

~ SALADS ~

Tavern Salad

garden greens salad, local goats cheese, kalamata olives, chardonnay vinaigrette

8.

Tavern Caesar

romaine lettuce, white anchovies, sundried tomato, garlic croutons, and parmesan dressing

8.

~ APPETIZERS ~

Grilled Portobello Carpaccio

baby arugula, balsamic shallot relish, feta cheese

11.

Cauliflower Soup

roasted scallops, hazelnuts, and a black truffle puree

8.

House Cured Meats and Pate

with marinated olives, pickled fennel and ale mustard

13.

Mushroom Tart

with farmers cheese, caramelized onion, thyme, and balsamic reduction

12.50

Local Tomato and Fresh Mozzarella Stack

with petite greens, balsamic syrup, and basil oil

9.50

A gratuity of 18% may be added to parties of 8 or more.
Food allergies? Please notify your server.

~ MAIN PLATES ~

Braised Beef Short Ribs

horseradish scallop potato, barolo reduction, roasted asparagus

29.

Grilled Filet Mignon

with a sweet garlic polenta cake, oven cured tomatoes, baby green beans, and a truffle herb cream

35.

Roasted Pork Loin

with parsnip rum pudding, curry honey vinaigrette

21.

Grilled Salmon

roasted golden beets and bell peppers, french lentils, caviar-dill butter

24.

Pan Roasted Duck Breast

with a sweet potato-green peppercorn puree, blackberry gastrique

21.

Chablis Steamed Mussels

with saffron and cured tomatoes, garlic whipped potatoes, and grilled crostini

19.

Grilled Misty Knoll Chicken Breast

with a scallion-potato cake in a herb pan sauce

19.

Portobello and Goats Cheese Ravioli

with a brown butter-sage sauce topped with crisp onions

18.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.