

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette,
lemon

ROASTED

garlic herb butter, parsley

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

STEAK TARTARE* 17

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 mixed greens, roasted fall squash, toasted pepitas, radish, 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

SIDES

FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, toasted garlic, shaved truffles, panko

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard vinaigrette

ASPARAGUS 10

grilled, garlic aioli

SMOKED GOUDA MASHED 10

cream, garlic, smoked gouda

PROTEINS

FRIED CHICKEN 28

buttermilk brined, jalapeño honey, truffle mac

PORK CHOP* 31

16oz, ancho chili rubbed, spiced apple chutney, bordelaise

SALMON* 32

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

BROWN ALE BUTTER CHICKEN 29

roasted chicken, thyme, ale, beer mushrooms

VENISON TENDERLOIN* 43

8oz, peppercorn & coffee dry rub, cauliflower puree, arugula

FILET MIGNON* 7OZ 41 10OZ 52

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

RIBEYE* 47

14oz, porcini butter, bordelaise sauce, beer mushrooms

SEA SCALLOPS 42

pan seared scallops, pumpkin risotto, thyme, crispy bacon, parmesan

DUCK BREAST* 38

9oz Moulard duck breast, roasted carrots, port wine cherry sauce

SPAGHETTI SQUASH 24

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

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

TAVERN BURGER* 19

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

RIBEYE & CHEESE 26

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

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