

Snacks

*Edamame hummus, grilled naan points, cucumbers	6
Luigi's spring rolls (3), grilled lemon pesto chicken, pepperoni, mozzarella, green peas, marinara dipping sauce	8
Pimento bacon fritters, Applewood smoked bacon, homemade pimento cheese, pepper jelly	7

Soup and Greens (sub cup of soup for salad protein)

Beer & Cheddar soup and Irish stew	cup / bowl	3 / 5
*Simple salad, iceberg lettuce, tomatoes, cucumber and mozzarella RANCH, RASPBERRY VINAIGRETTE, HONEY MUSTARD, CAESAR, ITALIAN		4.5
*Greek Garden Salad, blackened Grouper, cucumbers, cherry tomatoes, romaine hearts, Mediterranean olives, feta cheese, croutons and sesame Greek vinaigrette		13
*Chopped Salad, pan seared salmon, romaine, bacon, fried garbanzo beans, cucumber, feta cheese, butter beans, red onions, creamy basil-ranch dressing		13
*Asian Salad, grilled chicken, peanut, chopped spinach, mandarin oranges, carrots, ginger vinaigrette		13

Gastro Pub Specialties (add cup of soup \$2 or side salad \$3)

Black Angus and Wild Mushroom Meatloaf, whipped potatoes, seasonal vegetable and gravy	14
420 Fish and Chips, Alaskan cod fried in our Sweetwater 420 batter, house fries	13
Fish Tacos, blackened, lime vinaigrette cabbage, tomato, cilantro on corn tortillas, Avocado salsa verde	12

Brick Oven Pizza (14")

Truffle Mushroom, caramelized onions, port wine shallots, herbed wild mushrooms, mozzarella, truffle oil	13
Margherita, Italian plum tomatoes, fresh mozzarella, basil, garlic	13
Three Little Piggies, ham, sausage, spicy soppressata, sweet red peppers, Cippolina onions	14
White Pie, ricotta, fresh Buffalo mozzarella, Pecorino, fior di latte mozzarella, spinach	14
Capicola, caramelized onions, bacon, fresh thyme, smoked mozzarella	14

Sides-*Whipped potatoes, truffle parmesan fries, Muffaletta pasta salad, *tater tots, mac n cheese,
*Dirt Farmers seasonal organic veggies, *house cut fries

Advisory: The consumption of raw or under cooked foods such as meats, fish and eggs which may contain harmful bacteria, may cause illness and death

Automatic 20% gratuity added to parties of 7 or more. Inquire about our private room for your next private event.



Tavern Sandwiches (add cup of soup \$2 or side salad \$3)

(CHOICE OF WHIPPED POTATOES, TRUFFLE PARMESAN FRIES, MUFFALETTA PASTA SALAD, TATER TOTS OR HOUSE CUT FRIES)

The Momo, soppressata salami, capicola, ham, herb infused pepperonata, fresh mozz, signature pretzel roll	9.5
PBT grilled cheese, Pimento, bacon, sliced tomato on grilled naan bread	9
Southern Soul, pickle brined chicken breast, fried, Texas toast, bread and butter pickles, mayo	9
Pesto Club, grilled chicken, bacon, provolone, lettuce, tomato, pesto spread on a pretzel roll	11

*Presidential Burgers (add cup of soup for \$2, side salad \$3)

Burger Pledge: Our burgers are 100% Black Angus grain fed beef, double grinded here on premise to give you a truly original burger experience. Most places in an effort to get their burgers out quicker to the dining guests precook them then reheat the burgers as orders come in. This of course saves time, allows them to serve more guests but lowers the quality of the product. That is not a practice we subscribe to here at Bearfoot Tavern. Our burgers go from 40 degree refrigeration straight onto our open flame char-grill with each order. We do not use a flat griddle to cook our premium burgers but instead our specially designed “clam-top” open flame char-grill with ceramic top plates which cooks burgers evenly from both sides sealing in the flavors. It may take a few extra minutes to get your 8 oz. burger but we feel that it will be worth it. It is after all a burger fit for a president! We hope you agree.

cook temperatures: pink (mr-m) or brown (mw-w), served on a buttery brioche bun

(CHOICE OF WHIPPED POTATOES, TRUFFLE PARMESAN FRIES, MUFFALETTA PASTA SALAD, TATER TOTS OR HOUSE CUT FRIES)

J.Mercer Classic, cheddar, lettuce, tomato, onions and house made pickles (add bacon \$2)	9
The Godsey, brandy peppercorn sauce, blue cheese, port wine braised shallots	12
The Rufus, caramelized onions, cheddar, fried onions, bacon, BBQ sauce	11
The Underwood, lamb burger, Feta Tzatziki spread, tomato, shaved red onions	15
The J.L. Dagg, spicy tomato jam, aged American cheddar, candied bacon, lettuce	12
The A.J. Battle, made from scratch turkey burger melt, provolone, spinach and chipolte spread on Texas toast	10
The Billington, topped with fried egg, bacon and cheddar cheese	11

Brunch (Saturday and Sunday, 11 am-3 pm), *bottomless mimosas add \$9.99 to food purchase*

Open-Faced fried chicken biscuits, topped with homemade sausage gravy, fried egg	12
Morning Pie, brick oven pizza topped with breakfast sausage gravy, spinach, bacon, hash browns, chopped jalapenos, mozzarella and cheddar	13
Chef's Brunch Omelet, ask your server for daily preparation, fresh baked biscuit, cheesy grits and bacon	13
Billington, tavern brunch burger, fried egg, bacon and cheddar, choice of side	11
Bangers and Eggs, grilled signature house-made bangers and bratwurst, fried eggs, Mornay cheese sauce, grilled naan bread, tater tots	12

**Denotes gluten free items, all burgers without bun, no mac n cheese, no croutons*