TAVERN SIGNA KIRTLANDOH

THE MISSION OF TAVERN SIX

is to offer our customers a superior local venue that is known for its great food made from fresh ingredients. Our soups, vegetables, sauces, and dressings are housemade daily and our food is prepared fresh at the time it is ordered. We are proud to offer gluten free and vegan plates, catering to a wide variety of eating preferences and we handle each order with great care; every meal, every cocktail, every specialty cupcake.

Due to the **extra freshness** we offer at Tavern Six, additional time is necessary to prepare your meal and our staff is working as fast as we can to serve you.

KITCHEN HOURS

SUNDAY & MONDAY 11am TO 8pm

TUESDAY THRU THURSDAY 11am TO 9pm

FRIDAY & SATURDAY 11am TO 10pm

7592 Chardon Road • Kirtland, OH 44094 440-256-1100

STARTERS

STARTERS
Meatballs\$13 House blend of beef, veal and applewood bacon served with housemade marinara and herb ricotta.
Pretzel Sticks
Veggie Quesadilla\$10 Grilled spinach flour tortilla, cheddar, four cheese blend, jalapeños, mushroom, red onion, red and green bell peppers and pico de gallo.
sub Vegan Cheese\$13
w/ Roasted Chicken\$16
w/ Steak\$20
w/ Black Bean Patty\$15
Hummus Platter GFA\$12 Housemade hummus. Served with pita chips and fresh vegetables.
Baja Fish Tacos\$12 Breaded cod with mango, sliced jalapenos, fresh cilantro and lemon aioli.
Harissa Cauliflower GF V\$13 Sauteed cauliflower with walnuts, mint, harissa tahini and date jam.
Potato Skins GF\$11 Stuffed with cheddar cheese, bacon. Served with a side of sour cream.
Fried Provolone\$10 Hand breaded smoked provolone fried on a bed of marinara topped with grated parmesan and fresh basil.
Wings\$15 10 wings cooked to crispy perfection, tossed in your choice of sauce and accompanied with blue cheese and celery. (hot, buffalo, buffalo parmesan, honey sriracha, BBQ, cherry chipotle BBQ, whiskey BBQ, teriyaki, 6 pepper blend, garlic parmesan, honey mustard, or dusted dry rub)

Additional Sauce or Dressing add \$.50

SALADS

Dressings: Italian • Blue Cheese • Ranch • Caesar • Honey Mustard • Apricot Vinaigrette • Maple Vinaigrette • Balsamic Vinaigrette All Salad Dressings are Housemade and Gluten Free Add Chicken......\$6 Add Steak.....\$13 Add Faroe Island Salmon\$13 Add Black Bean Patty\$5 Add Cleveland Tofu\$4 House GF V\$6 Mixed greens, cherry tomatoes, cucumbers and red onions. Choice of dressing. House Panzanella GFA\$7 Croutons, basil, arugula, tomatoes, cucumbers and red onions. Tossed in Italian dressing and topped with shredded parmesan and crispy capers. House Caesar GFA\$8 Crisp romaine lettuce, croutons, parmesan cheese and red onions. Tossed in Caesar dressing and topped with crispy capers. Caesar GFA\$11 Crisp romaine lettuce, croutons, parmesan cheese, and red onions tossed in Caesar dressing. Topped with crispy capers. Burrata Beet Salad GF.....\$15 Candy stripe and golden beets on a bed of arugula with burrata cheese, dried cherres and candied walnuts. Choice of dressing. Cobb GF\$17 Grilled chicken, bacon, cheddar cheese, blue cheese crumbles, tomatoes and hardboiled egg. Choice of dressing. **HOMEMADE SOUP** Soup of the Day\$7 Tomato Bisque w/ grilled cheese croutons......\$6

PIZZAS
16 inch pizza with four-cheese blend \$15
Toppings:
Toppings\$1 Bell peppers, banana peppers, roasted red peppers, mushrooms, diced tomatoes, red onions, artichokes, jalapeños.
The Butcher\$22 Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, and housemade marinara.
Sicilian\$19 Marinara, prosciutto, meatballs, red onions, four-cheese blend, and fresh basil.
Margherita\$18 Fresh tomatoes, basil, four-cheese blend, and garlic oil. Finished with a balsamic reduction.
Buffalo Chicken Pizza\$20 Garlic oil, four-cheese blend, chicken with a housemade buffalo and ranch drizzle.
Veggie\$20 House marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, and artichoke hearts. Sprinkled with oregano.
Gluten Free Pizza (10 inch)\$17 Gluten Free Specialty Pizza add \$7 Vegan Mozzarellaadd \$7



V Vegan GF Gluten Free GFA Gluten Free Available

Many items on our menu are Vegan, Gluten Free or Gluten Free Available with minor adjustments.

Please ask your server for further details.

*Items that are gluten free are housemade in our kitchen which does contain gluten items.

BURGERS Served on a Brioche Bun Tavern Choice of cheese, lettuce, tomatoes, red onions and horseradish sweet pickles.	.\$11
Mushroom Swiss Topped with Swiss cheese and sautéed mushrooms	
Hornet Fresh jalapenos, red onions, chipotle mayo, pepper jack cheese, applewood bacon, and dry sriracha seasoning.	.\$14
Roma Six Shredded lettuce, tomato, red onion, salami, Italian aioli with provolone cheese on a toasted Italian loaf.	.\$15
Bacon & Blue Bacon, blue cheese crumble, caramelized onions, tomatoes, arugula and balsamic reduction.	.\$14
Breakfast Bacon, hash brown patty and American cheese. Topped with a fried egg.	.\$14
Black Bean Housemade patty with chipotle mayo, crispy onions, pico de gallo, cheddar and lettuce.	.\$12
Whiskey BBQ Burger Bacon jam, cheddar cheese, crispy onion straws and whiskey bbq sauce.	.\$15

All Burgers Are Available Gluten Free - Add \$3

SIDES

\$5
\$5
\$5
\$5
\$5
\$5
\$5
\$5
\$5

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

BURGERS, SANDWICHES, & WRAPS

Served with Housemade Cracked Pepper ChipsSubstitute a Side Dish \$3Sandwiches May Substitute Flour Tortilla WrapSubstitute a Gluten Free Bun \$3Substitute a Gluten Free Wrap \$4Substitute Vegan Mozzarella \$3Substitute Vegan Mozzarella \$3Substitute Vegan Mozzarella \$3Served with your choice of hand cut fries,
seasonal vegetable, or mandarin oranges.Chicken Tenders\$8Mini Burgers\$7Two sliders served with American cheese.\$7Mac and Cheese\$7Cavatappi pasta with housemade mac sauce.\$7/\$8

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale, Root Beer, Dr. Pepper, Diet Dr. Pepper, Lemonade, Raspberry Ice Tea, and Fresh Brewed Ice Tea

ASK ABOUT OUR
CUPCAKE OF THE DAY!

SANDWICHES

JANUWIUNEJ
Meatball Sub\$14 Housemade meatballs, marinara and provolone cheese on Italian loaf.
Hot Ham & Swiss
Open-Face Salmon\$19 Grilled Faroe Island salmon, lemon aioli sauce, mixed greens and fresh basil on a toasted baguette.
Spicy BLT\$13 Bacon, lettuce and tomatoes. Served with chipotle mayo on toasted 9-grain bread.
Cuban\$13 Braised pork, Applewood ham, Swiss cheese, red onions, dill pickles and Cuban aioli on Italian loaf.
Caprese Chicken\$12 Grilled chicken breast, mixed greens, basil, tomatoes, provolone cheese with a balsamic reduction on a brioche bun.
Chicken Club\$13 Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion and mayo on a brioche bun.
Chicken Philly\$14 Grilled chicken breast, roasted red peppers, caramelized onions and mushroom, mayo and four-cheese blend on Italian loaf.
Veggie Wrap\$11 Romaine lettuce, hummus, cucumber, red onion, mushrooms, tomatoes, roasted red peppers with shredded parmesan cheese in a spinach flour tortilla wrap.
Italian Wrap\$14 Romaine lettuce, tomato, red onion, banana peppers, ham, salami, pepperoni, four-cheese blend, Italian aioli in flour tortilla wrap (cold).
Buffalo Chicken Wrap\$14 Hand breaded chicken tossed in buffalo sauce with romaine lettuce, four-cheese blend and ranch in a flour tortilla.
Pulled Pork\$11 Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.
Fly Daddy Fish Sandwich
Grilled Cheese
French Dip Philly\$15 Shaved ribeye with onions, mushrooms, roasted red peppers, four-cheese blend. Served on Italian loaf with a side of au jus.

ENTRÉES

Grilled Salmon GF\$24 Served with vegetable medley and basmati rice.
Grilled Pork Chops GF\$19 2 hand cut pork chops grilled and topped with a demi glace. Served with mashed potatoes and vegetable of the day.
Mac n Cheese\$13 Cavatappi pasta and housemade mac sauce. with Chicken\$17 with Pork topped with cherry chipotle BBQ sauce\$16 with Seasonal Vegetable\$15
Buffalo Mac n Cheese\$17 Roasted chicken, cavatappi pasta, drizzled with housemade buffalo sauce. Topped with toasted bread crumbs.
Fly Daddy Fish Fry\$18 Breaded cod served with hand-cut French fries, coleslaw and housemade tartar sauce.
Tavern Chicken\$22Pan seared chicken breast with mushrooms, roastedred peppers and prosciutto in a lemon cream sauce.Served over top of a crispy artichoke risotto cake.
Vegetable Stir Fry GF\$12Yellow squash, zucchini, red pepper and broccoliwith ginger hot sauce. Served over basmati rice.Choice of teriyaki or ginger hot sauce.with Tofu\$16with Kohicken\$18with Shrimp\$19with Steak\$25
14 oz Ribeye GF\$28 14 oz hand cut ribeye served with mashed potatoes and vegetable of the day.
Ribs (Half) GF\$19 (Full)\$28 Slow cooked ribs grilled and sauced. Served with handcut fries and coleslaw.
Catch of the DayMP Ask your Server about the Catch of the Day.
All Sandwiches Are Available Gluten Free - Add \$3