



BILL OF FARE

LUNCH & DINNER

Lucky
No.
9

SNACKS

HAPPY HOUR: \$2 off / M-F from 4-6pm	
Southern Pickled Shrimp	11
heirloom tomato, avocado, onion, cilantro, citrus, seeded crackers	
Fried Green Tomatoes	10
country fried, house pimento cheese, "comeback" sauce, chopped bacon	
Goat Cheese & Pepper Jelly	9
hushpuppy waffle, rosemary	
Charleston Crabcake	9
lump crab, country slaw, spicy remoulade	
Crispy Chicken Legs	10
ginger honey glaze, sweet chile slaw, crushed peanuts, 3 legs per order	
Andouille & Pimento Plate	10
grilled smoked sausage, house pimento, dill pickles, creole mustard, toast points	
*Seared Yellowfin Tuna	10
benne seed crusted, asian slaw, wasabi crema, soy + ginger glaze	

Artisan Cheese Plate \$15	
Chef's selection of 4 soft and hard cheese	
seasonal fruit, jams, baguette	
Add Charcuterie \$8	
2 cured meats, mustard, cornichons, nuts	

SALADS

Cal's Caesar	11
romaine hearts, classic caesar dressing, chopped egg, cojita cheese, herb croutons	
Tavern Chopped Salad	11
romaine, heirloom tomato, red onion, bacon, chopped egg, cojita, cucumber, pumpkin seed, sherry vinaigrette	
Beet & Grapefruit Salad	11
baby greens, rosemary candied almonds, goat cheese crumbles, dijon & fennel vinaigrette	
Steakhouse Wedge	11
iceberg stack, bacon lardon, tomatoes, tarragon ranch, crumbled bleu, croutons	
Salad Additions:	
Blackened or Grilled-	
Shrimp \$6 / Chicken \$4 / Mahi \$8	
Charleston Crabcake \$5	

SWEET TOOTH

Baked Chocolate Mousse	8
Warm Fruit Cobbler	8
A la Mode, Seasonal, Just Ask	
Espresso Crème Brûlée	8

SANDWICHES

All served with choice of side. See below.	
Pickled Brined Fried Chicken	14
house gouda pimento, sweet Thai chile slaw, tamarindo bbq, brioche roll	
*Double Tavern Burger	15
double-stacked, gouda, grain mustard, chili ketchup, house pickles, vidalia onion, brioche roll	
Burger Add On: Sunny Farm Egg 2.5	
Shrimp & Crab Roll	15
split-top bun, chopped baby romaine, citrus + dill Duke's mayo	
Pulled Chicken Salad	13
classic southern style, lettuce, tomato, toasted french bread	
Mahi Mahi Po' Boy	15
Choose: Blackened or Grilled chow-chow, kickin' remoulade, greens, french bread	
Prime Rib Melt	15
Steakhouse rub, melted gouda, brioche roll, horseradish creme, Au Jus	

PLATES

Blackened Mahi Mahi	24
lowcountry seasoned, mango + tomato salsa, choice of one side	
Lowcountry Shrimp & Grits	20
grilled shrimp, andouille sausage, cheesy grits, tasso ham gravy	
Crab Stuffed Flounder	20
lump crab, cheesy stone ground grits, tomato and corn salad, lemon, white wine	
*14oz Tavern Prime Rib	26
house "secret" rub, horseradish cream, au jus, choice of side dish	
*Flat Iron Steak	24
tavern potatoes, creamed collard greens, Cal's steak sauce	
Add Ons: Bleu cheese 2 / Grilled shrimp 6	

SIDES

Mama's Mac n' Cheese	5 / 8
Tavern Potatoes	5
Cheesy Grits	5
Southern Slaw	5
Spinach + Orzo Salad	6
Creamed Collards	6
Au Gratin Potatoes	6

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.