

— SMALL PLATES —

FRIED ZUCCHINI	6.5
Fresh zucchini, panko breading, Reggiano Parmesan, marinara	
STEAK QUESADILLA*	12
Fire roasted vegetables, four cheese medley, pico de gallo, guacamole, sour cream	
TAVERN NACHOS	6
Chips, sharp cheddar, Applewood smoked bacon, scallions, sour cream	
Add Guacamole 1.5	
CRAB CAKE	10
Jumbo lump crab, hearth-oven roasted, corn salsa and rémoulade sauce	
CRISP CALAMARI	12
Crisp calamari and banana peppers, house-made marinara	
ROASTED TOMATO & SHRIMP BRUSCHETTA	11
Shrimp sautéed with garlic, white wine, lemon, tomatoes, parsley and butter, served on an oven roasted crostini	
KENTUCKY BEER CHEESE-STUFFED PEPPERS	8
Peppadews, pretzel crostini, crudités	
PARKERS DYNAMITE STICKS	12
Crisp flatbread stuffed with seared Gulf shrimp, Applewood smoked bacon, Andouille sausage, red peppers and four cheese medley, served with spicy tomato-cheese sauce	
Additional Dynamite Sticks each 3	
MUSSELS	13
White wine, garlic, grilled bread, butter, lemon juice, parsley	
MARGHERITA PIZZA	13
Fresh basil, tomato sauce, fresh mozzarella cheese, extra virgin olive oil	
CHARCOAL-GRILLED CHICKEN PIZZA	14
Tomato sauce, farmstead goat cheese, caramelized onion, baby arugula, pickled red onion, balsamic vinaigrette	
HUMMUS	8
Feta cheese, tomatoes, onion, cured olives, crisp herb flatbread	

— SOUPS & SALADS —

SOUP OF THE DAY	CUP 3.5	BOWL 5.5
FRENCH ONION SOUP	6.5	
Hearth-oven baked, Emmental & Gruyère cheese		
PARKERS CHOPPED SALAD	7/11	
Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing		
CAESAR SALAD	6/11	
Hearts of romaine, house-made dressing, garlic croutons and Reggiano Parmesan		
SPINACH SALAD	7/13	
Spinach, almonds, Montmorency dried cherries, farmstead goat cheese, apple cider vinaigrette		
TAVERN WEDGE	7.5	
Iceberg, Maytag blue cheese, Applewood smoked bacon, tomato		
TAVERN CHOPPED SALAD WITH BLACKENED CAB FLATIRON STEAK*	18	
Iceberg lettuce, Applewood smoked bacon, Maytag blue cheese, tomato, red onion, scallions, herb parmesan dressing		
CLASSIC COBB	15	
Charcoal-grilled chicken breast, crumbled Maytag blue cheese, hard-boiled egg, Applewood smoked bacon, chopped tomato, corn, edamame, romaine, honey bacon dressing		
CAESAR SALAD WITH HEARTH ROASTED SALMON* ...	17	
Hearts of romaine, house-made dressing, garlic croutons, Reggiano Parmesan		
With Charcoal-Grilled Chicken Breast 15		
ALSATIAN CHICKEN	14.5	
Grilled chicken breast, Maytag blue cheese, field greens, sautéed apples, candied walnuts, apple cider vinaigrette		
BUTTERMILK FRIED CHICKEN SALAD	13	
Romaine, sharp cheddar, hard-boiled egg, red onion, tomato, honey mustard ranch dressing		

PARKERS

— BLUE ASH TAVERN —

LUNCH

HOUSE SPECIALTIES

CHICKEN POT PIE	14
Braised Gerber's Farm chicken, carrots, celery, onions, red bliss potatoes and fresh herbs topped with a puff pastry crust	
VEGETARIAN CHILI & CAESAR SALAD	10
Garden vegetables and legumes simmered in a rich tomato sauce, served over multigrain medley, Reggiano Parmesan, crostini	
TAVERN MACARONI & CHEESE	13
Tortiglioni pasta, chicken breast, Andouille sausage, Applewood smoked bacon, scallions, spicy tomato cream sauce with Reggiano Parmesan panko crumb topping	
TORTIGLIONI WITH BROCCOLINI & ROASTED ITALIAN SAUSAGE	11
Roasted red pepper, caramelized onion, spicy marinara, Reggiano Parmesan	
TAVERN PIZZA & SALAD	11
Individual flatbread and choice of a smaller version of our Caesar or chopped salad	

SEAFOOD

FISH & CHIPS	18
Fresh Pacific cod, Gnarly Brown beer batter, coleslaw, French fries, tartar sauce	
CEDAR-PLANKED SCOTTISH SALMON*	18
Hearth-oven roasted, fresh seasonal vegetable, wild rice, white wine butter sauce	
PENNE PASTA WITH SHRIMP & SPINACH AGLIO OLIO	15
Garlic, olive oil, butter, tomatoes, roasted pine nuts, feta, Reggiano Parmesan	
CRAB CAKES	19
Two jumbo lump crab cakes, wild rice medley, fresh vegetable medley, Delmarva sauce	
PAN-SEARED TILAPIA	18
Sun-dried tomatoes, capers, olives, lemon and white wine, sautéed fresh spinach and Idaho mashed potatoes	

BURGERS & SANDWICHES*

Sandwich selections come with your choice of French fries, house-made chips or coleslaw.

PRIME RIB FRENCH DIP	17
Thin-sliced prime rib served with au jus on Tribeca Oven French bread, Wisconsin Gruyère cheese	
TAVERN CHEESEBURGER	12
Half pound char-grilled Certified Angus Beef topped with your choice of one cheese: American, Maytag blue, Cabot sharp cheddar, Emmental Swiss, Monterey Jack or Pepper Jack, and lettuce and tomato on a challah bun	
KENTUCKY HOT BROWN	12.5
Griddled Texas toast, Ohio raised turkey, Mornay sauce, Applewood smoked bacon, tomato	
LAMB BURGER	15
Challah bun, pesto mayonnaise, feta cheese, arugula, tomato jam	
BARBECUED PORK SANDWICH	11
House-smoked pork shoulder, topped with coleslaw, served with sweet potato fries	
GRILLED TUNA PANINI	10
White albacore tuna salad, marble rye, sharp cheddar cheese, tomato	
REUBEN GRILL	12
Classic corned beef brisket, Swiss cheese, sauerkraut, Thousand Island, grilled on marble rye	
PARKERS TRIFECTA	12
A cup of our fresh soup of the day, our half sandwich selection of the day, plus your choice of French fries, coleslaw or house-made chips	
With French Onion Soup add 2	
CRISPY FISH SANDWICH	14
Gnarly Brown beer battered Pacific cod, challah bun, tartar sauce, lettuce, tomato	
GRILLED TURKEY CLUB	11.5
Smoked turkey, Applewood smoked bacon, lettuce, tomato, mayonnaise, sharp cheddar, Monterey Jack, grilled multigrain bread	
GRILLED CHICKEN WITH AVOCADO	13
Applewood smoked bacon, honey mustard ranch, Emmental Swiss cheese, stirato roll	
TAVERN ITALIAN VEGETABLE SANDWICH	12.5
Roasted portobello, red bell pepper, grilled zucchini, summer squash, caramelized onion, crisp fried eggplant, buffalo mozzarella, arugula, rosemary garlic aioli	

*These items may be served undercooked or raw. Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness.

 Certified Angus Beef