

# OYSTERS

HALF DOZEN 18 | DOZEN 34

## CHILLED

cocktail sauce, shaved horseradish, apple mignonette,  
lemon

## ROASTED

garlic herb butter, parsley

## STARTERS

### BAKED BRIE 16

blackberry jam, honey toasted almonds, grilled French  
bread, grapes, apples, honeycomb

### FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

### MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

### MINI CRAB CAKES 18

two jumbo lump crab cakes, roasted red pepper sauce,  
tarragon aioli

### SHORT RIBS 16

pomme purée, red wine demi glace, crispy shallots

### VENISON MEATBALLS 14

lingonberry gravy

### FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

## SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

### FRENCH ONION 8

braised caramelized onions, house ale, beef & chicken  
broth, garlic croutons, Gruyère cheese

### VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese,  
green onion

### TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow  
carrots, watermelon radish, citrus vinaigrette

### FARMER'S SALAD 15

local apples, gorgonzola, candied pecans, dried cherries,  
endives, frisée, maple-mustard vinaigrette

### BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons,  
shaved Grana Padana, parmesan crisp

### STEAK & BRUSSELS SALAD\* 23

filet tips, romaine, baby kale, blue cheese crumbles,  
bacon, heirloom cherry tomatoes, crispy brussel leaves,  
red onion, herb-buttermilk dressing

## PROTEINS

### BROWN ALE BUTTER CHICKEN 29

roasted chicken, thyme, ale

### FRIED CHICKEN 28

buttermilk brined, jalapeño honey, truffle mac

### PORK CHOP 31

16oz cider-brined chop, apple chutney, bourbon glaze

### SALMON 29

8oz Atlantic salmon, pan seared, sweet corn purée,  
roasted red pepper sauce, shaved fennel

### FILET MIGNON 7OZ 41 10OZ 52

1885 Angus beef filet, pan seared, bourbon green  
peppercorn sauce, green goddess butter, house beer  
mushrooms

## SANDWICHES

CHOICE OF CHIPS, FRIES, OR SALAD

### GRILLED ROSEMARY CHICKEN 15

smoked gouda, bacon, bibb lettuce, tomato, garlic aioli

### SPICY FRIED CHICKEN 18

house-made chili sauce, cilantro, cucumber, coleslaw

### TAVERN BURGER\* 18

8oz Angus beef, aged sharp cheddar, crispy bacon, bibb  
lettuce, red wine shallot aioli

### SPICY AVOCADO BURGER 18

8oz, pepper jack, chipotle aioli, bibb lettuce, jalapeños  
honey, avocado

### VEGGIE BURGER 16

black bean patty, avocado, lettuce, tomatoes, onions,  
chipotle aioli

### RIBEYE & CHEESE 24

prime rib, cheddar, braised caramelized onions, mushrooms,  
truffle aioli, au jus

### PULLED PORK 16

house smoked pork shoulder, carolina BBQ sauce, coleslaw,  
crispy shallots, toasted brioche

### BRAISED SHORT RIB GRILLED CHEESE 18

ancho-chili short ribs, Gruyère, aged cheddar, arugula,  
caramelized onions

### B.A.L.T. 18

chipotle aioli, lettuce, fried green tomatoes, bacon, avocado

## POTATOES

### HOUSE CUT FRITES 8

parsley, truffle aioli, ketchup

### SMOKED GOUDA MASHED 11

cream, garlic, smoked gouda

### SCALLOPED POTATOES 10

garlic, cream, cheddar, chives

### HOUSE CUT CHIPS 8

herb-buttermilk ranch

## SIDES

### FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, shaved truffle, garlic, panko  
breadcrumbs

### BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard  
vinaigrette

### ASPARAGUS 10

grilled, lemon, garlic aioli

### SAUTEED SPINACH 10

heirloom cherry tomatoes, garlic, olive oil