



### **BAR SNACKS**

- BACON POPCORN \$3
- CLASSIC DEVEILED EGG \$3
- DEVEILED EGG TRIFECTA \$6
- BEEF TENDERLOIN SKEWERS \$5
- MARINATED OLIVES \$6

### **BOWLS AND PLATES**

- TOMATO BISQUE ~ PARMESAN CROUTON \$4/7
- TAVERN GREENS ~ TOMATO, PARMESAN, AGED BALSAMIC \$5/8
- HEIRLOOM TOMATO CAPRESE ~ HOUSE STRETCHED MOZZARELLA, BASIL PESTO, BALSAMIC \$12
- ROASTED CHICKEN ARUGULA CAESAR SALAD \$10
- N.Y. STRIP STEAK SALAD ~ STILTON, TOMATO, PEPPERCORN DRESSING \$14
- TAVERN COBB ~ OUR TAKE ON THE CLASSIC \$8/12
- FARMERS MARKET QUICHE ~ TAVERN GREENS \$10
- SOUP & SALAD ~ CHOICE OF SOUP, TAVERN GREENS\* \$8
- \*SUBSTITUTE ANY OF OUR OTHER SALADS FOR AN ADDITIONAL \$5*
- \*ADD CHICKEN TO ANY SALAD \$4*

### **SANDWICHES**

- TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN, FRITES \$13
- TAVERN CLUB ~ HOUSE BAKED HONEY WHEAT, FRITES \$10
- DAILY GRILLED CHEESE ~ CHEF'S CHOICE W/ TOMATO BISQUE \$10
- FRESH VEGETABLE WRAP ~ LOMAH CHEESE & PEPPERCORN DRESSING \$9

### **ENTREE**

- GRILLED ATLANTIC SALMON FILET ~ SAFFRON-TOMATO COUS COUS, LEMON OIL \$16
- GRILLED MARKET VEGETABLES ~ HEIRLOOM BEAN SUCCOTASH, BASIL PESTO, PRESERVED LEMON \$13
- FISH & CHIPS ~ BEER BATTERED, GRILLED LEMON, SAUCE GRIBICHE \$15
- STEAK FRITES ~ 14OZ. NEW YORK STRIP & SHALLOT BUTTER \$20

### **SIDES**

- FRITES \$5
- ANGRY MAC & CHEESE \$8
- GRILLED FARMERS MARKET VEGETABLES \$6
- HEIRLOOM BEAN SUCCOTASH \$6

### **DESSERTS**

- DARK CHERRY & CHOCOLATE BREAD PUDDING ~ TOASTED ALMOND CRÈME ANGLAISE \$7
- FLOURLESS CHOCOLATE TORTE ~ RASPBERRY COULIS \$7
- PORTER PEACHES & CREAM COBBLER ~ VANILLA BEAN ICE CREAM \$10
- TAVERN ICE CREAM SANDWICH ~ CHEF'S DAILY CHOICE \$5

EXECUTIVE CHEF ~ GRANT VESPASIAN      PASTRY CHEF ~ DAVID ROBUCK

*\*CONSUMING RAW OR UNDERCOOKED MEAT COULD POSE A HEALTH RISK  
THE TAVERN TAKES PRIDE IN USING INGREDIENTS FROM LOCAL FARMERS AND PURVEYORS*