

THE TAVERN RESTAURANT



APPETIZERS

AHI TUNA TIRADITO GF 🍴

Chilled rare seared ahi tuna, Dukkah seasoning, leche de tigre sauce, fresh mango, scallions \$20 *contains peanuts, tree nuts & sesame

SURF & TURF EGGROLLS

Roasted prime rib, tiger shrimp, white cheddar cheese, cooper white cheese, sauce Choron, herbed demi-glace \$20

LOBSTER BISQUE GF 🍴

Maine lobster, cream, tomato, tarragon, sherry. A French classic from our Tavern chef of over 20 years, Sous Chef Curtis. 11oz. Cup \$16

BUFFALO SHRIMP

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

CHARGRILLED LAMB LOLLIPOPS GF 🍴

Lamb lollipop chops, mint gremolata, crumbled feta \$20

SHISHITO CALAMARI

Lightly breaded calamari, blistered shishito peppers, miso brown butter, yuzu aioli \$20

RED ONION & STOUT DIP

Sharable for 2-4: Warm & hearty pub dip with Guinness, caramelized red onion, cooper cheese, soft pretzel bread sticks \$18

MARYLAND CRAB DIP 🍴

Sharable for 2-4: Warm blue swimming crab dip, with naan bread \$22

BAKED BRIE BOARD V 🍴

Sharable for 2-4: Imported French brie baked with orange marmalade, truffle honey & pistachios. Accompanied by mini baguette, sal gris crackers, grapes & Asian pear \$30

PAPAS BRAVAS V

Petite potatoes, smoked paprika, shallots, sriracha aioli, cilantro \$13

LOBSTER COBB GF 🍴

Butter poached Maine lobster, applewood smoked bacon, roasted tomatoes, hard-boiled egg, English peas, chilled confit potato, spring greens, house-made green goddess dressing \$45

SESAME SEARED TUNA SALAD

Sesame seared ahi tuna, served rare, chilled soba noodles, peppers, carrots, cabbage slaw, carrot ginger dressing, romaine, wasabi cream, micro cilantro \$30

TAVERN STEAK SALAD GF 🍴

Grilled steak, spring greens, heirloom grape tomatoes, hard boiled eggs, gorgonzola crumbles, pickled red onion, roasted corn, horseradish cream dressing \$35

LINGUINE ALLE VONGOLE

Fresh linguine pasta, clams, white wine, broth, butter, garlic, parsley, black garlic toasted baguette \$30

BOLOGNESE 🍴

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

PROSS SCALLOPS GF 🍴

Pan seared jumbo scallops, purple smashed potatoes, shaved fennel and fresh apple slaw \$35

HARISSA GLAZED SALMON

Honey Harissa glazed Norwegian salmon, chimichurri, smoked paprika papas bravas, micro cilantro \$40

PORK SHANK OSSO BUCCO GF 🍴

14oz. bone-in braised pork shank, wild mushrooms, cognac cream sauce, mashed potatoes \$35

RAVIOLI FUNGI V

Fresh mushroom ravioli, sauteed wild mushroom, arugula, rosemary compound butter, chilled goat cheese, truffle oil \$25

SALADS

SUPER FOOD SALAD GF Vegan 🍴

Quinoa, roasted sweet potato, marinated chickpeas, spring greens, roasted red beet puree, blackberries, cucumber, pickled onion, blueberry lemon agave vinaigrette \$20

TRADITIONAL GREEK SALAD GF V

Romaine, feta, cucumbers, heirloom grape tomatoes, red onion, kalamata olives, pepperoncini, herbed Greek vinaigrette \$15

GARDEN SALAD & CAESAR SALAD

Entrée portion garden salad or entrée portion Caesar salad \$10

ADD PROTEIN TO ANY SALAD:

Chicken \$7, Tiger Shrimp \$12, Steak \$16, Norwegian Salmon \$18

ENTRÉES

PERUVIAN CHICKEN GF 🍴

Marinated roasted half chicken, seasoned black beans, Spanish rice, Peruvian green sauce, micro cilantro, grilled whole jalapeno garnish \$30

SHRIMP & GRITS GF 🍴

Sautéed fresh baby spinach, roasted tomatoes, Iberico chorizo*, Tasso ham*, tiger shrimp, tossed in a light scampi cream sauce over grits \$35 *contains pork

THE TAVERN CHICKEN

Parmesan breaded chicken breast on Romesco sauce, topped with lemon oil, preserved lemon, arugula and shaved Parmesan \$25
*Romesco sauce contains nuts

THE BURBUS BURGER V

Our house made veggie burger, kaiser roll, lettuce, tomato, red onion. Served with kettle chips \$20 Add French fries \$3

THE AMERICAN PUB CHEESE BURGER

Half-pound Wagyu burger, cooper American cheese, kaiser roll, lettuce, tomato, red onion, A1 aioli. Served with kettle chips \$22 Add French fries \$3 Add applewood smoked bacon \$3

FROM THE BUTCHER

THE TAVERN PRIME RIB

Slow roasted Black Angus prime rib served with herbed demi-glace
Limited Availability

12oz. \$50
16oz. \$60

AMERICAN WAGYU STEAK 🍴

Sakura Farms - Westerville, Ohio 10-12 BMS
Ask your server about featured cuts at Market Price
Complimentary signature herbed demi-glace available upon request

BUTCHER CUTS

8oz. Black Angus Filet Mignon \$60
Served with herbed demi-glace
14oz. Prime New York Strip \$65 🍴
Served with herbed demi-glace

FROM THE BUTCHER GOURMET SIDES:

All butcher cuts are served with your choice of two sides: Smoked paprika papas bravas V, Mashed potatoes V GF, French fries V, Glazed baby carrots V GF, Sautéed cremini mushrooms & herbs V GF, Seasonal chef’s vegetable V GF

🍴 The Tavern Signature Dish

GF Gluten Free V Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The Tavern Restaurant does not split menu items onto separate plates for diners sharing a single item. All parties of 6 or more will incur a 20% gratuity and will be presented with one bill. We do not provide separate checks for groups of six guests or more. If you use a credit card, we will charge an additional 2.9% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

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WINE LIST by the BOTTLE

CABERNET

- ADAPTATION by PlumpJack, Cabernet, Napa Valley 2021 \$120
- CADE Howell Mountain Reserve, Napa Valley 2021 \$250
- CAYMUS VINEYARDS, Napa Valley 2020, One Liter \$190
- CLOS DU VAL Cabernet, *The District*, Napa Valley 2022 \$95
- JOSEPH PHELPS Napa Valley 2019 \$185
- PLUMPJACK ESTATE Oakville, Napa Valley 2019 \$275
- QUEST by Austin Hope, Paso Robles V.23 \$65
- SILVER OAK Alexander Valley 2020 \$190
- ST. SUPERY Cabernet, Napa Valley 2022 \$120
- STAGLIN FAMILY VINEYARDS *Salus* Napa Valley 2019 \$200
- STAG’S LEAP WINE CELLARS *Artemis* Napa Valley 2020 \$160

AMARONE

- CASTEGNEDI San Antonino Amarone 2018 \$130
- FIORBELLI Coste Bianche Amarone 2015 \$150

BAROLO & NEBBIOLO

- GIOVANI ROSSO Nebbiolo, Langhe, Italy 2021 \$95
- RIVETTO Serralunga d’Alba Barolo 2019 \$160
- VIETTI Castiglione Falletto Barolo 2019 \$160

CHATEAUNEUF du PAPE

- LES CLEFS DU CALADAS Chateauneuf du Pape 2021 \$130
- L’ORATORE DES PAPES Chateauneuf du Pape 2021 \$175

INTERESTING REDS

SPAIN & ARGENTINA

- BELA by CVNE *Villalba de Duero*, Ribera del Duero, Spain 2023 \$40
- CATENA Malbec, Mendoza, Argentina 2022 \$60
- LUNA BEBERIDE Mencia, Bierzo, Spain 2022 \$45
- OSTATU Crianza Rioja Alvesa, Rioja, Spain 2021 \$50

AUSTRAILIA

- FIRST DROP *Mother’s Milk*, Shiraz, Australia 2022 \$47
- MOLLYDOOKER *The Boxer Shiraz*, Australia 2021 \$80

ITALY

- JASCI Montepulciano d’Abruzzo DOC, Abruzzo, Italy 2022 \$40
- BINDI SERGARDI *La Boncia* Chianti, DOCG, Chianti, Italy 2025 \$60
- FANETTI S. *Agnese*, Vino Nobile di Montepulciano Riserva, DOCG \$55

BORDEAUX

- CHATEAU DU GRAND BOS Graves, Bordeaux, France 2016 \$75
- CHATEAU LE’TOILLE DECLOTTE Medoc, Bordeaux, France 2019 \$70

CALIFORNIA

- THE MASCOT, HARLAN ESTATE, Red Blend, Napa, California 2018 \$300
- RIDGE VINEYARDS *Three Valleys* Red Blend, California 2022 \$75
- SALDO The Prisoner Wine Company Zinfandel, California, NV \$75
- SHAHER TD9 Red Blend Napa Valley, 2021 \$150
- SHAHER Relentless Red Blend Napa Valley, California, 2018 \$200
- STAG’S LEAP WINERY *Petite Sirah*, Napa Valley 2020 \$70
- PLUMPJACK Merlot, Napa Valley 2019 \$140
- MERRYVALE Merlot, Napa Valley 2022 \$90

PINOT NOIR

- DOMAINE BILLIARD Hautes Cotes du Beaune Red Burgundy, France 2023 \$54
- GOLDENEYE Anderson Valley, California 2021 \$110
- ILLAHE VINEYARDS Willamette Valley, Oregon 2023 \$65
- KOSTA BROWNE, Russian River, California 2022 \$220
- LEMELSON VINEYARDS Willamette Valley, Oregon 2023 \$60
- PATRICK MAROILLER & FILS *Au Potey*, Marsannay, Burgundy, France 2021 \$98

CHARDONNAY

- DOMAINE BILLIARD Hautes Cotes du Beaune White Burgundy, France 2021 \$65
- PLUMPJACK Reserve Chardonnay, Napa Valley 2022 \$135
- FROGS LEAP *Shale & Stone*, Chardonnay, Napa Valley 2023 \$75
- SONOMA CUTRER Chardonnay, Sonoma Coast 2023 \$60
- PATRICK MAROILLER & FILS, Les Etalles, Marsannay, White Burgundy, France 2021 \$98
- LE CHAI DUCHET *Viré-Clessé* White Burgundy, France 2022 \$60

SAUVIGNON BLANC

- DUCKHORN Sauvignon Blanc, Napa Valley, California 2023 \$60
- JOSEPH MELLOTT *La Chatellenie*, Sancerre, Loire, France 2025 \$72
- SQUEALING PIG, Marlborough, New Zealand 2025 \$55
- CHATEAU de La VIELLE TOUR White Bordeaux, France 2022 \$48

INTERESTING WHITES

- CLOS CIBONNE Rose Cru Classe, Tibouren, Cotes de Provence 2022 \$80
- JOVLY Chenin Blanc, Vouvray, France 2022 \$40
- JOH. JOS. CHRISTOFFEL ERBEN Dry Riesling, Mosel, Germany 2023 \$65
- LICIA Albarino, Rias Bias, Spain 2024 \$45
- STADT KREMS *Kremsal*, Gruner Veltliner, Austria 2023 \$50
- TERRA ALPINA by ALOIS LAGEDER Pinot Grigio, Alto Adige Dolomiti 2022 \$45

SPARKLING & BUBBLES

- GRUET Blanc de Noirs Sparkling Brut NV, New Mexico \$48
- KRUG Brut Grand Cuvee Champagne NV \$295
- LAURENT PERRIER Brut Champagne NV 375ml \$55
- PERRIER JOUET Brut Champagne NV \$130
- PIPER HEIDSIECK Brut Champagne NV \$100
- MOET & CHANDON Imperial Brut Champagne NV \$120
- RIVAROSE Sparkling Rose NV, Provence, France \$50
- RUINART Champagne, Rose NV \$160
- ST. HILAIRE Sparkling Brut NV, Limoux, France \$48
- TERRADIRAI Prosecco Extra Dry NV, DOC, Veneto, Italy \$45

DESSERT WINE

- CHATEAU LARIBOTTE Sauternes Dessert Wine 375ml \$55
- JOVLY Chenin Blanc, Vouvray, France 2022 \$40

LARGE FORMAT BOTTLES

- WHITEHALL LANE *Mancino L’Anciatore* Cabernet, Napa Valley 2014, 1.5 liter \$175
- IL BURCHINO, Famiglia Castellani, Toscana IGT, Italy 2015, 1.5 liter \$110

SMALL FORMAT BOTTLES

- LAURENT PERRIER BRUT Champagne NV 375ml \$55
- MIGRATION by Duckhorn Sonoma Pinot Noir 2020 375ml \$47
- MAESTRO SIERRA Oloroso Sherry, Spain 375ml \$45
- PLUMPJACK Oakville Cabernet 2016 375ml \$163
- TREFETHEN Napa Chardonnay 2022 375ml \$52

Tavern’s Recommended Selections