

# THE TAVERN RESTAURANT

## APPETIZERS

### AHI TUNA

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

### SURF & TURF EGG ROLLS

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

### CHARGRILLED LAMB LOLLIPOPS

Lamb lollipop chops, mint gremolata, herbed orzo, crumbled feta - \$20

### BUFFALO SHRIMP

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

### APPENZELLER FONDUE ESCARGOT

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

### ARANCINI **V**

Fried risotto balls, basil pesto, parmesan, romesco sauce, micro basil \$15

### TRUFFLE FRIES **V**

French fries, truffle oil, parmesan, roasted tomato rosemary aioli \$12

### MEZZA BOARD **V**

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

### MARYLAND CRAB DIP

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

### BURRATA & ROASTED GRAPES

Fresh burrata, roasted grapes, prosciutto, pistachio, honey, balsamic reduction, toasted naan bread \$16

### 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, black raspberries, house-made focaccia & bagel chips \$35

### KOREAN BBQ CHICKEN

Roasted BBQ boneless chicken thighs, crushed Marcona almonds, pickled carrot slaw, micro cilantro - \$16

## SALADS

### TUNA NICOISE SALAD **GF**

Seared rare ahi tuna, spinach, confit potato, asparagus, kalamata olives, grape heirloom tomato, hard boiled egg, tarragon Dijon dressing \$30

### LOBSTER COBB **GF**

Cold water Maine lobster, smoked bacon, roasted tomatoes, hard-boiled egg, English peas, confit 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 \$30

### 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, Shrimp \$10, Steak \$12, Ahi Tuna \$12, Salmon \$12

## ENTRÉES

### PAELLA

Mussels, clams, chorizo, chicken, shrimp, saffron tomato sofrito, Spanish rice, toasted baguette \$30 *\*contains pork*

### LEMON THYME RAINBOW TROUT **GF**

Brown butter thyme basted local Pennsylvania trout, sherry honey marble potatoes, asparagus \$35

### BLACKENED NORWEGIAN SALMON

Cucumber red onion salad, dill sour cream, herbed orzo pilaf \$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 beef, veal, and pork. Served over imported pasta with shaved parmesan \$30

### THE TAVERN CHICKEN

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

*\*Romesco sauce contains nuts*

### 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 and shrimp, tossed in a light scampi cream sauce over grits \$30 *\*contains pork*

### THE BURBUS BURGER **Vegan**

Our house made veggie burger, lettuce, tomato, smashed avocado, kaiser roll. Served with house-made chips \$18

### THE PRETZEL PUB BURGER

Half-pound Spring Lane Farms Wagyu burger, smoked gouda, truffle mustard, fried onions, pickles, pretzel roll. Served with house-made chips \$22

## FROM THE BUTCHER

### THE TAVERN PRIME RIB

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

12oz. \$45

16oz. \$55

### 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: Truffle Fries **V**, Lemon asparagus **Vegan GF**, Mashed potatoes **V GF**, Roasted cauliflower, smoked paprika, parmesan, pine nuts **GF V**, Sherry honey marble potatoes **V GF**

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## CABERNET

ADAPTATION by PlumpJack, Cabernet, Napa Valley 2019 \$140 

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

DUCKHORN VINEYARDS Napa Valley 2019 \$175

FAR NIENTE Napa Valley 2019 \$300

POSTMARK Paso Robles 2021 \$65

JOSEPH PHELPS Napa Valley 2019 \$185

ORIN SWIFT MERCURY HEAD Napa Valley 2021 \$275

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 2019 \$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 \$78 

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 2019 \$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 2019 \$74

## MERLOT

CHATEAU LE'TOILLE DECLOTTE 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

CHATEAU de La VIELLE TOUR White Bordeaux, France 2021 \$48 

DUCKHORN Sauvignon Blanc, Napa Valley, California 2021 \$60

WHITEHAVEN Marlborough, New Zealand 2022 \$60

## INTERESTING WHITES

CLOS CIBONNE Rose Cru Classe, Tibouren, Cotes de Provence 2022 \$80 


CHATEAU de la VIELLE TOUR White Bordeaux, France \$48

ETHEREO Albarino, Rias Baixas, Spain 2020 \$42

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 \$58

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

WHITEHALL LANE *Mancino* Cabernet Sauvignon 2017 1.5 Liter \$175

AUSTIN HOPE Cabernet Sauvignon, Paso Robles 2019 1.5 Liter \$230

WILLAMETTE VALLEY VINEYARDS *Elton* Pinot Noir Eola-Amity 2017 1.5 Liter \$220

## 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