

LUNCH

APPS

Calamari 18.

chimichurri, jalapeño-lime crema

Vegan Spinach Dip 17.

cashew, artichoke heart, crispy tortilla

Fries 10.

Crab Cake 18.

endive, red oak lettuce, pickled mustard, shallot vinaigrette

Feature Soup 9.

SALADS

ADD *chicken 12. | blackened shrimp 15. | salmon 18.*

Tavern Salad 16.

mixed greens, whipped goat cheese, beets, walnut, orange vinaigrette

Caesar Salad 16.

romaine, double-smoked bacon, parmesan, croutons

Wedge Salad 16.

iceberg, bacon, tomatoes, crispy onions, blue cheese dressing

SANDWICHES

served with choice of Tavern Salad, fries, or feature soup

Aberdeen Burger 24.

aged cheddar, bacon, lettuce, tomato, Tavern mayo, sesame bun

Braised Beef Grilled Cheese 24.

cabernet cheddar, red wine-onion jam, arugula, mustard mayo

Chicken Parmesan 23.

kaiser bun, Parmesan aioli, marinara, caciocavallo cheese

Falafel Wrap 21.

tomato, lettuce, onion, cucumber, pickled turnip, tahini, beet yogurt

MAINS

Fish & Chips 22.

battered haddock, tartar sauce, lemon

Chicken Cobb Salad 25.

bacon, blue cheese, soft-boiled egg, avocado, tomato, romaine, shallot vinaigrette, Caesar dressing, croutons

Stuffed Pepper 23.

lentil-Brussels sprout filling, chickpea purée, tahini

Squash Risotto 25.

smoked butternut, brown butter, sage, parmesan

Spaghetti Carbonara 25.

double-smoked bacon, soft-poached egg, white wine cream sauce, parmesan

CHEF DE CUISINE

Marco Battaglia

GENERAL MANAGER

Victor Szeverenyi



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

