

SNACKS



Buffalo Tacos - 6

buffalo vinaigrette, chicken, gorgonzola, mesclun, garlic aioli

Italian Tacos - 6

marinated chicken, three cheese, checca, parmesan, chili aioli

Crispy Brussels Sprouts - 7

candied bacon, asiago, balsamic glaze

Spinach & Artichoke Fondue - 8

spinach, artichoke, gruyere, checca, tortilla chips

Potchos - 8

potato chips, gorgonzola, parmesan cream sauce, applewood-smoked bacon, scallions

Eggplant Chips - 8

parmesan panko crusted eggplant, chipotle sun-dried tomato aioli

Parmesan Truffle Fries - 7

hand cut Idaho potatoes, sea salt, parmesan, parsley, truffle aioli

Calamari - 10

pomodoro sauce, pesto aioli

Wings - 10

buffalo vinaigrette, blue cheese dressing, celery

Mac & Cheese - 9

cavatappi, chicken, parmesan, aged provolone, asiago, gorgonzola, caramelized onion

SALADS



ADD: roasted chicken +2 grilled chicken +4
grilled shrimp +6

Mista - 7

mesclun, mozzarella, tomato, cucumber, red onion, kalamata olives, balsamic vinaigrette

Southern Caesar - 7

romaine, radicchio, southern caesar dressing, cornbread croutons, parmesan

Arugula - 9

warm goat cheese croquette, pickled seasonal berries, spiced pumpkin seeds

Chicken Gorgonzola - 10

greens, roasted chicken, gorgonzola, bacon, kalamata olives, tomato, scallions, roasted garlic vinaigrette

Artuzzi - 12

mixed greens, roasted chicken, salami, mozzarella, parmesan, scallion, boiled egg, green olives, pepperoncini, cucumber, tomato, red wine vinaigrette

SANDWICHES & BURGERS



Served with hand cut fries. Substitute side Mista or Caesar salad +1. Burgers cooked medium unless specified.

Meatball - 8

house grind, mozzarella, pomodoro, parmesan, french roll

Chicken Club - 12

prosciutto, pancetta, provolone, tomato, arugula, pesto aioli, sourdough

Chicken Parmesan - 11

herb breadcrumbs, pomodoro, mozzarella, parmesan, french roll

French Dip - 10

roast beef, caramelized onions, gruyere, truffle aioli, french roll

Grilled Cheese - 11

gruyere, smoked gouda, fontina, sourdough, tomato-gin soup, parmesan crisp

Crispy Eggplant - 9

roasted peppers, goat cheese, spinach, tomato, cherry pepper relish, garlic aioli

Buford Burger* - 9

1/2 lb. fresh black angus, american, lettuce, tomato, brioche bun

Krispy Kreme Burger* - 14

1/2 lb. fresh black angus, applewood-smoked bacon, caramelized onions, american, bbq sauce, topped with two Krispy Kreme donuts as the bun

Maytag Burger* - 11

1/2 lb. fresh black angus, gruyere, gorgonzola, applewood-smoked bacon, caramelized onions, roasted garlic aioli, brioche bun

-KIDS-

Pasta - 3.5

cavatappi pasta, choice of pomodoro, alfredo or butter

Pizza - 3.5

tomato sauce, pizza cheese

Grilled Cheese - 3.5

french fries

PIZZA



Available in 8 inch/14 inch sizes. Our dough is made fresh with Caputo 00 flour, toasted flax seed & local honey. Our pizza cheese is shredded in house and is a blend of mozzarella, fontina & aged provolone. No substitutions.

Donna Rosa - 8/14

checca, fresh mozzarella, parmesan, basil, oregano, olive oil, garlic

Margherita - 9/17

fresh mozzarella, basil, tomato sauce, oregano, olive oil, thyme

Meatatarian - 9/17

pepperoni, sweet italian sausage, applewood smoked bacon, parmesan, tomato sauce, oregano

BBQ Chicken - 9/17

sweet bbq sauce, roasted chicken, smoked gouda, parmesan, red onion, cilantro

Buford Drive - 9/17

chicken sausage, sun-dried tomatoes, red onion, roasted red pepper, roasted cremini mushrooms, rosetti sauce, dash of basil pesto

Eat Your Veggies - 9/17

garlic oil, pesto, spinach, cremini mushrooms, eggplant, sun-dried tomato, red onion, roasted red pepper, asiago, pizza cheese

Magic Mushroom - 9/17

garlic oil, ricotta-mascarpone, cremini mushrooms, shiitake mushrooms, spinach, red onion, fresh mozzarella

Some Like It Hot - 10/19

capicola, spicy sausage, roasted yellow pepper, red onion, tomato sauce, cherry pepper, chili oil

Build Your Own - 7/12

tomato sauce (red), ricotta-mascarpone (white), pesto or rosetti (pink) with pizza cheese

TOPPINGS

Meat - 1/2

pepperoni
sweet italian sausage
spicy italian sausage
applewood smoked bacon
roasted chicken
chicken sausage
meatballs
pancetta - 1.5/3
capicola - 1.5/3
prosciutto - 1.5/3

Cheese - 1.5/3

fresh mozzarella
gorgonzola
goat cheese
ricotta
smoked gouda
pizza cheese
asiago

Vegetable - 1/2

spinach
red onion
caramelized onion
cremini mushrooms
shiitake mushrooms
kalamata olives
green olives
fresh basil
roasted red peppers
cherry peppers
pepperoncini peppers
jalapenos
sun-dried tomato
fresh tomato
eggplant
checca
pesto

PLATES



Substitute whole wheat pasta +1. ADD: side Mista or Caesar salad +2.5, spinach +1, roasted chicken +2, grilled chicken +4, italian sausage +2.5, meatballs +4, shrimp +6

Spaghetini Pomodoro - 8

classic tomato sauce, basil

Fettuccine Alfredo - 10

cream sauce, butter, white wine, parmesan, asiago, provolone, garlic

Penne Bosco - 12

roasted chicken, mushrooms, sun-dried tomato, garlic, scallion, basil, marsala, chicken stock, parmesan, cream

Cheese Tortellini - 12

ala vodka sauce, parmesan, pesto

Shrimp Linguine - 14

basil, lemon, white wine, capers, tomato, spinach, cherry peppers, parmesan

Classic Lasagna - 10

triple layered pasta, beef, italian sausage, ricotta, blended cheese, pomodoro

Chicken Parmesan - 13

herb breadcrumbs, pomodoro, mozzarella, side of spaghetini pomodoro

Parmesan Crusted Chicken - 14

grilled chicken, garlic panko breadcrumbs, side of penne alfredo

Fish & Chips - 13

parma ale-battered cod, fresh cut fries, tartar sauce, lemon

-DESSERTS-

Grilled Donut Sundae - 5

warm Krispy Kreme donut, vanilla ice cream, caramel and chocolate sauce, whipped cream

Mini Cannolis - 3

Ask about our cheesecake specials

PARMA

TAVERN

BOTTLED BEER



- Budweiser - 3.5
- Bud Light - 3.5
- Miller Lite - 3.5
- Coors Light - 3.5
- Michelob Ultra - 4
- PBR Tallboy in a can - 3
- Bitburger non-alcoholic - 3.5

DRAFT BEER



- Parma Ale 16 oz. 5.1% - 2
- Yuengling 16 oz. American Lager 4.4% - 4.5
- Sweetwater Rotating Tap 16 oz. - MKT
- Foothills Hoppyum IPA 16 oz. IPA 6.3% - 6.25
- Blue Moon 16 oz. Belgian White 5.4% - 4.5
- Stella Artois 40 cL Euro Pale Lager 5.0% - 5.5
- Guinness 16 oz. Irish Dry Stout 4.2% - 6.5
- Chimay Red Cap 25 cL Trappist Ale 8.0% - 9

CRAFT BEER



- Heavy Seas Loose Cannon IPA - 5.5**
7.3% Burnished gold with a rich citrus hop aroma. 3 lbs. of hops per barrel
- Creature Comforts Tropicalia IPA - 5.5**
6.6% balanced, soft, and juicy. Ripe passion fruit and citrus hop aroma lead to a full, fruit-forward hop flavor
- Lagunitas IPA - 5.5**
6.2% Well rounded and highly drinkable. Caramel malt barley mellows out 43 different hops
- Allagash White Belgian White Ale - 6.5**
5.2% Hints of citrus and spice. Light bodied and refreshing
- Left Hand Milk Stout - 5.5**
5.2% Award-winning stout brimming with chocolate and coffee flavors and creamy texture
- Victory Golden Monkey Belgian Triple - 6.5**
9.5% Hints of clove and banana mingle with citrus, pear and spice flavor
- Angry Orchard Cider - 5.5**
5% Crisp and refreshing with sweet apple notes and a hint of Fuji apples

WHITE WINE

Glass/Bottle



- Citra Pinot Grigio *Italy* - 5/19
- Skyfall Pinot Gris *Wa State* - 8/31
- Weinkeller Erbach Riesling *Germany* - 8/31
- Chateau St. Michelle Riesling *Wa State* - 8/31
- Uppercut Sauvignon Blanc *California* - 7/27
- Matua Sauvignon Blanc *New Zealand* - 8/31
- Twisted Chardonnay *California* - 5/19
- Spellbound Chardonnay *California* - 9/34
- Ela Vinho Verde *Portugal* - 7/27
- Castell De Raimat Albarino *Spain* - 7/27
- Twisted Moscato *California* - 5/19
- Beso White Sangria *Spain* - 8

RED WINE

Glass/Bottle



- Trinity Oaks Pinot Noir *California* - 5/19
- Black Sheep Pinot Noir *California* - 7/27
- Ca'Donini Merlot *Italy* - 6/23
- 181 Merlot *California* - 8/31
- Pascal Toso Malbec *Argentina* - 8/31
- 14 Hands Hot to Trot *Red Blend Wa* - 8/31
- Twisted Cabernet *California* - 5/19
- Caliterra Reserva Cabernet *Chile* - 8/31
- El Coto Crianza *Spain* - 8/31
- Marchesi di Barolo Barbera *Italy* - 9/34
- Beso Red Sangria *Spain* - 8

PINK/BUBBLY/SWEET

Glass/Bottle



- Da Luca Prosecco *Split Italy* - 6
- Cavicchioli Lambrusco *Italy* - 6/23

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- Parma Rustic Tavern
- ParmaTavern