

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

STEAK TARTARE* 16

diced beef tenderloin, mustard, cornichons, shallots, capers, quail
egg, grilled French bread, house made chips

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

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

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, apple chutney, bourbon glaze

SALMON 29

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

ROCKFISH 35

7oz grilled filet, herb butter, leek broth, zucchini, cherry tomato
relish

FILET MIGNON 7Oz 41 10Oz 52

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

RIBEYE 47

14oz, porcini butter, bordelaise sauce, beer-butter mushrooms

PASTAS

BRAISED RABBIT 31

carrots, pearl onions, mushrooms, parmesan, hand-cut
wheat noodles

SEAFOOD LINGUINE 33

clams, shrimp, lump crab, rockfish, garlic butter, white wine

SANDWICHES

CHOICE OF FRIES, CHIPS OR TAVERN SALAD

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

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

SIDES

FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, toasted garlic, shaved truffles, panko
breadcrumbs

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard
vinaigrette

ASPARAGUS 10

grilled, garlic aioli

SAUTEED SPINACH 10

heirloom cherry tomatoes, garlic, olive oil

consuming raw or undercooked meats, seafood, shellfish or eggs may increase the risk of foodborne illness