



STANDARD & SCORE

Tavern and Game Day Social

 = Shareable Portions

 = Bistro Portions smaller servings

KICK-OFFS

THE STANDARDS

TAVERN WINGS (JUMBO & CRISPY) 18 
One pound of jumbo chicken wings tossed in your choice of sauces. Served with celery and house-made buttermilk ranch or blue cheese. Classic Buffalo | Lemon Pepper Wet | Bourbon BBQ | Teriyaki
Calories 1300 | Protein 75g

SOUTHERN SOFT PRETZEL 12 
A giant, warm ballpark pretzel brushed with butter and coarse salt. Served with a warm house-made Tavern Beer Cheese dip cooked with regional amber ale.
Calories 1000 | Protein 30g

LOADED TAVERN SKINS 11 
Crispy potato skins loaded with melted sharp cheddar, smoky bacon pieces, sour cream, and fresh chives.
Calories 750 | Protein 25g

CRISPY BUTTERMILK CHICKEN TENDERS 13 
Hand-breaded chicken tenderloins fried golden brown. Served with honey mustard and house BBQ sauce.
Calories 1350 | Protein 100g

FRIED WHITE CHEDDAR CHEESE CURDS 11 
Wisconsin white cheddar cheese curds, lightly beer-battered and fried. Served with a side of warm smoky marinara.
Calories 1000 | Protein 40g

SKILLET PIMENTO QUESO FUNDIDO 12 
A rich, bubbling blend of your core tavern cheeses—sharp white cheddar and pepper jack—melted in a cast-iron skillet with roasted pimentos and green chiles. Served with house-fried tortilla chips
Calories 1100| Protein 30g

THE SCORES

THE "GRAND CRU" SHORT RIB NACHOS 19 
House-fried waffle potato chips layered with 12-hour braised beef short rib, blanketed in a velvety, warm gruyère cheese sauce. Topped with pickled red onions and a drizzle of truffle sour cream.
Calories 1150 | Protein 42g

HOT HONEY PORK BELLY BITES 15 
Crispy-seared heritage pork belly cubes tossed in a garlic honey dry rub, drizzled with hot honey glaze. Served with a hot honey aioli.
Calories 1100| Protein 30g

CRISPY GARLIC-HERB COD BITES 14 
Tender, bite-sized pieces of our premium Atlantic black cod, lightly dusted in seasoned flour and flash-fried. Tossed with parmesan, fresh herbs, and served with a side of lemon-caper remoulade.
Calories 700 | Protein 30g

FRENCH ONION DIP & GAUFRETTE CHIPS 12 
An upscale, deeply savory dip made with hours-long caramelized onions, gruyère cheese, and fresh chives. Served warm with a mountain of warm, house-fried waffle potato chips.
Calories 1550 | Protein 30g

SHORT RIB POUTINE 15 
Thick-cut fries topped with Wisconsin cheese curds, braised short rib, and a rich, 24-hour beef gravy.
Calories 1050 | Protein 35g

HANDHELDS

THE STANDARDS

THE STANDARD BURGER 14
A classic 7oz premium beef patty with melted American cheese, lettuce, tomato, red onion, and pickles.
Calories 1300 | Protein 55g

THE DOWNTOWN CHEESEBURGER 15
Our 7oz premium beef patty upgraded with melted Vermont sharp white cheddar, house-cured dill pickles, and a swipe of garlic aioli.
Calories 1650 | Protein 65g

THE SOUTHERN FRIED CHICK 15
Buttermilk-marinated fried chicken breast topped with a tangy tarragon cabbage slaw, pickles, and standard sauce on butter toasted ciabatta bread.
Calories 1050 | Protein 50g

THE FRIED COD 17
Tempura beer-battered black cod on a potato bun topped with tarragon slaw and cajun tartar sauce
Calories 1050 | Protein 38g

THE SCORES

THE AMERICAN WAGYU BURGER 19
American wagyu beef patty, goat cheese bechamel, caramelized onion jam, and garlic aioli on a toasted potato bun.
Calories 1150 | Protein 50g

ITALIAN DIP 18
Thinly shaved, slow-roasted Italian beef on butter toasted ciabatta with melted provolone and horseradish cream. Served with a rich beef au jus for dipping.
Calories 900 | Protein 45g

TRUFFLE GRILLED CHEESE & TOMATO SOUP 15
A melted blend of Comté, white cheddar, and Fontina cheese on ciabatta bread, brushed with truffle butter. Served with a cup of rich roasted tomato soup for dipping.
Calories 900 | Protein 32g

FLATBREADS

QUATTRO FLATBREAD 14
Artisanal, thin-crust Pinsa flatbread with marinara, topped with a four cheese blend.
Calories 1150 | Protein 50g

HOT HONEY PEPPERONI FLATBREAD 14
Artisanal, thin-crust Pinsa flatbread with marinara, topped with mozzarella cheese, pepperoni and drizzled with hot honey.
Calories 1000 | Protein 50g

BACON & CARAMELIZED ONION FLATBREAD 16
Artisanal, thin-crust Pinsa flatbread with a white cream base, topped with smoky thick-cut bacon pieces and sweet caramelized onions.
Calories 1600 | Protein 50g

SMOKED BRISKET & JALAPEÑO FLATBREAD 17
Artisanal, thin-crust Pinsa flatbread topped with tender smoked beef brisket, melted pepper jack cheese, fresh sliced jalapeños, and pickled red onions, finished with a drizzle of house bourbon BBQ sauce.
Calories 1050 | Protein 42g

MAIN EVENT

Available in full-size and bistro sized portions

THE STANDARDS

BOURBON GLAZED SALMON 26/16 
8oz Pan-seared Atlantic salmon fillet glazed in a sweet bourbon glaze. Served over garlic mashed potatoes with a side of charred Brussels sprouts.
Calories 710 | Protein 43g

PASTA ALLA PANNA 21/13 
Fettuccine Pasta tossed in rich creamy cheese sauce with mushrooms and caramelized onions topped with your choice of protien and sprinkled with parmesan cheese
Grilled or Crispy Chicken Breast +5 | Fried Black Cod +6 | Pan-Seared Salmon +8 | Sliced Steak +9
Calories 2350 | Protein 85g

CRISPY TAVERN FISH & CHIPS 19/12 
Tempura beer-battered Atlantic black cod served with a tarragon slaw, house-made tartar sauce, and seasoned fries.
Calories 1150 | Protein 45g

THE SCORES

THE WOODSTOCK RIBEYE 38
A thick, hand-cut USDA Prime 14oz ribeye steak flame-grilled and topped with a savory herb-and-garlic compound butter. Served with garlic mashed potatoes and charred brussell sprouts.
Calories 1180 | Protein 75g

BRICK-PRESSED HALF CHICKEN 23
An organic half chicken with ultra-crisp skin, finished with a natural lemon-herb pan sauce. Served over garlic mashed potatoes.
Calories 950 | Protein 65g

BRAISED SHORT RIB MEDALLIONS 29
3 of our 12-hour melt-in-your-mouth beef short rib medallions, slow-braised in a rich bourbon and aromatic broth. Served over garlic mashed potatoes, topped with a velvety red wine reduction and a side of rainbow carrots
Calories 780 | Protein 45g

STEAK FRITES "AU POIVRE" 28/17 
The quintessential bistro classic. An 8oz USDA Prime Sirloin served with a rich, cracked-peppercorn cognac sauce and a mountain of crispy frites.
Calories 1250 | Protein 65g

S&S MUSSELS 24
One pound of green lip whole mussels cooked in a creamy white wine butter sauce served with butter toasted ciabatta bread.
Calories 800 | Protein 35g

TACOS & QUESADILLAS

THE STANDARDS

SMOKY CHIPOTLE CHICKEN TACOS 14
Adobo-marinated pulled chicken topped with shredded lettuce, crumbled cotija cheese, and a drizzle of smoky chipotle crema.
Calories 1000 | Protein 70g

S&S LOADED QUESADILLA 13
A large, crispy flour tortilla packed with a melted blend of sharp white cheddar and pepper jack cheeses, roasted peppers, and caramelized onions. Served with fresh pico de gallo and sour cream.
Cheese \$13 | Add Chipotle Chicken +\$4 | Add Braised Short Rib +\$6
Calories 750 | Protein 24g

THE SCORES

12-HOUR SHORT RIB QUESADILLA 18
Tender braised beef short rib and melted Chihuahua cheese stuffed inside a crispy, consommé-dipped flour tortilla. Served with a rich bowl of warm short rib bone-broth for dipping.
Calories 780 | Protein 38g

BAJA CRISPY COD TACOS 16
Lightly beer-battered Atlantic black cod nested in warm flour tortillas with cilantro lime slaw, pickled red onions, and a zesty house-made lime remoulade.
Calories 1000 | Protein 32g

FIELD OF GREENS

Grilled or Crispy Chicken Breast +5 | Fried Black Cod +6 | Pan-Seared Salmon +8 | Sliced Steak +9

THE TAVERN HOUSE SALAD 10
Mixed field greens, crisp cucumbers, heirloom cherry tomatoes, shredded carrots, and sourdough croutons, served with your choice of scratch-made buttermilk ranch, blue cheese, or balsamic vinaigrette.
Calories 310 | Protein 4g

THE MAIN STREET WEDGE 12
A crisp head of iceberg lettuce, thick-cut bacon pieces, cherry tomatoes, and pickled red onions, smothered in a creamy tarragon-goat cheese dressing.
Calories 440 | Protein 10g

TAVERN CAESAR 11
Crisp romaine hearts tossed in a roasted garlic dressing, topped with shaved Parmesan, butter-toasted croutons and a parmesan crisp.
Calories 600 | Protein 23g

THE CRUNCH BOWL 12
Shaved Brussels sprouts, napa cabbage, Honeycrisp apple matchsticks, and toasted pumpkin seeds, tossed in a tangy cider-mustard vinaigrette.
Calories 360 | Protein 12g



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OVERTIME SIDES

THE STANDARDS

STANDARD FRIES 6

Original cut SIDEWINDER fries with garlic aioli
Calories 500 | Protein 6g

GROWN UP ONION RINGS 7

Sweet Vidalia onion rings in a light panko-herb crust, served with standard sauce
Calories 780 | Protein 8g

TATER SQUARES 6

Deep fried potato squares served with hot honey aioli

Calories 640 | Protein 6g

THE SCORES

BONE MARROW MAC & CHEESE 11

Cavatappi pasta baked in a rich five-cheese sauce, topped with a crispy, herb-and-roasted-bone-marrow breadcrumb crust.
Calories 1000 | Protein 22g

CHARRED BRUSSELS SPROUTS 9

Flash-fried Brussels sprouts tossed with crispy bacon pieces and a bourbon maple reduction.
Calories 430 | Protein 10g

SOUP

FRENCH ONION SOUP 8

Savory slow cooked french onion soup topped with toasted gruyere cheese
Calories 420 | Protein 6g

TOMATO BISQUE 7

Rich roasted tomato soup
Calories 200 | Protein 4g

LIL' CHAMPIONS

For guests 12 and under. Includes fries and a soft drink

JUNIOR STANDARD CHEESEBURGER 11

A classic single smash patty with melted American cheese.
Calories 1150 | Protein 35g

CRISPY CHICKEN TENDERS 12

Two hand-breaded chicken tenders served with BBQ sauce.
Calories 1050 | Protein 48g

ROOKIE GRILLED CHEESE 9

Melted American and white cheddar cheese on thick Texas toast.
Calories 1050 | Protein 28g

MINI MAC & CHEESE 8

Cavatappi pasta baked in our creamy three-cheese tavern blend.
Calories 600 | Protein 14g

THE FINAL SCORE

THE S&S CAMPFIRE S'MORES DIP 19

A bubbling skillet of melted dark chocolate chips and toasted jumbo marshmallows baked in a hot cast-iron. Served with honey graham crackers for dipping.
Calories 1100 | Protein 13g

WARM CINNAMON-SUGAR PRETZEL BITES 8

Flash-fried, bite-sized pretzel knots tossed in aromatic cinnamon sugar. Served hot with a side of warm sea salt caramel for dipping.
Calories 650 | Protein 10g

CAST-IRON SKILLET COOKIE 12

A thick, gooey dark chocolate chunk cookie baked to order in a hot cast-iron skillet, topped with a scoop of vanilla bean ice cream and a sea salt caramel drizzle.
Calories 650 | Protein 7g

COFFEE

STANDARD BLACK COFFEE 3

Fresh ground dark roasted black coffee.

STANDARD ESPRESSO 3

Fresh ground dark roast, house pressed espresso.

STANDARD CAPPUCCINO 5

fresh ground dark roast cappuccino made to order.

COFFEE COCKTAILS

IRISH COFFEE 8

Fresh brewed coffee, irish whiskey, sugar, heavy cream

CARAJILLO 9

Fresh brewed espresso with Licor 43

MOCHA-TINI 12

Fresh brewed espresso, chocolate liqueur, vodka, creme de cacao, heavy cream

BEVERAGES

COKE | SPRITE | DIET COKE | DR. PEPPER | SWEET TEA |
UNSWEET TEA | LEMONADE |

SCORE COCKTAILS

THE 1833 OLD FASHIONED 17

ASW Wheated Bourbon, house-made brown sugar simple syrup, aromatic bitters. Stirred and served over ice with a scorched orange twist.

HOT HONEY PEACH SMASH 15

Jack Daniels, peach purée, and hot honey syrup. Shaken hard and served over ice, garnished with mint.

THE "GRAND CRU" MARGARITA 14

El Jimador Reposado, fresh lime juice, agave nectar, orange liqueur. Finished with a smoked sea salt rim.

WOODSTOCK BRAMBLE 15

Old 4th Ward Gin, fresh-pressed lemon juice, simple syrup, and a slow lace of wild blackberry liqueur.

ESPRESSO "OVERTIME" MARTINI 14

Old 4th Ward Vodka, house brewed espresso, and a hint of vanilla bean syrup. Shaken vigorously until frothy.

ZERO-PROOF COCKTAILS

THE MAVERICK MULE 10

Fresh muddled cucumber and mint, pressed lime juice, house simple syrup, topped with fiery craft ginger beer.

GEORGIA ORCHARD ELIXIR 11

A crisp blend of sparkling apple cider, native peach purée, fresh lemon juice, and a sprig of charred rosemary.

THE HIBISCUS "TOUCHDOWN" 11

An iced botanical mocktail of steeped hibiscus flowers, fresh lime, and a splash of craft tonic water.

BLACKBERRY-BASIL NO-JITO 12

Fresh local blackberries and sweet basil leaves muddled with pure cane sugar and fresh lime juice, topped with sparkling club soda over ice.

NON-ALCOHOLIC BEERS

STELLA LIBERTE 8

GUINNESS 0.0 9

HEINEKEN 0.0 7

PERONI 0.0 8

COORS EDGE 5

SCORE WINES

BUBBLES & WHITES

SPAIN | BERCERO CAVA BRUT 12/38

Region: Catalonia, Spain, Crisp, elegant, and energetic. Bursting with green apple and citrus notes with a clean, dry finish.

CHILE | HARAS DE PIRQUE RESERVA CHARDONNAY 13/40

Region: Valle de Casablanca, Chile (by Barons de Rothschild) Fresh, vibrant, and minimally oaked. Bright tropical fruit notes of pineapple balanced by a creamy texture.

CALIFORNIA | SONOMA CUTRER CHARDONNAY 13/40

Region: Russian River, CA Rich, elegant, and classic California. Balanced flavors of ripe pear, citrus and apple finished with a touch of toasted oak. Creamy, balanced and smooth.

ITALY | ANTINORI SANTA CRISTINA PINOT GRIGIO 13/40

Region: Venezie, Italy, Rich, elegant, and classic California. Balanced flavors of roasted pear and apple finished with a touch of toasted oak.

NEW ZEALAND | ECHO BAY SAUVIGNON BLANC 14/42

Region: Marlborough, New Zealand, Bright and refreshing with vibrant grapefruit, lime, and tropical fruit flavors. Crisp acidity and a clean, zesty finish.

FRANCE | GERARD BERTRAND GRIS BLANC ROSE 14/42

Region: Pays D'oc, France The ultimate crowd-pleaser. Dry, light, and crisp with hints of fresh red berries and subtle Mediterranean herbs.

THE REDS

ARGENTINA | CRIOS MALBEC 13/40

Region: Mendoza, Argentina Dark, rich, and velvety. Leads with intense aromas of ripe plum, dark chocolate, and vanilla on a silky finish.

FRANCE | SHATTER GRENACHE 14/42

Region: Languedoc-Roussillon, France Full-bodied, robust, and savory. Flavors and aromas dominated by black current, spice with a touch of coffee from low toast barrels.

CALIFORNIA | JOEL GOTT "815" CABERNET SAUVIGNON 14/42

Region: Napa / Sonoma / Central Coast, CA Bold, smooth, and highly recognizable. Opens with bright black cherry fruit notes, velvety tannins, and a long vanilla finish.

SPAIN | BERCIO CRIANZA TEMPRANILLO 12/38

Region: Rioja, Spain Smooth, medium-bodied, with ripe cherry and red berry flavors, layered with the toasted oak, vanilla, and warm spice.

CALIFORNIA | LA CREMA PINOT NOIR 12/38

Region: Monterey, California, Silky and medium-bodied with bright cherry, raspberry, and plum flavors, complemented by subtle oak and a touch of spice.

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

**Allergen Warning: Our unpackaged food items are prepared in a shared kitchen environment. While we take precautions, we cannot guarantee total isolation from the 9 major allergens: milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and sesame.*