



SUNDAY GOODS



KITCHEN OPEN 11AM - 9PM

LIBATIONS

Cal's Bloody Mary Choose Vodka, Gin or Tequila with our House Bloody Mix	8
The Captain's Bloody Add country bacon + pickled shrimp	12
La Michelada Modelo Especial, bloody mix, spiced rim, hot sauce, lime	8
Mimosa fresh squeezd oj, hibiscus ginger, or pomegrante / Add Tequila or Vodka \$3	7
Sunday Spritzer cava brut, aperol, orange twist	10
The Dude Abides vodka, kaluha, hoodoo chickory, cream, coco powder	10

SUNDAY FUNDAY Well Spirits \$5 / Drafts 16oz \$5
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SANDWICHES

Pickled Brined Fried Chicken house gouda pimento; sweet Thai chile slaw, tamarindo bbq, brioche roll	15
*Double Tavern Burger double-stacked, smoked gouda, grain mustard, chili ketchup, house pickles, grilled vidalia onion, brioche roll	15
Add: Sunny Farmhouse Egg 2.5	
Shrimp & Crab Roll split-top bun, chopped baby romaine, citrus + dill Duke's mayo	15
Mahi Mahi Po' Boy Blackened, Grilled, or Fried chow-chow, kickin' remoulade, greens,	15
Sliced Prime Rib Melt house rub, gouda, horseradish creme, brioche roll, thyme au jus	15

SALADS

Cal's Caesar romaine hearts, classic caesar dressing, chopped egg, grated cotija, herb croutons	11
Tavern Chopped Salad romaine; heirloom tomato, red onion, Neuske's bacon, egg, cojita, cucumber, pumpkin seed, sherry vinaigrette	11
Salad Additions: Blackened or Grilled Shrimp 6 / Chicken 4 / Mahi 8 / Steak 12 Charleston Crabcake 5 / House Veggies 6	

BRUNCH

Shrimp & Avocado Toast southern-pickled shrimp, artisan bread, poached egg, roasted tomato, chili oil	14
Rubbish Hash creme fraiche scrambled eggs, andouille sausage, cheddar cheese, tavern potatoes, creole, tasso ham gravy	14
The Eye Opener fried green tomatoes, sauteed shrimp, cheesy grits, poached egg, etouffee sauce	14
*Steak & Eggs flat iron steak, eggs your way, tavern potatoes, house steak sauce	24
Crabcake Benny Charleston crabcake, fried green tomato, tavern potatoes, hollandaise	16
Fried Chicken & Waffles pickle brined fried chicken, sunny egg, asian slaw, hickory cane syrup	15

EXTRAS

Eggs Your Way 5	Andouille Sausage 5
Bacon 5	Waffles & Syrup 7

CAL'S FAVORITES

*Seared Yellowfin Tuna benne seed crusted, asian slaw, wasabi crema, soy + ginger glaze	10
Southern Pickled Shrimp heirloom tomato, avocado, onion, cilantro, citrus, seeded crackers	10
Fried Green Tomatoes country fried, house pimento cheese, "comeback" sauce, chopped bacon	10
Andouille & Pimento Plate grilled smoked sausage, house pimento, dill pickles, creole mustard, toast points	10
Charleston Crabcake lump crab, country slaw, spicy remoulade	10
Blackened Atlantic Salmon mango + tomato salsa, choice of one side	24
Lowcountry Shrimp & Grits grilled shrimp, andouille sausage, cheesy grits, tasso ham gravy	22

SIDES

Mac n' Cheese 5	Southern Slaw 5
Tavern Potatoes 5	Spinach + Orzo Salad 6
Cheesy Grits 5	House Veggies 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.

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FRIDAY
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SATURDAY

10PM-11PM



Southern Pickled Shrimp 11
heirloom tomato, avocado, onion,
cilantro, citrus, seeded crackers

Charleston Crabcake 9
lump crab, country slaw, spicy
kickin' remoulade

Andouille & Pimento Plate 10
grilled smoked sausage, house
pimento, dill pickles, creole mustard,
toast points

Tavern Chopped Salad 11
romaine, heirloom tomato, red onion,
bacon, chopped egg, cojita, cucumber,
pumpkin seed, sherry vinaigrette

Cal's Caesar 11
romaine hearts, classic caesar dressing,
chopped egg, cojita cheese, herb croutons

Shrimp & Crab Roll 15
split-top bun, chopped baby
romaine, citrus + dill Duke's mayo

Double Tavern Burger 15
double-stacked, gouda, grain mustard,
chili ketchup, house pickles, vidalia
onion, brioche roll

Tavern Potatoes 5

Southern Slaw 5

Spinach + Orzo Salad 6