

# THE TAVERN RESTAURANT

## APPETIZERS

### AHI TUNA GF

Chilled 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

### BEET BURRATA NAAN V

Red beets, yellow beets, orange supreme, pistachio, burrata, mint, honey, naan flatbread \$20

### SHISHITO PEPPERS V

1/2 pound of flash fried shishito peppers, tajin seasoning, lemon aioli \$15

### 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

### STEAMED CLAMS

Fresh little neck clams, white wine, broth, butter, garlic, parsley, warm baguette \$20

### KOREAN BBQ CHICKEN

Crispy chicken thighs, Korean BBQ, crushed peanuts, yuzu slaw, micro cilantro \$15

### 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, blueberries, cucumber, pickled onion, lemon agave vinaigrette \$20

### SESAME SEARED TUNA SALAD GF

Sesame seared ahi tuna, served rare, chilled buckwheat 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

### TAVERN SPINACH SALAD GF

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

### FENNEL BLOOD ORANGE RICOTTA SALAD GF V

Honey whipped ricotta with fennel pollen, arugula, roasted fennel, blood orange supreme, candied hazelnuts, citrus vinaigrette \$20

### GARDEN SALAD & CAESAR SALAD

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

### ADD GRILLED PROTEIN TO ANY SALAD:

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

**PAN SEARED PROTEIN:** Ahi Tuna \$15, Jumbo Scallops \$20

## ENTRÉES

### SEAFOOD MAC & CHEESE

Imported cavatappi pasta, four cheese sauce (smoked gouda, goat cheese, white cooper, white cheddar) shrimp, jumbo lump crab, bay scallops, tarragon seasoned breadcrumbs \$40

### PROSS SCALLOPS GF

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

### MISO GLAZED SALMON DF GF

Miso tamari glaze, pan seared Norwegian salmon, grilled baby Bok choy, ginger forbidden rice \$40

### PORK SHANK OSSO BUCCO GF

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

### SHORT RIB PAPPARDELLE

Braised beef short rib, mushroom, carrot, onion, rosemary beef demi, cream, fresh pappardelle pasta \$40

### RAVIOLI FUNGI V

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

### GERMAN ROAST CHICKEN GF

Brined & roasted bone in half chicken, white pan jus\*, German potato salad\* (caramelized shallot, tarragon & bacon, vinegar, red potatoes) \$25 \*contains bacon

### 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:

Mashed potatoes V GF, White heirloom grits GF, Battered French fries V, Glazed baby carrots Vegan GF, Sautéed cremini mushrooms & herbs V GF, Grilled Asparagus Vegan 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
- CLOS DU VAL Cabernet, *The District*, Napa Valley 2021 \$95 
- CLOS PEGAS *Estate*, Napa Valley 2022 \$75
- DUCKHORN VINEYARDS Napa Valley 2021 \$175
- FAR NIENTE Napa Valley 2019 \$300
- HEITZ CELLAR Napa Valley 2018 \$150
- JOSEPH PHELPS Napa Valley 2019 \$185
- PLUMPJACK ESTATE Oakville, Napa Valley 2019 \$275
- QUEST by Austin Hope, Cabernet Franc, Paso Robles v. 23 \$65 
- SALVESTRIN St. Helena, Napa Valley 2020 \$110
- 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
- COSTERS DEL PRIORAT *Pissarres*, Priorat, Spain 2019 \$90
- 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 DELOTTE Medoc, Bordeaux, France 2019 \$70
- 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
- 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, Russian River 2022 \$60

### 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
- WHITEHAVEN Marlborough, New Zealand 2021 \$60


### 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 
- KRUG Brut Grand Cuvee Champagne \$400
- 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

### 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
- PLUMPJACK Oakville Cabernet 2016 375ml \$163