



SOUPS + SALADS

CHEF'S DAILY SOUP ... 8**CHEF TONY'S FRENCH ONION SOUP** – caramelized onions, beef broth, melted cheese, crostini ... 9**SIGNATURE CAESAR** – chopped romaine, house made croutons, creamy dressing, parmesan tuile ... 9🌱 **SOUTHWEST SALAD** – iceberg and romaine lettuce, black bean and corn salsa, tomato, cucumber, avocado, chipotle ranch dressing ... 11🌱 **WATERMELON SALAD** – arugula, feta, red onion, mint lemon vinaigrette ... 10🌱🌱 **TAVOLA SALAD** – field greens, cucumber, carrot, tomato, red onion, balsamic dressing ... 9**ADD PROTEIN TO ANY SALAD***For an additional price...***Grilled or Blackened Chicken ... + 9****Grilled or Blackened Salmon ... + 12****Seared Ahi Tuna ... + 17****Grilled or Blackened Shrimp (4) ... + 14**

STARTERS

ROASTED GARLIC HUMMUS – served with an array of seasonal vegetables and pita bread ... 14🌱 **BRUSSELS SPROUTS** – fried brussels sprouts, bacon, Parmesan cheese, balsamic reduction ... 11**BRUSCHETTA** – with Roma tomatoes, garlic, red onion, basil, balsamic, olive oil over crostini ... 11🌱 **SHRIMP LEJON** – stuffed with horseradish, wrapped in bacon, side of creamy horseradish sauce ... 17**AHI TUNA** – marinated and seared rare, with seaweed salad, cucumber-wasabi dressing ... 20**CHEESESTEAK EGGROLLS** – scratch made with Certified Angus Beef and melted Cooper sharp cheese, side of chipotle remoulade sauce ... 14🌱 **JUMBO WINGS (6)** – your choice: fresh rosemary + garlic | sweet + spicy Korean sauce | hot | mild | BBQ ... 14**QUESADILLA** – sautéed peppers and onions, shredded Monterey jack and cheddar cheese blend, side of pico de gallo, guacamole, sour cream and shredded lettuce ... 12 | *Add grilled chicken ... +5***SHRIMP COCKTAIL (5)** – with cocktail sauce ... 17

HANDHELDS

TURKEY WRAP – sliced roasted turkey, bacon, arugula, tomato, roasted garlic aioli, fries ... 17**CALIFORNIA CHICKEN BLT** – Grilled chicken, bacon, lettuce, tomato, guacamole, brioche bun, fries ... 17**BLACKENED MAHI MAHI TACOS (2)** – with pineapple salsa, sour cream, lime, soft flour tortillas, fries ... 17**SHORT RIB SANDWICH** – Provolone cheese, horseradish cream sauce, brioche bun, fries ... 17**SHRIMP SALAD WRAP** – shrimp tossed in a citrus remoulade with lettuce, tomato, fries ... 18*Additional \$1 for a gluten free bun on any sandwich*

BURGERS

ANGUS BURGER – Certified Angus Beef, cheddar cheese, tomato, lettuce, onion, brioche bun, fries ... 16🌱 **BEYOND BURGER** – plant-based patty, lettuce, tomato, onion, pickles, caramelized onion ketchup sauce, brioche bun, fries ... 15**TAVOLA BLACK + BLEU BURGER** – black pepper encrusted Certified Angus Beef, bacon, bleu cheese, lettuce, banana pepper, chipotle ranch sauce, brioche bun, fries ... 17*Additional +1 for a gluten free bun*

ENTRÉES

🌱 **SALMON CITRUS GLAZE** – grilled salmon, sweet honey citrus dijon glaze with chef's selection starch and vegetable ... 25**CRAB CAKES (2)** – with Chef's selection of starch and vegetable ... 37**BUD'S TUSCAN SHORT RIBS** – tender beef short ribs, slow cooked in a red wine vegetable sauce with chef's selection starch and vegetable ... 27**CHICKEN PARMESAN** – pan fried cutlet topped with fresh mozzarella over linguini with house made marinara ... 21**CHICKEN PICCATA** – pan seared chicken in a white wine lemon butter caper sauce and parsley over linguine ... 21**SEAFOOD PENNE** – sautéed shrimp and crab, spinach, diced roma tomatoes in a creamy rosa sauce ... 30**CAVATAPPI + SUNDRIED TOMATO PESTO** – with sautéed spinach, yellow squash, roasted red peppers, Mediterranean mixed olives, pesto ... 18**CAJUN CHICKEN LINGUINE** – sautéed bell peppers, onions, mushrooms in a creamy Parmesan sauce ... 23**LOBSTER RAVIOLI** – in a creamy Parmesan and vodka tomato sauce ... 24**CHEESE RAVIOLI** – choice of marinara or alfredo sauce ... 17



BRICK OVEN PIZZA

TAVOLA - marinara, shredded mozzarella, Italian sausage, roasted peppers ... 15

MARGHERITA - marinara, fresh mozzarella, basil, extra virgin olive oil drizzle ... 14

SHARP UPSIDE DOWN – marinara, sharp Provolone, basil, extra virgin olive oil ... 14

MEAT LOVERS – marinara, bacon, sausage, pepperoni, ground beef, shredded mozzarella ... 16

CHEESEBURGER – seasoned ground beef, American cheese, pickles, shredded lettuce, ketchup and thousand island drizzle, sesame seed crust ... 15

BUFFALO CHICKEN – grilled chicken and shredded mozzarella, Monterey Jack & Cheddar blend, drizzled with hot sauce ... 15

PROSCIUTTO – with mozzarella, ricotta, arugula, balsamic glaze ... 16

Additional +3 for a cauliflower crust (gluten free)

KID'S MENU

MOZZARELLA STICKS ... 8

CHICKEN FINGERS – with French Fries ... 14

GRILLED CHICKEN + VEGGIES ... 10

CHEESE RAVIOLI – choice of marinara, alfredo, or butter sauce ... 12

HOT DOG – with French Fries ... 10

ON THE SIDE

FRENCH FRIES ... 8

SWEET POTATO FRIES – with ranch dipping sauce ... 10

LINGUINI – tossed in house made marinara ... 7

SIDE OF CHEF'S VEGETABLES OF THE DAY ... 5

DESSERTS

BASSETTS ICE CREAM – choice of vanilla, dark chocolate chip, mint chocolate chip, coffee, salted caramel pretzel, mango-apricot sorbet ... 6

CHEESECAKE – rich, smooth cheesecake with a luscious and creamy filling in a homemade graham cracker crust topped with a strawberry drizzle ... 7

CARROT CAKE – moist carrot cake sandwiched with our smooth cream cheese icing ... 8

TRIPLE CHOCOLATE CAKE – two incredibly rich and moist layers of chocolate cake topped with a creamy chocolate frosting and covered in rich, chocolate chips ... 8

APPLE COBBLER – warm shortbread apple cobbler streusel topped with caramel sauce and vanilla ice cream ... 9



APPLE COBBLER

COFFEE + TEA

COFFEE ... 3

HOT TEA ... 2

ESPRESSO ... 4

CAPPUCCINO ... 4

CAFE LATTE ... 4

HOT CHOCOLATE ... 3

WHIPPED COFFEE ... 4

SOFT DRINKS

COKE ... 3

DIET COKE ... 3

GINGER ALE ... 3

SPRITE ... 3

LEMONADE ... 3

ICED TEA ... 3

DASANI BOTTLE 16.9 OZ ... 2

MOCKTAILS

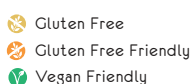
CUCUMBER LEMONADE – lemonade, cucumber purée ... 6.50

STRAWBERRY LEMONADE – lemonade, strawberry purée ... 6.50

MANGO SWEET TEA – sweet tea, mango purée, mint ... 6.50

**No refills on any coffee, tea, soft drinks or mocktails*

PLEASE BE ADVISED THAT PARTIES OF 6 OR MORE WILL HAVE A 19% GRATUITY ADDED TO THEIR CHECKS.
EACH TABLE IS RESERVED FOR UP TO 2 HOURS. THANK YOU FOR YOUR COOPERATION.



*NO SUBSTITUTIONS. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.
**Our Gluten Free Friendly designated items can be baked instead of fried upon request to accommodate a true gluten free diet.
***We are gluten free friendly! Most entrées can be prepared to accommodate a gluten free diet. Please ask an associate for details.

TAVOLA RESTAURANT + BAR DOES NOT OFFER FREE RETURNS OR EXCHANGES FOR FOOD AND/OR BEVERAGE ITEMS THAT ARE PREPARED IN ACCORDANCE WITH CHEF'S STANDARDS.

GARDEN

Our cocktails feature the freshest ingredients from our on-site Tavola Vegetable and Herb Gardens

FEATURED GARDEN COCKTAIL

TAVOLA *Garden* BLOODY MARY BLEND

People's Choice Winner - 2014 Food Network's CHOPPED!
Best Bloody Mary in America Perfected by ABSOLUT®

Our award-winning Bloody Mary featuring ABSOLUT Peppar and Cilantro Vodkas combined with a unique homemade blend of spices and fresh ingredients from our on-site vegetable and herb gardens, garnished with a celery stalk, stuffed olive, lemon and lime wedge \$11

Add on a piece of our signature
Shrimp Lejon +\$4



CUCUMBER LEMONADE

Cucumber Vodka, cucumber purée, lemonade, cucumber, lemon • \$11

STRAWBERRY PINEAPPLE CRUSH

Tito's Handmade Vodka, strawberry purée, pineapple juice, club soda • \$11

MANGO MOJITO

Cruzan Aged Light Rum, mango purée, club soda, lime, mint • \$11

CINNAMON PEAR MARTINI

Pear Vodka, Triple Sec, pear juice, pear purée, cinnamon rim • \$11

Mango Mojito



Strawberry Pineapple Crush



FIRE + ICE

Our coffee cocktails can be made hot or cold.

AUTUMN CHILL

Please allow extra time for preparation of our Blended Cocktails.

BUTTERSCOTCH CHATA CAFÉ

RumChata, Butterscotch Liqueur, house brewed coffee, whipped cream, cinnamon sugar • \$11

MOCHA COFFEE

Kahlúa Liqueur, Godiva Liqueur, coffee • \$11

HOT CHA CHA

Vanilla Vodka, RumChata, hot chocolate, whip crème, cinnamon sugar dust • \$11

NUTTY IRISH COFFEE

Bailey's Irish Cream Liqueur, Frangelico Liqueur, Jameson Irish Whiskey, house brewed coffee, whipped cream, cinnamon dust • \$12

Mocha Freeze



BUTTERSCOTCH BANANA COLADA

Our signature frozen drink of the fall! Cruzan Aged Light Rum, butterscotch liqueur, house made colada blend, banana purée, spiced rum float • \$12

MOCHA FREEZE

Espresso Vodka, Godiva Liqueur, crème, chocolate swirl • \$12

MANGO STRAWBERRY DAIQUIRI

Cruzan Aged Light Rum, strawberry and mango purée, lime juice • \$12

Mango Strawberry Daiquiri



*Non-alcoholic frozen drinks ... \$10 | No refills

SUNROOM

VERANDA PUNCH

Our signature rum punch! Coconut Rum, Cruzan Aged Light Rum, tropical juice blend, dark rum float • \$11

STRAWBERRY PALOMA

Sauza Gold Tequila, strawberry purée, ruby red grapefruit juice, club soda • \$11

RED SANGRIA

Red Wine Sangria with notes of apple and cinnamon • \$11

WHITE SANGRIA

White Wine Sangria with notes of peach and orange • \$11



Veranda Punch

SALTED CARAMEL APPLE MARTINI

Salted Caramel Vodka, Triple Sec, apple cider, salted caramel drizzle, salt rim • \$11

FALL MULE

Jim Beam Orange Bourbon, cranberry juice, ginger beer, lime • \$11

PATIO LEMONADE

Blueberry Rum, blueberry purée, lemonade • \$11

HOT TROPIC

Sauza Gold Tequila, Mezcal, Cointreau Liqueur, orangic lime juice, mango purée, jalapeño • \$11

Salted Caramel Apple Martini



Hot Tropic



AUTUMN SPARKLE

Prosecco, apple cider, cranberry juice • \$11

SPECIALTY + CRAFT BEERS

LOCAL BREWS

Cape May Always Ready.....	\$7.5
<i>Northeast Pale Ale • 4.8% • Cape May, NJ</i>	
Sly Fox Helles.....	\$6
<i>Golden Lager • 4.9% • Phoenixville, PA</i>	
2SP Up N' Out New England.....	\$7.5
<i>IPA • 6.0% • Aston, PA</i>	
Evil Genius Stacy's Mom.....	\$7.5
<i>American IPA • 7.5% • Philadelphia, PA</i>	
Workhorse Queen of Prussia.....	\$9
<i>Session IPA • 5.0% • King of Prussia, PA</i>	
Workhorse West Coast Style.....	\$9
<i>IPA • 7.0% • King of Prussia, PA</i>	

DRAFTS + BOTTLES

DRAFT BEER

Bud Light.....	\$5
Miller Lite.....	\$5
Stella Artois.....	\$7
Kona Big Wave.....	\$7
Yards PPA.....	\$7
Victory Seasonal.....	\$7
New Belgium Seasonal.....	\$7
Goose Island IPA.....	\$7

BOTTLED + CANNED BEER

Miller Lite Btl.....	\$5
Miller High Life Btl.....	\$5
Michelob Ultra Btl.....	\$5
Coors Light Btl.....	\$5
Bud Light Btl.....	\$5
Bud Light Lime Btl.....	\$5.5
Budweiser Btl.....	\$5
Yuengling Lager Btl.....	\$5
Stella Artois Btl.....	\$6
Blue Moon Belgian White Btl.....	\$6.5
Leinenkugel Summer Shandy 16 oz Can.....	\$6
Sam Adams Seasonal Btl.....	\$6.5
Twisted Tea Btl.....	\$6
Corona Btl.....	\$6
Corona Light Btl.....	\$6
Heineken Btl.....	\$6
Heineken Light Btl.....	\$6
Amstel Light Btl.....	\$6
Hoegaarden Btl.....	\$7.5
Guinness Can.....	\$7.5
Heineken 00 (Non Alcoholic) Btl.....	\$6

GLUTEN-FREE

Omission Pale Ale.....	\$6.5
<i>5.8% • Portland, Oregon</i>	
Angry Orchard Crisp Apple.....	\$6.5
<i>5.0% • Boston, Massachusetts</i>	
Vizy Hard Seltzers.....	\$6
<i>(Black Cherry, Strawberry Kiwi, Blueberry Pomegranate, Pineapple Mango) 5.0% • Chicago, Illinois</i>	
Boardroom Spirits - Vodka & Lemon Iced Tea 12 oz. Cans.....	\$8
<i>5.5% • Lansdale, PA</i>	
Boardroom Spirits - Vodka & Soda Pineapple Mango 12 oz. Cans.....	\$8
<i>4.5% • Lansdale, PA</i>	
Boardroom Spirits - Vodka & Soda Cranberry Lime 12 oz. Cans.....	\$8
<i>4.5% • Lansdale, PA</i>	

DUCKHORN WINE

TAVOLA PROUDLY PRESENTS OUR DUCKHORN COLLECTION



DECOY

	Glass	Bottle
Decoy Rosé, 2019 <i>This elegant rosé displays enticing aromas of grapefruit and fresh picked strawberries, offering layers of fruit and minerality in its bright, crisp finish</i>	\$13	\$45
Decoy Sauvignon Blanc, 2020 <i>Vivid flavors of grapefruit and apricot, with notes of honeydew and lemongrass. On the palate, refreshing acidity with a subtle sweetness and fresh, lively finish</i>	\$12	\$40
Decoy Chardonnay, 2019 <i>Deliciously bright with layers of apricot, citrus, and summer melon and hints of fresh honeysuckle. On the palate, pure fruit flavors are underscored by delicate acidity and a supple richness from the sur lie aging and light use of French oak</i>	\$12	\$40
Decoy Pinot Noir, 2019 <i>Aromas of ripe strawberry, cherry, and plum, with hints of cola and clove. On the palate, the lush fruit is complemented by a lovely acidity and silky tannins with a long, elegant finish</i>	\$14	\$50
Decoy Merlot, 2019 <i>Layers of black cherry, blueberry, and cassis, accented by vanilla and cocoa. On the palate, balanced acidity and silky tannins carry the wine to a fruitful and concentrated finish</i>	\$14	\$50

MIGRATION

Migration Pinot Noir, 2018 <i>Evolving layers of blackberry, raspberry, cherry, and toasted oak aromas. On the palate, robust dark berry and French oak-inspired flavors are framed by a firm but elegant structure</i>	\$17	\$70
Migration Chardonnay, 2018 <i>Aromas of lemon custard, honeydew, and white flowers, with underlying hints of tangerine and toasted oak spices. On the palate, peach and nectarine flavors are boosted by a lively acidity that provides a long, focused finish</i>		\$55

DUCKHORN

Duckhorn Sauvignon Blanc, 2020 <i>Alluring aromas of lychee, pineapple, and nectarine, along with zesty notes of grapefruit and lime. On the palate, beautifully balanced with a rich, silky texture and a crisp acidity</i>	\$16	\$65
Duckhorn Chardonnay, 2019 <i>Gorgeous aromas of ripe peach, apple, and vanilla lead to a lush, silky texture on the palate, which features pear, peach, and honeysuckle notes framed by hints of savory oak</i>		\$65
Duckhorn Merlot, 2016 <i>Intense aromas of ripe cherry, plum, and black fig, balanced by hints of leather and cedar. On the palate, the wine is rich and supple, with a nice acidity and velvety tannins supporting layers of raspberry, dark cherry, plum tart, and hints of cocoa powder that carry through on the long finish</i>		\$80

WINES

Please ask your server for our extensive wine by the bottle menu.

WHITE BY THE GLASS

	Glass	Bottle
Ninety Plus Cellars Lot 50, Prosecco, Italy	\$9	\$36
Villa Pozzi, Moscato, Italy	\$10	\$40
Bex, Riesling, Germany	\$9	\$36
Banfi "Le Rime", Pinot Grigio, Tuscany	\$9	\$36
Rata Estate, Sauvignon Blanc, New Zealand	\$10	\$40
Grayson Cellars, Chardonnay, Napa County	\$10	\$40
Josh, Chardonnay, California	\$10	\$40
Mont Gravet Rosé, Southern France	\$10	\$40

RED BY THE GLASS

	Glass	Bottle
Dona Paula, "Los Cardos" Malbec, Mendoza	\$9	\$36
Josh, Cabernet Sauvignon, California	\$9	\$36
Ironside Bourbon Aged Barrel Red Blend, California	\$14	\$58
Spellbound, Merlot, Napa County	\$9	\$36
Shooting Star, Red Zinfandel, Mendocino County	\$11	\$44
Penfolds, Shiraz, South Australia	\$10	\$40
Melini, Chianti "Riserva", Italy	\$10	\$40
Mark West, Pinot Noir, California	\$10	\$40