

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette,
lemon

ROASTED

garlic herb butter, parsley, panko

STARTERS

BAKED BRIE 16

fig jam, toasted almonds, grilled French bread, grapes,
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 mixed greens, roasted fall squash, radish, toasted
pepitas, shaved red onion, goat cheese, dried cranberries,
cider vinaigrette

BABY KALE & ROMAINE CAESAR 13

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

STEAK & BRUSSELS SALAD* 25

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, gouda mash

FRIED CHICKEN 28

buttermilk brined, jalapeño honey, truffle mac

SALMON 29

8oz, pan seared, sweet corn relish, roasted red pepper
sauce, asparagus

FILET MIGNON 7oz 41 10oz 52

pan seared, bourbon green peppercorn sauce, green
goddess butter, beer mushrooms

PORK CHOP 31

16oz ancho chili rubbed, spiced apple chutney,
bordelaise

SANDWICHES

CHOICE OF FRIES, OR SALAD

GRILLED ROSEMARY CHICKEN 16

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

SPICY FRIED CHICKEN 18

house-made chili sauce, cilantro, cucumber, coleslaw

TAVERN BURGER* 19

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

SPICY AVOCADO BURGER 20

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

VEGGIE BURGER 16

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

RIBEYE & CHEESE 26

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

PULLED PORK 17

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

BRAISED SHORT RIB GRILLED

CHEESE 19

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

B.A.L.T. 18

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

LUNCH FEATURE

SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter
add chicken 8, steak 10, shrimp 8, salmon 9

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

HOUSE CUT FRITES 8

parsely, truffle aioli, ketchup

SMOKED GOUDA MASH 10

cream, garlic, smoked gouda

ROASTED SQUASH 12

maple and cider glazed, dried cranberries, goat cheese
crumbles, pepitas