

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

MEZZA BOARD V

White bean hummus, baba ghanoush, olives, tri-color cauliflower, watermelon radish, mini cucumber, tri-color carrots, naan \$20

ARANCINI V

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

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. Three Artisan cheese selections, three imported cured meat selections, truffle mustard, marinated peppers, balsamic fig jam, Marcona almonds, blackberries, house-made focaccia & rosemary raisin crackers \$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

TAVERN SPINACH SALAD GF 🍷

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

LOBSTER COBB GF

Cold water Maine lobster, smoked bacon, roasted tomatoes, spring greens, hard-boiled egg, English peas, roasted potato, house-made herb ranch \$45

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

SUPER FOOD SALAD GF Vegan 🍷

Quinoa, roasted sweet potato, marinated chickpeas, spring greens, roasted red beets, blueberries, 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 \$14, Salmon \$12

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

Citrus marinated bone in roasted chicken thighs, 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

8oz. Filet Mignon
served with herbed demi-glace \$60

14oz. Prime New York Strip 🍷
served with herbed demi-glace \$65

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 Vegan GF, Haricot verts Vegan GF, Sautéed cremini mushrooms & herbs 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. We are happy to provide extra plates at the table upon request. Please note that any alteration to our dishes render them nonrefundable. 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.


THE TAVERN RESTAURANT

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
- CULT WINE CO. Lodi California 2020 \$48
- CLOS DU VAL Cabernet, *The District*, Napa Valley 2021 \$95 
- DUCKHORN VINEYARDS Napa Valley 2019 \$175
- FAR NIENTE Napa Valley 2019 \$300
- JOSEPH PHELPS Napa Valley 2019 \$185
- PLUMPJACK ESTATE Oakville, Napa Valley 2019 \$275
- SALVESTRIN St. Helena, Napa Valley 2020 \$125
- 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
- TRUCHARD Carneros, Napa Valley 2020 \$85 

AMARONE

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

BAROLO & NEBBIOLO

- GIOVANI ROSSO Nebbiolo, Langhe, Italy 2020 \$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
- VIEUX TELEGRAPHE *La Crau* Chateauneuf du Pape 2019 \$215
- LES CLEFS DU CALADAS Chateauneuf du Pape 2019 \$130

INTERESTING REDS

- ALLEGRI *Palazzo della Torre* Veronese Rosso, Italy 2018 \$50
- ARANO *Moradillo de Roa* Ribera del Duero, Spain 2019 \$68 
- 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
- SAINT COSME Cotes du Rhone, France 2021 \$60 
- SALDO The Prisoner Wine Company Zinfandel, California \$75
- SHAFER TD9 Red Blend Napa Valley, 2019 \$150 
- SHAFER Relentless Syrah Blend Napa Valley, California, 2018 \$200
- STAG'S LEAP WINERY *Petite Sirah*, Napa Valley 2020 \$74



MERLOT

- CHATEAU LE'TOILLE DELOTTE Medoc, Bordeaux, France 2019 \$70
- DECOY Merlot, Sonoma County 2019 \$50
- PLUMPJACK Merlot, Napa Valley 2019 \$180 
- MERRYVALE Merlot, Napa Valley 2018 \$90


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 2021 \$65
- KOSTA BROWNE, Crowne Gap, California 2021 \$220
- MEIOMI Central Coast, California 2021 \$65
- TRIONE Riva Road Ranch, Russian River Valley, California 2018 \$85


CHARDONNAY

- DECOY Chardonnay California 2021 \$58
- DOMAINE BILLIARD Hautes Cotes du Beaune White Burgundy, France 2021 \$65 
- PLUMPJACK Reserve Chardonnay, Napa Valley 2019 \$135
- ROMBAUER VINEYARDS Chardonnay, Carneros \$70 

SAUVIGNON BLANC

- DUCKHORN Sauvignon Blanc, Napa Valley, California 2022 \$60
- SQUEALING PIG, Marlborough, New Zealand 2022 \$50 


INTERESTING WHITES

- CLOS CIBONNE Rose Cru Classe, Tibouren, Cotes de Provence 2022 \$80 
- CHATEAU de la VIELLE TOUR White Bordeaux, France \$48
- FIRRIATO Le Sabbie dell 'Etna Bianco, Sicily 2020 \$45
- MAR DE VINAS Albarino, Rias Biaxias, Spain 2021 \$40
- SARACCO MOSCATO d'Asti, Veneto Italy 2020 \$40
- TERRA ALPINA by ALOIS LAGEDER Pinot Grigio, Alto Adige Dolomiti 2021 \$48

SPARKLING & BUBBLES

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

DESSERT WINE

- CHATEAU LARIBOTTE Sauternes Dessert Wine 375ml \$55
- HILDAGO Pedro Ximenez Sherry 500ml \$52 
- SARACCO MOSCATO d'Asti, Veneto Italy 2020 \$40

LARGE FORMAT BOTTLES

- CHATEAU de PAILLET QUANCARD Cadillac Cotes de 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

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

THE TAVERN RESTAURANT

DESSERTS

CARROT CAKE

Spiced cake, walnuts, raisins, cream cheese icing, toasted coconut \$12

MIXED BERRY PIE JAR

Homemade mixed berry pie baked in a mason jar. Served warm, ala mode with Meyer Dairy vanilla ice \$12

TAVERN CHEESECAKE

The Tavern original cheesecake since 1948.
Served with strawberry sauce \$9
Add fresh strawberries an additional \$1

BROWNIE ALA MODE

Homemade fudge brownie ala mode with Meyer Dairy vanilla ice cream, caramel sauce, candied pretzel, whipped cream \$12

CHOCOLATE TORTE GF

Flourless Chocolate Torte, blackberry sauce, whipped cream \$9

CRÈME BRULEE GF

Vanilla custard, caramelized sugar \$9

MEYER DAIRY ICE CREAM

VANILLA BEAN CHOCOLATE STRAWBERRY
TAVERN'S FEATURED FLAVOR

CRAFT COCKTAILS

THE ORIGINAL SIN

Tavern classic, cherry brandy, topped with champagne \$12

TAVERN OLD FASHIONED

Bulleit bourbon, Weinstock signature syrup, Angostura bitters, Fee Brother's cherry & orange bitters, orange peel, bada bing cherry \$13

BLACK WALNUT MANHATTAN

Basil Haden Bourbon, Carpano Antica, black walnut bitters \$15

LAVENDER LEMON DROP

Tito's vodka, Cointreau, lemon juice, lavender syrup \$12

PENICILLIN

Johnnie Red, Domaine de Canton Ginger Liqueur, lemon juice, honey, Laphroaig 10yr float \$13

GILLIGAN'S MULE

Absolut Citron, Domaine de Canton ginger liqueur, Weinstock Syrup, lime juice, ginger beer \$12

RANCH WATER

Milagro Silver Tequila, lime juice, club soda \$13

THE NUTTY CHERRY

Disaronno Amaretto, Rumchata, cherry bitters and a bada bing cherry \$12

GARDEN PARTY

Hendricks Gin, Aperol, Saint Germain Elderflower liqueur, lemon juice, honey syrup \$15

THE NITTANY LION TAIL

Woodford Reserve Bourbon, Allspice Dram, Weinstock Syrup, Lime Juice Angostura bitters \$15

THE SPRITZ LIST

APEROL SPRITZ

Aperol, prosecco, club soda, orange wheel, served with a Brilla prosecco 187ml split bottle \$18

LIMONCELLO SPRITZ

Limoncello, prosecco, club soda, lemon juice, served with a Brilla prosecco 187ml split bottle \$18

PALOMA SPRITZ

Milagro Silver Tequilla, grapefruit juice, lime juice, prosecco, club soda, served with a Brilla prosecco 187ml split bottle \$18


THE TAVERN RESTAURANT

WINE by the GLASS

WHITE

KURANUI Sauvignon Blanc, New Zealand \$10

VENTANA Chardonnay, California \$11

TREFETHEN Eshcol Chardonnay, Oak Knoll District, Napa \$14 

CANALETTO Pinot Grigio, Italy \$9

GAIERHOF Pinot Grigio, Trentino, DOP Italy \$14

PROST Riesling, Mosel, Germany \$11

YALUMBA 'Y' Series Rose, Australia \$9

BRILLA Prosecco, Veneto, Italy \$16

RED

AUSTIN Paso Robles Cabernet, California \$10

DECOY Pinot Noir, California \$14

ARGENTO Malbec, Mendoza, Argentina \$11

QUEST Cabernet by Austin Hope, Paso Robles \$14 

DESSERT WINE

GRAHAM'S Six Grapes Reserve Port, Spain \$14

HILDAGO Pedro Ximenez Sherry, Spain \$13 

BEER BOTTLES & DRAFT

SEASONAL BOTTLES

Chimay Cinq White Label · Blakes Cider Triple Jam

Lindemans Lambic Framboise · Troegs Lollihop

New Trail State Light

BOTTLES

Modelo Especial · Coors Light · Michelob Ultra

Blue Moon · Hazy Little Thing

Heineken · Heineken 00

ON DRAFT

Yuengling Lager · Guinness Stout · Stella Artois

Miller Light · Allagash White · Leinenkugel Summer Shandy

Troegs Perpetual IPA · New Trail Broken Heels Hazy IPA

MOCKTAILS

featuring

SEEDLIP NON ALCOHOLIC SPIRITS

Seedlip is on a mission to change the way the world drinks with the highest quality non-alcoholic options.

THE CARAMEL MOCKIATO

Seedlip Spice 94 Non Alcoholic Spirit, coffee, cream
Weinstock signature syrup \$12

THE HOWARD

Seedlip Grove 42 Non Alcoholic Spirit, grapefruit juice,
lemon juice, simple syrup \$12

THE MOCKARITA

Seedlip Noches de Agave Non Alcoholic Spirit, lime juice, simple syrup \$12

THE RAPUNZEL

Seedlip Grove 42 Non Alcoholic Spirit,
lemon juice, lavender syrup \$12

GLASSWARE MEMENTOS

THE TAVERN WINE GLASS Etched Wine Glass with our timeless logo \$20

THE TAVERN PINT GLASS Etched Pint Glass with our timeless logo \$15