

# OYSTERS

HALF DOZEN 18 | DOZEN 34

## CHILLED

cocktail sauce, shaved horseradish, apple mignonette,  
lemon

## ROASTED

garlic herb butter, parsley, panko

## STARTERS

### BAKED BRIE 16

fig jam, toasted almonds, grilled French bread, grapes,  
honeycomb

### APRICOT CROSTINI 14

whipped goat cheese, caramelized onion, preserved  
apricots, crisp crostini

### FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

### MINI CRAB CAKES 18

two jumbo lump crab cakes, roasted red pepper sauce,  
tarragon aioli

### VENISON MEATBALLS 14

lingonberry gravy

### SHORT RIBS 16

pomme purée, red wine demi glace, crispy shallots

### MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

### FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

## 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, radish, toasted  
pepitas, 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

## PROTEINS

### BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, gouda mash

### SALMON 32

8oz Atlantic salmon, pan seared, sweet corn 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 34

16oz ancho chili rub, spiced apple chutney, bordelaise

## SANDWICHES

CHOICE OF FRIES, OR SALAD

### GRILLED ROSEMARY CHICKEN 17

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

### SPICY FRIED CHICKEN 18

house-made chili sauce, cilantro, cucumber, coleslaw

### TAVERN BURGER\* 19

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

### SPICY AVOCADO BURGER 20

Angus beef, pepper jack, chipotle aioli, bibb lettuce,  
jalapeño, honey, avocado

### VEGGIE BURGER 16

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

### RIBEYE & CHEESE 26

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

### PULLED PORK 17

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

## LUNCH FEATURE

### SPAGEHTTI SQUASH 24

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

## SIDES

### FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, shaved truffle, garlic, panko  
breadcrumbs

### BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard  
vinaigrette

### ASPARAGUS 10

grilled, lemon, garlic aioli

### HOUSE CUT FRITES 8

parsely, truffle aioli, ketchup

### SMOKED GOUDA MASH 11

cream, garlic, smoked gouda

### ROASTED SQUASH 12

maple and cider glazed, dried cranberries, goat cheese  
crumbles, pepitas