

THE TAVERN RESTAURANT

APPETIZERS

BEET BRUSCHETTA **V**

Braised red beet, yellow beet, whipped sheep's milk ricotta, honey, pistachio, mint, toasted baguette \$16

APPENZELER FONDUE ESCARGOT **🍷**

Broiled escargot, appenzeller fondue cheese sauce, grilled baguette \$18

BUFFALO SHRIMP

Buffalo gulf shrimp, gorgonzola cream, fried leak \$18

MARYLAND CRAB DIP

Crab dip with Maryland crab, cheddar, cream cheese, garlic, and scallions \$15

SOUP DU JOUR

Seasonal favorites made with the freshest ingredients \$12

CHARCUTERIE BOARD

Chef's selection of imported meats and cheeses, crostini, whole grain mustard, fig jam, candied pecans (no modifications) \$30

NAVAJO FRYBREAD

Merquen braised beef, yuzu cabbage slaw, key lime crema \$20

PETITE HOUSE & CAESAR SALAD

Petite house salad with your choice of dressing or petite Caesar salad \$7

SALADS

FIG AND PROSCIUTTO SALAD **GF**

Fresh mission figs, 24 month aged prosciutto, arugula, fig balsamic dressing, shaved parmesan \$25

AUTUMN SALAD **GF**

Roasted butternut squash, winter greens, parsnip, sunflower seed, dried cranberry, goat cheese, sunflower vinaigrette \$20

TAVERN SPINACH SALAD **🍷 GF**

Fresh baby spinach, button mushrooms, hard-boiled egg, pickled onion, shaved parmesan, choice of traditional house dressing or hot bacon dressing \$15

ADAM'S APPLE SALAD **GF**

Honey crisp apple, smoked bacon, grilled halloumi cheese, spring greens, apple cider vinaigrette \$24

STEAK SALAD **GF**

Grilled steak, spring greens, heirloom grape tomatoes, deviled eggs, gorgonzola crumbles, pickled red onion, roasted corn and horseradish cream dressing \$30

ADD Salmon \$7, Steak \$8, Shrimp \$7 and Chicken \$6

ENTRÉES

BRAISED PORK SHANK

20oz. Braised pork shank, mashed potatoes, apple fennel sauerkraut, au jus \$40

THE TAVERN CHICKEN **🍷**

Crusted breaded chicken breast on Romesco sauce, topped with preserved lemon, arugula and shaved Parmesan \$30

TAVERN WAGYU BURGER

Half-pound Wagyu burger, bacon, cheddar, cheese, mushroom and onion cabernet wine reduction, leaf lettuce, beef steak tomato and roasted garlic aioli \$27 Served with seasoned French fries

PAN SEARED RAINBOW TROUT FILET

Grapefruit beurre blanc, pomegranate pearls, coconut Farro Risotto, roasted root vegetable \$35

CERVENA VENISON **GF**

Cacao mole, parsnip puree, English peas \$35

HARISSA GLAZED SALMON **GF**

Honey Harissa glazed salmon, chimichurri, roasted root vegetables \$37

GRAINS

SHRIMP AND GRITS **GF 🍷**

Sauteed fresh baby spinach, roasted tomatoes, Iberico chorizo, tasso ham and shrimp, tossed in a light scampi cream sauce over grits \$30

BOLOGNESE **🍷**

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

BUTTERNUT RAVIOLI **V**

Fresh pasta filled with butternut squash and ricotta, sage roasted butternut squash, brown butter and pine nuts \$20

MOROCCAN CHICKEN

Moroccan marinated chicken thighs, castelvetro olives, artichokes, roasted tomatoes, preserved lemon, couscous \$30

FROM THE BUTCHER

AUSTRALIAN WAGYU STEAK

BMS 6/7 12oz. Ribeye \$110

BMS 9+ 14oz. New York Strip \$100

BMS 9+ 8oz. Wagyu filet \$85

Optional burnt Allium sauce served with Wagyu steaks at no charge

THE TAVERN PRIME RIB **🍷**

Slow roasted Black Angus prime rib served with signature Tavern sauce

12oz. \$45 16oz. \$55 20oz. \$65
or create your own size over
20 oz. for \$2.50/oz.

BLACK ANGUS STEAKS

8oz. filet mignon served with herbed demi-glace \$60

12oz. New York strip served with herbed demi-glace \$50

GOURMET SIDES: All butcher cuts are served with your choice of two sides: haricots verts, honey sriracha bacon balsamic glazed brussel sprouts, mashed potatoes, french fries and parmentier red skin potatoes

🍷 The Tavern Signature Dish

GF Gluten Free **V** Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Parties of 8 or more will incur an automatic 20% gratuity