

# DINNER

## FOR THE TABLE

**Calamari 18.**  
*chimichurri, jalapeño-lime crema*

**Braised Beef Grilled Cheese Bites 18.**  
*cabernet cheddar, red wine–onion jam, arugula, mustard mayo*

**Roasted Carrots 16.**  
*yogurt, seed crumble, crispy chickpeas, herbs*

**Fries 10.**  
*Tavern mayo*  
**UPGRADE** to truffle fries +3

## APPETIZERS

**Shrimp Cocktail 18.**  
*cocktail sauce, lemon*

**Beef Tartare 20.**  
*egg yolk, pickle, shallot, mustard, crostini*

**Caesar Salad 16.**  
*romaine, double-smoked bacon, Parmesan, croutons*

**Ploughman’s Board 24.**  
*cured meats and cheeses, pickles, mustard, foccacia*

**Vegan Spinach Dip 17.**  
*cashew, artichoke heart, crispy tortilla*

**Baked Feta 17.**  
*fig, pistachio, Osprey Bluffs honey, thyme, crostini*

**Crab Cake 18.**  
*endive, red oak lettuce, pickled mustard, shallot vinaigrette*

**Tavern Salad 16.**  
*mixed greens, whipped goat cheese, beets, walnut, orange vinaigrette*

*Please inform your server of any dietary restrictions or allergies.  
While we accommodate allergies, we do not guarantee an allergen-free kitchen.  
A gratuity of 18% will be added to parties of 8 or more.*

CHEF DE CUISINE *Marco Battaglia*  
GENERAL MANAGER *Victor Szeverenyi*



## PASTA

**Spaghetti Carbonara 25.**  
*double-smoked bacon, soft-poached egg, white wine cream sauce, parmesan*

**Squash Risotto 25.**  
*smoked butternut, brown butter, sage, parmesan*

## MAINS

**Aberdeen Burger 24.**  
*aged cheddar, bacon, lettuce, tomato, Tavern mayo, sesame bun*

**10-oz. Pork Chop 30.**  
*smoked parsnip purée, poached pear, beets, potato-leek hash, pea shoots*

**Roasted Salmon 32.**  
*Brussels sprouts, barley, sunchoke, pine nuts, carrot-ginger sauce*

**Roasted Halibut 40.**  
*coconut clam broth, triple-cooked potatoes, roasted radishes, salsa verde, pea shoots*

**Lasagna Bolognese 28.**  
*Parmesan, provolone, mozzarella, pomodoro, basil*

**Braised Beef 42.**  
*pot-roasted vegetables, double-smoked bacon, shallot jam,crispy onions*

**Folia Farm Duck Confit 34.**  
*Parisienne gnocchi, braised red cabbage, jus, herbed breadcrumbs, watercress oil*

**Stuffed Pepper 23.**  
*Brussels sprout–lentil filling, chickpea purée, tahini*

**Chicken Breast 28.**  
*molasses baked beans, oyster mushroom, Swiss chard*

## FROM THE GRILL

*served with peppercorn jus, green beans, mushrooms, choice of fries or mashed potatoes*  
**ADD** garlic butter shrimp +15

**10-oz. Striploin 49.**  
**6-oz. Tenderloin 53.**

## DAILY FEATURES

**TUESDAY**  
**Burger 24.**

**WEDNESDAY**  
**Stuffed Pasta 30.**

**THURSDAY**  
**Scallops 39.**

