

550 Tavern

BREAKFAST SPECIALS

TRIPLE CHOCOLATE PANCAKE BAKE

rich baked chocolate pancake loaded with chocolate chips, finished with a warm chocolate drizzle, fluffy whipped cream, and a dusting of powdered sugar

\$11

MEAT LOVERS POTATO SCRAMBLER

two scrambled eggs tossed with crispy hash brown patties, home fries, corned beef hash, sausage, ham, bacon, sautéed onions, and melted cheddar cheese served with toast

\$13

CHICKEN & WAFFLE BENNY

two waffle triangles topped with crispy fried chicken, perfectly poached eggs, and smothered in savory sausage gravy served with home fries

\$14

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LUNCH & DINNER SPECIALS

PORK, BEAN & COLLARD GREEN SOUP

slow simmered pork with smoky bacon, tender collard greens,
and beans in a rich chicken stock
cup \$6 | bowl \$8

HOUSE WINGS

house marinated in a lemon rosemary brine, slow-cooked until tender
tossed in a sticky honey-garlic glaze.
served with dijon aioli for dipping
(4 drums & 4 flats)
\$11

FILET MIGNON

hand cut filet grilled to your liking, finished with a red wine reduction
served with choice of two sides
\$29

GARLIC SHRIMP & LOBSTER RAVIOLI

sautéed garlic shrimp over lobster-filled ravioli, tossed in a lemon-dill cream sauce
served with a side salad.
\$26

OVEN-ROASTED TURKEY PANINI

sliced roasted turkey breast, melted swiss cheese, fresh guacamole, and bacon aioli,
pressed and grilled on thick-cut country white bread
served with french fries
\$15

PRIME RIB

(thursday through saturday: 4pm to close)
served with choice of two sides
\$28

STRAWBERRY SHORTCAKE

buttery house baked biscuit split and layered with
sweet strawberries and fresh whipped cream
\$8