

# THE TAVERN RESTAURANT

## APPETIZERS

### AHI TUNA TIRADITO **GF**

Chilled rare seared ahi tuna, Dukkah seasoning, leche de tigre sauce, fresh mango and scallions \$20

\*this dish 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

### BACON WRAPPED SCALLOPS **GF**

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

### KOREAN BBQ CHICKEN **GF**

Crispy frenched drumsticks, Korean BBQ, crushed peanuts, kimchi, micro cilantro \$18

### APPENZELLER FONDUE ESCARGOT

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

### MARYLAND CRAB DIP

Sharable for 2-4: Warm blue swimming crab dip, with naan bread \$18

### BUFFALO SHRIMP

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

### CHARGRILLED LAMB LOLLIPOPS **GF**

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

### BAKED BRIE BOARD **V**

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

## SALADS

### 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

### 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 \$10, Steak \$16, Norwegian Salmon \$18

## ENTRÉES

### LINGUINE ALLE VONGOLE

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

### BRAISED BEEF SHORT RIB

Braised beef short rib, mushroom, carrot, onion, rosemary beef demi, butter, cream, mashed potatoes \$40

### PROSS SCALLOPS **GF**

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

### NYC EVERYTHING SALMON

Everything-seasoned Norwegian salmon on potato latke with a caper dill cream sauce, pickled onion, and scallions \$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

### 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 French fries \$20

### THE AMERICAN PUB CHEESE BURGER

Half-pound Wagyu burger, cooper American cheese, kaiser roll, lettuce, tomato, red onion, A1 aioli. Served with French fries \$25  
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

### 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: Mashed potatoes **V GF**, French fries **V**, Glazed baby carrots **Vegan GF**, White heirloom grits **GF**, Sauteed cremini mushrooms & herbs **V GF**, Seasonal chef's vegetable **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. 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.


# THE TAVERN RESTAURANT

## WINE LIST by the BOTTLE


### CABERNET

- ADAPTATION by PlumpJack, Cabernet, Napa Valley 2021 \$120 
- AUSTIN HOPE Cabernet Sauvignon, Paso Robles 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

- DOMAINE DU PEGAU Chateauneuf du Pape 2020 \$160
- LES CLEFS DU CALADAS Chateauneuf du Pape 2021 \$130
- L'ORATORE DES PAPES Chateauneuf du Pape 2021 \$175 

### INTERESTING REDS


#### SPAIN & ARGENTINA

- ARANO *Moradillo de Roa* Ribera del Duero, Spain 2019 \$68
- CATENA Malbec, Mendoza, Argentina 2022 \$60
- LUNA BEBERIDE Mencia, Bierzo, Spain 2022 \$45 
- OSTATU Crianza Rioja Alavesa, Rioja, Spain 2021 \$50


#### AUSTRALIA

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

#### ITALY

- CASANOVA DI NERI *Tenuta Nuova* Brunello di Montalcino 2017 \$220
- JASCI Montepulciano d'Abruzzo DOC, Abruzzo, Italy 2022 \$40
- RENZO MASI *Cornioleta* Chianti Riserva, Chianti, Italy \$60
- FANETTI S. *Agnese*, Vino Nobile di Montepulciano Riserva, DOCG \$55 


#### BORDEAUX

- CHATEAU DU GRAND BOS Graves, Bordeaux, France 2016 \$75 
- CHATEAU LE'TOILLE DECLLOTTE 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
- 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 \$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
- 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 
- ROMBAUER VINEYARDS Chardonnay, Carneros 2023 \$70
- 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

- CHATEAU de la VIELLE TOUR White Bordeaux, France 2023 \$48
- CLOUDY BAY, Marlborough, New Zealand 2024 \$75
- DUCKHORN Sauvignon Blanc, Napa Valley, California 2023 \$60
- SQUEALING PIG, Marlborough, New Zealand 2025 \$55 


### 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 
- PFEFFINGEN Dry Riesling, Pfalz, Germany 2020 \$55
- 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 2022 \$45 


### SPARKLING & BUBBLES

- BRILLA Prosecco NV, Veneto Italy \$48
- 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 
- 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 2023 \$40

### 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