

*Coleman Brook*  
TAVERN

*Dinner*

~ S A L A D S ~

*Tavern Salad*

butter lettuce with marinated tomatoes, sweet onions and cucumber with crumbled blue cheese 7.

*Classic Caesar*

thick cut romaine tossed in a creamy caesar dressing over grilled focaccia 8.

*Roasted Beet Salad*

roasted red and gold beets, poached pear and vermont chevre tossed with arugula and pumpkin vinaigrette 9.

~ A P P E T I Z E R S ~

*French Onion Soup*

a rich, sherry-infused onion soup topped with a toasted crouton and melted swiss cheese 8.

*Ale-steamed Littleneck Clams*

a full pound, steamed in long trail ale with crisp country bread for dipping 11.

*Calamari*

lightly dusted and fried with marinara dip or tossed with oven-roasted tomatoes, capers, lemon confit, and goat cheese 10.

*Pork Belly*

bourbon braised with an orange cranberry relish 10.

*Apricot Baked Brie*

filled with apricot on a fire-roasted apple and butternut squash compote with warm country bread 8.

*Wild Mushroom Strudel*

with golden beet and honey coulis on a warm winter slaw of fennel, daikon, bacon vinaigrette and carrots 12.

*Maple-cured Salmon*

gravlax on arugula tossed in citrus vinaigrette with caviar and crème fraîche 15.

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

~ M A I N P L A T E S ~

*Short Ribs of Beef*

cognac and cranberry braised on a bed of yukon gold mashed potatoes 29.

*Sesame-coated Abi Tuna*

line caught with vegetables and noodles tossed in a peanut sauce 26.

*Niman Ranch Pork Loin*

grilled with a pineapple salsa and black bean pico over rice pilaf 21.

*Seafood Risotto*

lobster, shrimp, littleneck clams and scallops tossed with saffron 31.

*NY Strip Steak*

grilled with herbed butter and cheddar scalloped potatoes 35.

*Cervena Ranch Venison*

grilled sliced loin with cranberry demi-glace and yukon gold mashed potatoes 32.

*Long Island Duck*

roasted half duck with a black currant peppercorn sauce and rice pilaf 22.

*Tavern Steak*

hanger steak with wild mushroom ragoût, roasted garlic demi-glace and yukon gold mashed potatoes 28.

*New England Cassoulet*

venison sausage and duck confit cooked slowly with white beans 24.

*Cashew Chicken*

cashew-cruste half organic chicken with apple cider jus and cheddar scalloped potatoes 19.

*Vegetarian Pappardelle*

pan-tossed with wild mushroom ragoût, fennel, roasted peppers, white beans, pesto and baby mozzarella 18.

*Striped Bass*

roasted spinach and filo-wrapped on a roasted pepper coulis with rice pilaf 32.

*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.*