

TRADITION
IN EVERY BITE

INNOVATION
IN EVERY DISH



*A Robinson
Tradition*

DINNER MENU • 2026-2027

Great Food • Real Experience • Student Made

TAVERN ENTRÉES

Tavern Skillet Mac & Cheese \$12

House-made creamy four-cheese sauce and rotini pasta tossed with ground beef, bacon, onions, and fresh tomatoes. Baked with a panko-cheese topping.

Brisket Skillet Mac & Cheese \$16

House-made creamy four-cheese sauce and rotini pasta tossed with smoked brisket and Dr. Pepper BBQ sauce. Baked with a panko-cheese topping and finished with a drizzle of Dr. Pepper BBQ sauce.

Chicken Parmesan \$16

Crispy breaded chicken topped with house marinara and melted mozzarella and provolone, served with pasta marinara, a garden side salad, and warm Garlic Texas toast.

Smoked Brisket Dinner \$18

Tender, slow-smoked beef brisket served with house-made potato salad, a garden side salad, and warm Garlic Texas toast.

Award-Winning Tavern Burger \$15

Our signature double smash burger topped with American cheese, Tavern bacon, crisp lettuce, tomato, onion, house-made Tavern pickles, and roasted garlic aioli on a toasted bun. Served with your choice of side.

Impossible™ patty available +\$2

Tavern Cheesesteak \$15

Marinated Philly steak with sautéed onions and peppers, melted provolone, and house-made garlic aioli on a toasted hoagie roll. Served with your choice of side.

Vegetarian option: substitute marinated mushrooms.

Tampa Cuban Sandwich \$14

Ham, mojo-roasted pork, Genoa salami, Swiss cheese, Tavern pickles, and our signature Cuban sauce on authentic La Segunda Cuban bread, hot pressed and finished with honey butter. Served with your choice of side.

Smoked Brisket Sandwich \$15

Tender, slow-smoked brisket piled high on Garlic Texas toast and served with your choice of side.

Roasted Veggie Hummus Wrap \$12

House-made roasted red pepper hummus, roasted seasonal vegetables, carrots, tomatoes, and fresh arugula wrapped in a spinach tortilla. Served with your choice of side.

Tavern House Salad \$13

Dragons' Breath seasoned grilled chicken, Tavern bacon, smoked Gouda, cherry tomatoes, banana peppers, and fresh mixed greens topped with our famous BRE – Best Ranch Ever! Served with warm Garlic Texas toast.

CHOICE OF SIDE: House-Made Potato Salad • Kettle-Cooked Chips
Upgrade to Garden Side Salad or Cup of Soup +\$2

SOMETHING SWEET

Seasonal Bread Pudding \$7

Warm house-made bread pudding with a rich, comforting finish.

Key Lime Pie \$7

A Florida favorite with a cool, sweet and tangy key lime filling.

Tavern Cookie Skillet \$8

Warm Tavern chocolate chip cookie baked skillet-style and topped with vanilla ice cream, mini-Hershey's chocolate chips, chocolate and caramel drizzle.

SIDES

Chef's Soup of the Day \$5

Garden Side Salad \$5

House-Made Potato Salad \$4

Kettle-Cooked Chips \$3

GOOD FOOD
BUILDS BRIGHTER
TOMORROWS

TAVERN DRINKS

Fresh-Squeezed Lemonade \$3

(Classic • Hibiscus)

Fresh-Brewed Iced Tea \$3

(Sweet • Unsweet • Hibiscus)

Assorted Bottled Sodas \$3

Every meal at The Knights Tavern is prepared and served by Robinson High School Culinary Arts students. Your support provides our students with hands-on experience in culinary arts, hospitality, and restaurant management.

Thank you for supporting the next generation of culinary professionals!

Instagram: @rhs_knightstavern
Facebook: Knights Tavern



HANDS-ON LEARNING
REAL EXPERIENCE • REAL IMPACT

