

Tavern Menu

Charcuterie & Cheese

Share For 2 - \$22, / Share for 4 \$38

SELECTION OF THREE ARTISAN CHEESES | THREE CURED OR SMOKED MEATS | ACCOMPANIMENTS | TOASTED FRENCH BREAD

Sandwiches

SERVED WITH HOUSE PICKLES AND SHOESTRING FRIES

1/2 Pound Fresh Ground

Cheeseburger

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED | BBQ-TOMATO JAM | AGED CHEDDAR CHEESE | NEUSKES DOUBLE SMOKED BACON | FRENCH FRIED ONIONS | FRESH BIBB LETTUCE | BRIOCHE BUN 23

Italian Chicken Melt

GRILLED CHICKEN BREAST, DRY AGED SALAMI, AND COUNTRY HAM | SMOKED PROVOLONE CHEESE | BASIL PESTO | SPINACH | TOASTED BRIOCHE BUN 21

Veggie Crunch Caesar (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED PINE NUTS | GARLIC TOAST | SHAVED PARMESAN 14

Truffled Frites (GF)

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA SALT | PARMIGIANO REGGIANO CHEESE | BLACK TRUFFLE OIL | GARLIC-LEMON AIOLI 11

Cold Plates

Coronation Chicken

OUR SIGNATURE CORONATION CHICKEN SALAD, WITH DRIED FRUITS AND HINTS OF CURRY AND MANGO CHUTNEY, ACCOMPANIED BY A GERMAN POTATO SALAD, MIXED GREENS AND GARDEN VEGETABLES DRESSED WITH SHERRY VINAIGRETTE 22

Crab Louie

CRUSHED AVOCADO AND LUMP CRAB MEAT STACKED AND FINISHED WITH A TANGY CITRUS AND TOMATO AIOLI-DRESSING, SERVED OVER MIXED GREENS AND FARM VEGETABLES DRESSED WITH SHERRY VINAIGRETTE AND HARD-BOILED EGG 26

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