

# THE TAVERN RESTAURANT

## APPETIZERS

### BEET BRUSCHETTA

Braised red beet, yellow beet, whipped sheep's milk ricotta, honey, pistachio, mint, toasted baguette \$16

### BUFFALO SHRIMP

Buffalo gulf shrimp, gorgonzola cream, fried leek \$20

### MARYLAND CRAB DIP

Blue swimming crab dip, grilled Tuscan bread \$18

### SOUP DU JOUR

Seasonal favorites made with the freshest ingredients \$12

### CHARCUTERIE BOARD

Chef's selection of imported meats and cheeses, crostini, whole grain mustard, fig jam, candied pecans (no modifications) \$30

### NAVAJO FRYBREAD

Merquen braised beef, yuzu cabbage slaw, key lime crema \$20

### PETITE HOUSE & CAESAR SALAD

Petite house salad with your choice of dressing or house Caesar salad \$7

## SALADS

### FIG AND PROSCIUTTO SALAD GF

Fresh mission figs, 24-month aged prosciutto, spring greens arugula, shaved Parmesan \$25

### AUTUMN SALAD GF

Roasted butternut squash, parsnip, sunflower seed, dried cranberry, goat cheese, sunflower vinaigrette \$20

### TAVERN SPINACH SALAD GF

Fresh baby spinach, button mushrooms, hard-boiled egg, pickled onion, shaved parmesan, choice of traditional house dressing or hot bacon dressing \$15

### ADAM'S APPLE SALAD GF

Honey crisp apple, smoked bacon, grilled halloumi cheese, spring greens, apple cider vinaigrette \$24

### STEAK SALAD GF

Grilled steak, spring greens, heirloom grape tomatoes, deviled eggs, gorgonzola crumbles, pickled red onion, roasted corn and horseradish cream dressing \$30

ADD Salmon \$7, Steak \$8, Shrimp \$7 and Chicken \$6

## SANDWICHES

### BLACK AND BLUE CHICKEN

6oz chicken breast with blackened seasoning, topped with melted gorgonzola, lettuce, tomato and cool cucumber aioli \$20

### TAVERN WAGYU BURGER

Half-pound Wagyu burger, bacon, cheddar, cheese, mushroom and onion cabernet wine reduction, leaf lettuce, beef steak tomato and roasted garlic aioli \$27

### GRILLED SALMON BLT

Chargrilled salmon, crisp bacon, lettuce, tomato and dill aioli \$16

**SHAVED PRIME RIB SANDWICH** Thinly sliced, slow roasted prime rib, mushroom and onion cabernet reduction, melted mozzarella on a toasted roll \$17

ALL SANDWICHES served with seasoned fries

## GRAINS

### SHRIMP AND GRITS

Sauteed fresh baby spinach, roasted tomatoes, Iberico chorizo, tasso ham and shrimp, tossed in a light scampi cream sauce over grits \$30

### BOLOGNESE

Slow cooked Bolognese sauce, made with Wagyu beef, veal and pork. Served over imported pasta with shaved Parmesan \$30

 The Tavern Signature Dish

GF Gluten free  Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 8 or more will incur an automatic 20% gratuity