

# 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 HUSHPUPIES

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**

# THE TAVERN WINE MENU

## WINES BY THE GLASS

### WHITES

- Korbel Brut, California 10/34  
Jeio Prosecco, Italy 11.5/44  
Chateau Ste. Michelle, Riesling, Columbia Valley WA 12/31  
Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 10.5/40  
Nobilo Sauvignon Blanc, New Zealand 10.50/40  
Robert Mondavi Sauvignon Blanc, California 13/53  
Lincourt "Steel" Chardonnay, Santa Rita Hills, CA 11/40  
Callaway Cellar Selection Chardonnay, California 9.5/34  
Marramiero Cerasuolo d'Abruzzo Rosé 11/36  
Rosciano, Italy

### REDS

- Granite Hill Cellars, Pinot Noir, Lodi, CA 10.5/40  
Komodo Dragon Red Blend, Columbia Valley, WA 11/41  
Edmeades Zinfandel, Mendocino, CA 11/40  
Drumheller Merlot, Columbia Valley, WA 10/38  
Twenty Rows Reserve Cabernet Sauvignon 17/69  
Napa Valley, CA  
Rock & Vine 3 Ranches Cabernet Sauvignon 12/50  
Central Coast, CA

## WINES BY HALF BOTTLE

- 703 Schramsberg Blanc de Blancs Brut 65  
North Coast, CA  
702 Louis Roederer "Collection 242" Brut 100  
Champagne, France  
748 Sonoma Cutrer "Russian River Ranches" 26  
Chardonnay, Sonoma County, CA  
705 Grgich Hills Chardonnay, Napa Valley, CA 70  
901 Michele Chiarlo "Nivole" Moscato 22  
Di Asti, Italy  
721 Carmel Road Pinot Noir, Monterey, CA 40  
724 Duckhorn Merlot, Napa Valley, CA 85  
773 DAOU "Reserve" Cabernet Sauvignon 50  
Paso Robles, CA  
725 Quilt Cabernet Sauvignon, Napa Valley, CA 50

## WINES BY THE BOTTLE

### BUBBLES & WHITES

- 345 Hogue Riesling, Columbia Valley, WA 33  
155 Sun Garden Riesling, Mosel, Germany 35  
339 King Estate Pinot Gris, Willamette Valley, OR 60  
234 Silverado "Miller Ranch" Sauvignon Blanc 46  
Napa Valley, CA  
367 Chateau Montfort Vouvray Demi-Sec 47  
Loire Valley, France  
396 Domaine Vincent Delaporte Chavignol Blanc 60  
Sancerre, France  
218 Mer Soliel "Silver" Unoaked Chardonnay 51  
Monterey, CA  
216 Jordan Chardonnay, Russian River Valley, CA 75  
220 Cakebread Cellars Chardonnay 106  
Napa Valley, CA

### REDS

- 434 Ken Wright Cellars Pinot Noir 60  
Willamette Valley, OR  
417 Hartford Court Pinot Noir 70  
Russian River Valley, CA  
405 Cakebread Cellars Pinot Noir 118  
Anderson Valley, CA  
623 Il Chiosso Nebbiolo, Gattinara, Italy 72  
491 Chateau Puy-Blanquet 90  
Saint-Emilion Grand Cru, Bordeaux, France  
459 Trefethen Merlot 68  
Oak Knoll District, Napa Valley, CA  
665 Rombauer Merlot, Los Carneros, CA 125  
543 Quest Cellars Proprietary, Paso Robles, CA 65  
617 Prisoner Red Blend, California 116  
602 Duckhorn "Paraduxx" Red Blend 113  
Napa Valley, CA  
414 Hook & Ladder "Los Amigos Ranch" 65  
Cabernet Sauvignon, Chalk Hill, CA  
608 Silverado Cabernet Sauvignon 96  
Napa Valley, CA  
569 Stag's Leap Wine Cellars "Artemis" 138  
Cabernet Sauvignon, Napa Valley, CA  
538 "The Soldier" by King Estate 72  
Cabernet Sauvignon, Columbia Valley, WA