OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, horseradish, mignonette, lemon

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 onion straws

VENISON MEATBALLS 14 bourbon peach glaze

SOUPS & SALADS

ADD: CHICKEN 8 SHRIMP 8 STEAK* 10 SALMON* 9

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, radish, herb citrus vinaigrette

FARMER'S SALAD 15 sliced local apples, gorgonzola, candied PECANS, dried tart cherries, endive, frisée, maple mustard vinaigrette

BABY KALE & ROMAINE CAESAR 13 roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp

STEAK & BRUSSELS SALAD* 23 grilled filet tips, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy Brussels leaves, red onion, buttermilk herb dressing

PROTEINS

BROWN ALE BUTTER CHICKEN 29 roasted bone-in split chicken, braised mushrooms

FRIED CHICKEN 28

buttermilk brined, jalapeño honey, truffle mac

PORK CHOP 31

Horst Farms, 16oz cider brined chop, apple chutney, bourbon glaze

SALMON 29

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

FILET MIGNON 7oz 41 10oz 52

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

garlic herb butter

SANDWICHES

CHOICE OF: FRIES, CHIPS, SIDE SALAD

GRILLED ROSEMARY CHICKEN 15

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

SPICY FRIED CHICKEN 18 house chili sauce, cilantro, cucumber, cabbage

TAVERN BURGER* 18 8oz Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli

SPICY AVOCADO BURGER 18

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

VEGGIE BURGER 16

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

RIBEYE & CHEESE 24

prime rib, cheddar, 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

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

POTATOES

HOUSE CUT FRITES 8 parsley, truffle aioli, ketchip SMOKED GOUDA MASHED 11

cream, garlic, smoked gouda cheese

SCALLOPED POTATOES 10 garlic, cream, cheddar cheese, chives

HOUSE CUT CHIPS 8 flakey salt, truffle aioli

SIDES

FIVE CHEESE TRUFFLE MAC 14 five cheese sauce, toasted garlic, panko breadcrumbs

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple mustard vinaigrette

ASPARAGUS 10 garlic aioli

SAUTEED SPINACH 10 heirloom cherry tomatoes, garlic, olive oil