella cheese, served with homemade horsey sauce on a hoagie bun 15.99

FRENCH DIP*
Freshly shaved prime rib topped with Swiss cheese on a toasted hoagie, served with a side of homemade horsey sauce and au jus 15.99

GRILLED SALMON BLT*
Grilled salmon over our classic spicy maple glazed BLT set with toasted sourdough bread and garlic mayo 18.99

NEW! MAINE LOBSTER ROLL*
Fresh seasoned lobster, tossed in our creamy aioli, over a bed of shredded lettuce and diced tomatoes, served on a classic style New England brioche bun 19.99

CRISPY PERCH*
Fresh caught perch tossed in seasoned flour and fried golden brown, on a toasted hoagie bun with lettuce, tomato, and onion, served with homemade tartar sauce 14.99

BRAISED SHORT RIB CUBAN
Our signature braised short rib, topped with Swiss cheese, dill pickles and shaved ham, drizzled with French's mustard. Served with a side of horseradish aioli 16.99

TAVERN BREADED CHICKEN*
Boneless chicken breast seasoned to perfection, hand breaded and fried, topped with shredded lettuce and dill pickle chips, served with a side of mayo 14.99

TOSS IN ANY OF OUR SIGNATURE WING SAUCES

HAND CARVED TURKEY CLUB
Turkey, Swiss, bacon, lettuce, tomato, and mayo on grilled sourdough 14.99

ADD AVOCADO +1

GRILLED PORTOBELLO
Marinated and grilled portobello mushroom cap, with warm goat cheese, balsamic drizzle, fresh arugula, tomato, roasted red pepper, and red onion on grilled focaccia 13.99

ADD CHICKEN +5 | ADD BLACKENED MAHI +8

BUFFALO CHICKEN GRILLED CHEESE
Our classic Buffalo dip, melted cheddar cheese and pepper jack cheese, mixed and melted between three toasted slices of sourdough bread 13.99

ADD HAM, BACON OR PEPPERONI +3
ADD A CUP OF SOUP +3.99

FRESH CATCH

FAROE ISLAND CEDAR PLANK SALMON*
Fresh in house hand-cut Faroe Island Salmon, baked on a cedar plank, topped with our citrus herb butter, served with crispy French fries and homemade coleslaw. Try it blackened! 24.99

NEW! CREOLE CATFISH*
Farm raised catfish fried golden brown, served over Cajun dirty rice topped with Louisiana Cajun butter sauce and lemon 24.99

NEW! FRESH CAUGHT WALLEYE*
Chargrilled walleye, whipped mashed potatoes, and caramelized pork belly brussels sprouts, topped with a creamy citrus butter 25.99

NEW! BLACKENED MISO GLAZED COD*
Fresh hand-cut cod, oven roasted and glazed with our savory miso glaze. Served over a bed of ginger and lemon risotto 26.99

CRISPY PERCH BASKET*
Fresh hand breaded crispy perch, fried to a golden brown, served with French fries and homemade coleslaw. Side of tartar sauce and fresh cut lemon 22.99

TAVERN SIDES

- CAESAR SALAD 4.99
- TAVERN SALAD 4.99
- CUCUMBER SALAD 2.99
- CRISPY FRENCH FRIES 2.99
- ONION RINGS 5.99
- CRISPY TOTS 3.99
- DIRTY RICE 4.99
- COLESLAW 2.99
- CARAMELIZED PORK BELLY BRUSSELS SPROUTS 3.99
- BROCCOLI 4.99
- SPICY GREEN BEANS 3.99
- NEW! GRILLED ASPARAGUS 5.99
- WHIPPED MASHED POTATOES 4.99
- 3 CHEESE BAKED MAC 6.99

POWER BOWLS

15.99 PER BOWL
SERVED WITH FRESH MADE PICO

PROTEIN* - CHOOSE ONE:
- Scrambled Eggs or Egg White
- Blackened Mahi
- Grilled Chicken
- Chilled Ahi Poke Tuna Cubes +1
- Grilled Salmon +2
- Grilled Sirloin Steak +2
- Vegan Chicken +2
- Vegan Steak Bites +2

ADDITIONAL OPTIONS:
- Blackened, Cajun, or Lemon Pepper

SIDES - CHOOSE TWO:
- Black Beans
- Crispy Seasoned Chickpeas
- Cucumber Salad
- Fresh Avocado
- Marbled Potatoes
- Roasted Brussels Sprouts
- Shredded Carrots
- Spicy Green Beans
- Street Corn

BASE - CHOOSE ONE:
- Cauliflower Rice
- Mixed Veggie Brown Rice
- Ancient Grain Blend
- Miracle Noodles

CHEESE - CHOOSE ONE:
- Crumbled Goat Cheese
- Greek Feta
- Shredded Mozzarella
- Vegan Mozzarella

SAUCE - CHOOSE ONE:
- Boom Boom Sauce
- Chipotle Ranch
- Cilantro Vinaigrette
- Mike's Hot Honey
- Spicy Garlic
- Teriyaki
- Thai Chili
- Thai Peanut Sauce
- Wasabi Aioli

THE CILANTRO LIME CHICKEN POWER BOWL*
Chicken, Mexican street corn, brown rice, black beans, fresh pico, avocado, and lime wedges, served with boom boom sauce 15.99

SUB CHICKEN WITH SALMON +4

DESSERTS

NEW! COOKIE DOUGH
Graham cracker crusted chocolate chip cookie dough, served hot and crispy over a bed of Nutella and marshmallow fluff. Drizzled with caramel and chocolate 11.99

CARROT CAKE
Classic carrot cake with cream cheese frosting 12.99

NEW! CHOCOLATE LAVA CAKES
Warm chocolate lava cakes served with fresh mixed berries and chocolate drizzle 12.99

THREE LAYER CHOCOLATE MOUSSE CAKE
Served with fresh berries and vanilla bean ice cream 11.99

Chef Brad

BEVERAGES

RED BULL
Sugarfree / Regular / Various Flavors

COCA COLA PRODUCTS
Coke / Diet Coke / Sprite / Ginger Ale
Mountain Dew / Dr Pepper
Lemonade

FREDDIES ROOT BEER

PERRIER SPARKLING WATER

BOTTLED WATER

FRESH BREWED ICED TEA
Strawberry / Peach / Raspberry

JUICE
Orange / Pineapple
Grapefruit / Cranberry

MILKSHAKES
Vanilla / Chocolate / Oreo
Peanut Butter / Strawberry

Gluten Free | Vegetarian | Healthier Option | Vegan

To our valued customers: a service charge of 2.5% will be added to your bill. This charge is used to support the rising costs of providing our services. If you opt to pay cash for your visit, we will deduct 3% from your bill. Thank you for your understanding and support.

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