

# THE TAVERN DINNER

## STARTERS

### PERUVIAN CHICKEN TACOS

Spiced grilled chicken, red onion and shaved red cabbage, served on spinach tortillas and topped with honey garlic aioli **10.5**

### SOUTHERN HUSHPUPPIES

White cheddar and caramelized onion hushpuppies, served with ghost chili honey butter and apricot chutney **10**

### SWEET AND SPICY CALAMARI

Lightly dusted and fried, served with sweet and spicy sauce, scallions, Peppadew peppers and chopped peanuts **10.5**

### FRENCH ONION SOUP

Topped with toasted baguette and gooey Gruyère cheese **6.25**

### SPRING GREENS

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **7**

### FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **13**

## ENTRÉES

### FISH AND CHIPS

Beer-battered cod, southern coleslaw and house-cut fries, served with tartar sauce **18**

### CHARGRILLED SALMON\* **GF**

Lemon-scented basmati rice, asparagus, scallions, sweet corn relish and cucumber dill sauce **21**

### 6-OZ. FILET OF BEEF\* **GF**

Blue cheese herb butter, roasted shallot smashed Yukon potatoes, asparagus and blistered tomatoes **29**

### PENNE ALLA VODKA

Penne pasta, creamy tomato vodka sauce, spinach, roasted tomatoes, sweet peppers and Parmesan cheese **16**  
Add chicken **21** Add shrimp **22**

### SOUTHERN STYLE CRAB CAKE

Sweet corn skillet, asparagus, white cheddar and caramelized onion hushpuppies, Old Bay aioli and grilled lemon **22**

### CHICKEN FRIED CHICKEN

The Tavern's secret recipe with roasted shallot smashed Yukon potatoes, collard greens and black pepper gravy **18**

## ENTRÉE SALADS

### GRILLED SALMON SALAD\* **GF**

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **20**

### CHIPOTLE SHRIMP SALAD **GF**

Artisan lettuce, roasted sweet corn and peppers, pickled onions, toy box tomatoes and avocado with buttermilk dressing **18**

## HOUSE CRAFTED BURGERS AND SANDWICHES

*Served with choice of housemade potato chips, fresh cut fries, sweet potato fries or creamy coleslaw and a pickle spear. \$2 charge for fruit or onion ring substitution.*

### THE BUTCHER'S TURKEY SANDWICH

Thick cut turkey, applewood-smoked bacon, Munster cheese, lettuce, onion, tomato and brown sugar chipotle aioli on focaccia **13**

### TAVERN BURGER\*

8-oz. American burger, lettuce, tomato, onion and choice of cheese, served on a toasted onion bun **14**

### FALAFEL BURGER

Seared chickpea and fava burger, Boursin cheese, pickled onion, avocado, tomato, lettuce and cucumber dill sauce, served on a brioche bun **13**

### HOT MESS\*

8-oz. American burger, pepper jack, applewood-smoked bacon, house pickled jalapeños and onion rings, served with roasted garlic sriracha aioli on a brioche bun **14.5**

## DESSERTS

### DOUBLE CHOCOLATE BROWNIE

Served with vanilla ice cream, topped with caramel and chocolate sauces **8**

### BLUEBERRY PEACH COBBLER

Served with blueberry ice cream and cinnamon streusel **7**

### ICE CREAM OR SORBET **7**