

# OYSTERS

HALF DOZEN 18 | DOZEN 34

## CHILLED

cocktail sauce, horseradish, mignonette, lemon

## ROASTED

garlic herb butter

## 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

### STEAK TARTARE\* 16

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

### 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

## SANDWICHES

CHOICE OF: FRIES, CHIPS, SIDE SALAD

### TAVERN BURGER\* 18

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

### SPICY FRIED CHICKEN 18

house chili sauce, cilantro, cucumber, cabbage

### RIBEYE & CHEESE 24

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

## 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

### ROCKFISH 35

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

### FILET MIGNON 7oz 41 10oz 52

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

### RIBEYE 47

14oz Seven Hills local ribeye, porcini butter, bordelaise sauce, house beer 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 broth, herbs

## POTATOES

### HOUSE CUT FRITES 8

parsley, truffle aioli, ketchup

### 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

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