

THE TAVERN RESTAURANT



APPETIZERS

AHI TUNA GF

Lemon parmesan white bean salad, seared rare Ahi tuna, Chimichurri, lemon oil, micro cilantro \$18

SURF & TURF EGGROLLS 🍷

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

CHARGRILLED LAMB LOLLIPOPS GF

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

BACON WRAPPED SCALLOPS GF

Bacon wrapped jumbo scallops, house BBQ sauce, white cheddar heirloom grits \$16

ARANCINI V

Fried risotto balls, basil pesto*, parmesan, romesco*, micro basil \$15
**Pesto & Romesco sauces contain nuts*

TAVERN SPINACH SALAD GF 🍷

Fresh baby spinach, button mushrooms, hard-boiled egg, pickled onion, bacon, shaved parmesan with a Dijon tarragon vinaigrette \$15

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 and horseradish cream dressing \$35

APPENZELLER FONDUE ESCARGOT 🍷

Broiled escargot, Appenzeller fondue cheese sauce, baguette \$16

MARYLAND CRAB DIP 🍷

Blue swimming crab dip, served warm, house-made potato chips \$18

CHARCUTERIE BOARD

Sharable for 2 to 4 people. Le Pico Germaine French alpine goat milk cheese, Bresaola, Salame de Lyon, whole grain mustard, balsamic fig jam, Marcona almonds, seasonal grapes, sal gris crackers, Inés Rosales olive oil tortes \$35

PAPAS BRAVAS V

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

BUFFALO SHRIMP

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

SALADS

SUPER FOOD SALAD GF Vegan 🍷

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

BEET & WHIPPED RICOTTA SALAD GF V

Honey whipped ricotta, roasted red & yellow beets, candy cane beets, arugula, blackberries, pistachio, sherry vinaigrette \$20

GARDEN SALAD & CAESAR SALAD

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

ADD PROTEIN TO ANY SALAD:

Chicken \$7, Tiger Shrimp \$10, Steak \$16, Norwegian Salmon \$18

ENTRÉES

LINGUINE ALLE VONGOLE

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

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

BOLOGNESE 🍷

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

RAVIOLI FUNGI V

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

PERUVIAN CHICKEN GF

Marinated roasted half chicken, seasoned black beans, Spanish rice, Peruvian green sauce, micro cilantro and 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 Vegan

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

THE AMERICAN PUB BURGER

Half-pound Wagyu burger, kaiser roll, lettuce, tomato, red onion, A1 aioli. Served with house-made chips \$22 - Add French fries \$3
Add cooper American cheese \$2 Add 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 7-9 BMS
Ask your server about featured cuts at Market Price
Complimentary signature herbed demi-glace available upon request

BLACK ANGUS STEAKS

Served with herbed demi-glace:

8oz. Filet Mignon \$60

14oz. Prime New York Strip \$65 🍷

16oz Bone In Delmonico \$55

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, Haricot verts Vegan GF, Sauteed cremini mushrooms & herbs V GF, Hot honey bacon brussel sprouts

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WINE LIST by the BOTTLE

CABERNET

- ADAPTATION by PlumpJack, Cabernet, Napa Valley 2019 \$120
- AUSTIN HOPE Cabernet Sauvignon, Paso Robles 2021 \$120
- CADE Howell Mountain Reserve, Napa Valley 2019 \$250
- CAYMUS VINEYARDS, Napa Valley 2020, One Liter \$190
- CLOS DU VAL Cabernet, *The District*, Napa Valley 2021 \$95
- CLOS PEGAS *Estate*, Napa Valley 2022 \$75
- DUCKHORN VINEYARDS Napa Valley 2021 \$175
- JOSEPH PHELPS Napa Valley 2019 \$185
- PLUMPJACK ESTATE Oakville, Napa Valley 2019 \$275
- ST. SUPERY ESTATE Napa Valley 2019 \$125
- SILVER OAK Alexander Valley 2018 \$190
- STAGLIN FAMILY VINEYARDS *Salus* Napa Valley 2019 \$200
- STAG’S LEAP WINE CELLARS *Artemis* Napa Valley 2019 \$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 2018 \$160

CHATEAUNEUF du PAPE

- DOMAINE DU PEGAU Chateauneuf du Pape 2020 \$160
- LES CLEFS DU CALADAS Chateauneuf du Pape 2019 \$130
- L’ORATORE DES PAPES Chateauneuf du Pape 2021 \$175
- VIEUX TELEGRAPHE *La Crau* Chateauneuf du Pape 2019 \$215

INTERESTING REDS

- ALLEGRIINI *Palazzo della Torre* Veronese Rosso, Italy 2018 \$50
- ARANO *Moradillo de Roa* Ribera del Duero, Spain 2019 \$68
- CASANOVA DI NERI *Tenuta Nuova* Brunello di Montalcino 2017 \$220
- FIRST DROP *Mother’s Milk*, Shiraz, Australia 2021 \$47
- THE MASCOT, HARLAN ESTATE, Red Blend, Napa, California 2018 \$300
- LUIGI BOSCA Malbec, Mendoza, Argentina 2021 \$60
- MOLLYDOOKER *The Boxer Shiraz*, Australia 2021 \$80
- THE PRISONER Red Blend, California 2021 \$90
- RENZO MASI *Cornioleta* Chianti Riserva , Italy \$60
- RIDGE VINEYARDS *Three Valleys* Red Blend, California 2021 \$75
- SALDO The Prisoner Wine Company Zinfandel, California \$75
- SHAFER TD9 Red Blend Napa Valley, 2021 \$150
- SHAFER Relentless Syrah Blend Napa Valley, California, 2018 \$200
- STAG’S LEAP WINERY *Petite Sirah*, Napa Valley 2020 \$74

MERLOT

- CHATEAU LE’TOILLE DECLOTTE Medoc, Bordeaux, France 2019 \$70
- PLUMPJACK Merlot, Napa Valley 2019 \$180
- MERRYVALE Merlot, Napa Valley 2018 \$90

LARGE FORMAT BOTTLES

- CHATEAU de PAILLET QUANCARD Cadillac Bordeaux 2019 1.5 Liter \$75
- CHATEAU GLORIA Saint Julien Bordeaux 2017 1.5 Liter \$220
- AUSTIN HOPE Cabernet Sauvignon, Paso Robles 2019 1.5 Liter \$230

PINOT NOIR

- CALERA Central Coast, California 2018 \$75
- DOMAINE BILLIARD Hautes Cotes du Beaune Red Burgundy, France 2020 \$54
- GOLDENEYE Anderson Valley, California 2019 \$110
- ILLAHE VINEYARDS Willamette Valley, Oregon 2022 \$65
- KOSTA BROWNE, Crowne Gap, California 2021 \$220
- PATRICK MAROILLER & FILS *Au Potey*, Marsannay, Burgundy, France 2021 \$98
- TRIONE Riva Road Ranch, Russian River Valley, California 2018 \$85

CHARDONNAY

- DOMAINE BILLIARD Hautes Cotes du Beaune White Burgundy, France 2021 \$65
- PLUMPJACK Reserve Chardonnay, Napa Valley 2019 \$135
- ROMBAUER VINEYARDS Chardonnay, Carneros \$70
- SONOMA CUTRER Chardonnay, Sonoma Coast 2020 \$60
- PATRICK MAROILLER & FILS, Les Etalles, Marsannay, White Burgundy, France 2021 \$98
- ALBERT BICHOT Meursault, White Burgundy. France 2018 \$140

SAUVIGNON BLANC

- DUCKHORN Sauvignon Blanc, Napa Valley, California 2022 \$60
- SQUEALING PIG, Marlborough, New Zealand 2022 \$55
- CHATEAU de la VIELLE TOUR White Bordeaux, France 2023 \$48

INTERESTING WHITES

- CLOS CIBONNE Rose Cru Classe, Tibouren, Cotes de Provence 2022 \$80
- JOVLY Chenin Blanc, Vouvray, France 2022 \$40
- PFEFFINGEN Dry Riesling, Pfalz, Germany 2020 \$65
- SARACCO Moscato d’Asti, Veneto, Italy 2020 \$40
- STADT KREMS *Kremsal*, Gruner Veltliner, Austria 2023 \$50
- TERRA ALPINA by ALOIS LAGEDER Pinot Grigio, Alto Adige Dolomiti 2021 \$48

SPARKLING & BUBBLES

- BRILLA Prosecco NV, Veneto Italy \$48
- GRUET Blanc de Noirs Sparkling Brut NV, New Mexico \$48
- LAURENT PERRIER Brut Champagne NV 375ml \$55
- MOET & CHANDON Imperial Brut Champagne NV \$120
- PERRIER JOUET Brut Champagne NV \$130
- PIPER HEIDSIECK Brut Champagne NV \$100
- RIVAROSE Sparkling Rose NV, Provence, France \$50
- ST. HILAIRE Sparkling Brut NV, Limoux, France \$48
- TAITTINGER *La Française* Brut Champagne NV \$130

DESSERT WINE

- CHATEAU LARIBOTTE Sauternes Dessert Wine 375ml \$55
- HIDALGO Pedro Ximenez Sherry 500ml \$52
- JOVLY Chenin Blanc, Vouvray, France 2022 \$40
- SARACCO MOSCATO d’Asti, Veneto Italy 2020 \$40

SMALL FORMAT BOTTLES

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