



STARTERS AND MORE

HOUSE MADE POTATO CHIPS	6
french onion dip	
HANDCUT FRIES	6
POTATO PIEROGI (4)	11
sautéed onions/sour cream	
POTATO PANCAKES (3)	10.5
Apple-cranberry chutney/sour cream	
TACOS—(2)	9
CAJUN SHRIMP* OR HARISSA SEASONED CHICKEN	
tequila-lime pico/avocado/slaw/cilantro crema	
FRIED CHICKEN FINGERS (4)	8
Choice of Honey Mustard, BBQ Sauce or Buttermilk Ranch, Buffalo	
<i>Make it a dinner, add 2 sides for \$5</i>	
VEGAN TOFU “Wings” (5)	12
panko breaded/buffalo sauce/candied jalapenos/vegan ranch	
<i>Make it a dinner, add 2 sides for \$5</i>	
SUNSHINE SALAD	half 5 full 10
spinach/feta/mandarin orange/almond/cranberry/citrus vinaigrette	
<i>Add grilled chicken 4 Add shrimp* 5</i>	
SOUTHWEST SALAD	half 5 full 10
spinach/pico/smoked cheddar/black bean/bacon/avocado/ranch	
<i>Add harissa chicken 4 Add cajun shrimp* 5</i>	

SANDWICHES

Served with Handcut Fries

CHEDDAR BACON BURGER	13
1/3 black angus patty/smoked cheddar/bacon/tomato/brioche bun	
TAVERN CHEESEBURGER	10.5
1/3 black angus patty/American cheese/lettuce/tomato/pickle/brioche bun	
AMERICAN PATTY MELT	11
1/3 black angus patty/American cheese/sautéed onion/toasted rye/pickle	
CHICKEN SANDWICH	12
grilled breast/bacon/smoked cheddar/sautéed onions/house bbq/brioche bun	
HOT PASTRAMI	14
Swiss cheese/rye bread/slaw on side/horseradish cream sauce on side	

Sub for fries: regular side 1.5 Mac and Cheese 2.5 1/2 Salad 3.5

Regular Sides \$4

Vinegar Slaw, Black Beans, Cheesy Grits,
Coconut Basmati Rice, Sautéed Spinach

ENTREES

BEER BATTERED FISH FRY 15.5

...featured on the Travel Channel's Delicious Destinations
beer batter/hand-dipped haddock/
asiago mac & cheese/vinegar slaw/tartar sauce

Try a “Gotta Haddock” Lager, locally brewed exclusively
for Prosperity Social Club by *Sibling Revelry Brewery*, 16oz \$6

HUNGARIAN STYLE STUFFED CABBAGE	15
Two pork and beef rolls/mashed potatoes/ paprika-sour cream-sauerkraut sauce	
CABBAGE AND NOODLES WITH KIELBASKI	13
egg noodles/bacon/butter/cabbage/keilbaski	

ETHNIC PLATTER - a taste of everything! 22

One Hungarian Stuffed Cabbage Roll/2 potato pierogi/
1 potato pancake/cabbage and noodles with kielbaski/
apple-cranberry chutney/sour cream

SHEPHERD'S PIE	14
Seasoned ground beef/peas/carrots/corn/smoked cheddar/ mashed potatoes	
SHRIMP* AND GRITS	16
shrimp/smoked andouille sausage/peppers/onions/ smoked cheddar grits/cajun sauce <i>Add fried egg 1.5</i>	
PASTA POMADORA	11.5
roasted tomato/spinach/garlic/white wine beurre blanc/ asiago cheese/linguini	
<i>Add chicken OR andouille sausage 4 Add shrimp* 5</i>	
PROSPERITY BOWL (vegan + gluten free)	10.5
black beans+pepper+onions/slaw/pico de gallo/avocado/ coconut basmati rice	
<i>Add tofu or harissa chicken 4 Add cajun shrimp* 5</i>	

MAC AND CHEESE 11

Asiago/parmesan/pasta shells/toasted golden brown

ADD IN 1.5 EACH: roasted tomato/spinach/roasted garlic/
caramelized onion/candied jalapeños/
roasted banana peppers/roasted jalapenos
ADD IN 2.5 EACH: harissa seasoned chicken/kielbaski/bacon/
pastrami/smoked andouille sausage

BOTTLES AND CANS:

New Holland Tangerine IPA, can	7.5
FatHeads Sunshine Daydream Session IPA	6
Jackie O's Chumolungma Brown Ale, can	5.5
Okocim 16oz can (Poland)	5
Weihenstephaner Hefe Weiss (Germany)	6
Duvel Strong Ale (Belgium)	9
Ayinger Celebrator Doppelbock	8
Schofferhofer Grapefruit Hefeweizen	6
Fat Heads Bumbleberry	6
Dogfish Head Sea Quench session sour, can	5
Tecate, can	4
Miller Lt, Miller High Life	3

SANGRIA!

Made in-house and delicious!

TRADITIONAL BURGANDY

\$6.5 glass \$22 pitcher
Available for 16oz carry out, TOO!

BEER ON TAP:

“Gotta Haddock” Lager	6.0
Fatheads Headhunter IPA	6.5
<i>Rotating Seasonals—Ask your Server!</i>	

OLD SCHOOL BEERS:

P.O.C Pilsner, can	4.25
Strohs, PBR can	2

WHITE CLAW —ask your server for flavors	5
NA Beer: Sharps	4