

STARTERS

- FARMER'S BOARD** 18
regional cheeses (2), summer sausage, house beef jerky, peach jam, honey, grapes, rice crackers
- DUCK DEVEILED EGGS** 12
southern duck eggs, mayo, mustard, sweet relish, candied bacon, red sorrel microgreens
- WILD MUSHROOM CROSTINI** 15
whipped goat cheese, sautéed mushrooms, balsamic drizzle
- FRIED GOAT CHEESE** 15
panko crusted, jalapeño infused honey
- BAKED BRIE** 16
fig compote, toasted almonds, grilled French bread, grapes, honeycomb
- FRIED GREEN TOMATOES** 13
cornmeal crusted, basil aioli, crispy fried basil leaves
- MINI CRAB CAKES** 18
two jumbo lump crab cakes, roasted red pepper sauce, tarragon aioli
- VENISON MEATBALLS** 14
lingonberry gravy
- SHORT RIB** 14
3oz braised short rib, smoked gouda mash, bordelaise
- MUSSELS** 16
hard cider, bacon, blue cheese, caramelized onions

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

- FRENCH ONION** 9
braised caramelized onions, house ale, beef & chicken broth, garlic croutons, Gruyère cheese
- BABY KALE & ROMAINE CAESAR** 14
roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp
- TAVERN SALAD** 13
mixed greens, heirloom cherry tomatoes, shaved rainbow carrots, watermelon radish, citrus vinaigrette
- QUINOA SALAD** 16
red pepper, red onion, cucumber, avocado, goat cheese, lemon vinaigrette
- STEAK & BRUSSELS SALAD*** 28
filet tips, romaine, baby kale, blue cheese crumbles, bacon, heirloom cherry tomatoes, crispy brussel leaves, red onion, herb-buttermilk dressing

SIDES

- BROCCOLINI** 11
roasted, garlic butter
- SMOKED GOUDA MASH** 11
cream, garlic, smoked gouda
- FIVE CHEESE TRUFFLE MAC** 14
five cheese sauce, shaved truffle, garlic, panko breadcrumbs
- HOUSE CUT FRITES** 8
parsely, truffle aioli, ketchup
- BRUSSELS SPROUTS** 13
crispy shallots, applewood bacon, maple-mustard vinaigrette
- SEASONAL SIDE** 12
Ask your server about our seasonal side

SANDWICHES

CHOICE OF FRIES, OR SALAD

- VEGGIE BURGER** 18
black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli
- TAVERN BURGER*** 20
Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli
- SPICY AVOCADO BURGER** 21
Angus beef, pepper jack, chipotle aioli, bibb lettuce, jalapeño, honey, avocado
- RIBEYE & CHEESE** 26
shaved prime rib, cheddar, caramelized onions, mushrooms, truffle aioli, au jus
- PULLED PORK** 18
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
- SPICY FRIED CHICKEN**
house-made chili sauce, cilantro, cucumber, red and green cabbage slaw, watermelon radish

LUNCH FEATURES

- SPAGEHTTI SQUASH** 25
spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak 10, shrimp 8, salmon 9
- ROASTED TURKEY CLUB** 18
toasted wheat bread, turkey breast, mixed greens, tomato, avocado, bacon, garlic aioli

PROTEINS

- BROWN ALE BUTTER CHICKEN** 29
roasted double breast, thyme, brown ale, gouda mash
- SALMON** 34
8oz Atlantic salmon, pan seared, mango relish, roasted red pepper sauce, asparagus
- FILET MIGNON** 7oz 41 10oz 52
hand-cut, pan seared, bourbon green peppercorn sauce, green goddess butter, beer mushrooms
- PORK CHOP** 36
16oz ancho chili rub, peach chutney, southern bbq sauce
- RAINBOW TROUT** 32
panko/parmesan crusted, pan seared, tri-color quinoa, sliced asparagus, lemon caper butter