



BAR SNACKS

BACON POPCORN \$3
CLASSIC DEVEILED EGG \$3
DEVEILED EGG TRIFECTA \$6
BEEF TENDERLOIN SKEWERS \$5
MARINATED OLIVES \$6
HOUSEMADE PICKLES \$4

BOWLS AND PLATES

TOMATO BISQUE ~ PARMESAN CROUTON \$4/7
TAVERN GREENS ~ TOMATO, PARMESAN, AGED BALSAMIC \$5
HEIRLOOM TOMATO CAPRESE ~ HOUSE STRETCHED MOZZARELLA, BASIL PESTO, BALSAMIC \$12
ROASTED CHICKEN ARUGULA CAESAR SALAD \$10
HOUSE SMOKED SALMON SPREAD \$8
ARTISAN CHEESE BOARD ~ CHEF'S SELECTION \$19
CHARCUTERIE PLATE ~ CHEF'S SELECTION \$14
CHARCUTERIE & ARTISAN CHEESE COMBINATION \$30

ENTREE

TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN, FRITES \$13
GRILLED MARKET VEGETABLES ~ HEIRLOOM BEAN SUCCOTASH, BASIL PESTO, PRESERVED LEMON \$16
ROASTED CHICKEN ~ POLENTA, WILTED GREENS, HEIRLOOM TOMATO SALAD \$18
FILET OF BEEF ~ SMASHED POTATO, WILTED GREENS, LEMON-CAPER GREMOLATA \$32
FISH & CHIPS ~ BEER BATTERED, MUSHY PEAS, SAUCE GRIBICHE \$20
GRILLED ATLANTIC SALMON FILET ~ VEGETABLE COUS COUS, LEMON OIL \$22
STEAK FRITES ~ 14oz. NEW YORK STRIP & SHALLOT BUTTER \$25
BONE IN PORK CHOP ~ HEIRLOOM BEAN SUCCOTASH, PORTER PEACH COMPOTE, STILTON
SINGLE BONE 10oz. \$22 DOUBLE BONE 16oz. \$28

SIDES

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

6 PACK FOR THE KITCHEN \$10

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