

THE TAVERN RESTAURANT

APPETIZERS

BURATTA **V**

Charred asparagus, lemon oil, balsamic reduction, roasted tomato puree, toasted bread crumb \$16

APPENZELLER FONDUE ESCARGOT **🍷**

Broiled escargot, appenzeller fondue cheese sauce, grilled baguette \$16

MARYLAND CRAB DIP **GF**

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

MEZZA BOARD **Vegan**

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

CHARCUTERIE BOARD

Iberico chorizo, 24 month aged prosciutto, tarragon mustard, Ubriaco del Piave Cheese, Goot Essa Mountain Meadow Cheddar, lemon sultana marmalata, marcona almonds, focaccia \$30

BUFFALO SHRIMP

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

SOUP DU JOUR

Seasonal favorites made with the freshest ingredients \$9

PETITE HOUSE & CAESAR SALAD

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

SALADS

SAEEM SOBA SALAD

Sweet soy marinated chicken breast, bibb lettuce, red bell pepper, scallions, snow peas, chilled buckwheat soba noodles, sesame seed, Thai peanut sauce \$25

SUPER FOOD SALAD **GF Vegan**

Quinoa, roasted sweet potato, marinated chickpeas, kale arugula blend, roasted red beets, lemon agave vinaigrette \$20

TAVERN SPINACH SALAD **GF 🍷**

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

LOBSTER COBB **GF**

Smoked bacon, roasted tomatoes, hard-boiled egg, roasted fennel, confit potato, cold water Maine lobster tail, water cress, house-made herbed ranch \$40

STEAK SALAD **GF**

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

ENTRÉE HOUSE & CAESAR SALAD

Entrée portion house salad with your choice of dressing or entrée portion Caesar salad \$10

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

SANDWICHES

TAVERN CHICKEN SANDWICH

Hand breaded chicken breast, house-made pickles, creamy cabbage slaw, on toasted brioche \$15

FRENCH DIP PRIME RIB SANDWICH **🍷**

Slow-roasted Prime Rib, aged provolone, pickled onion relish, horseradish cream, au jus on French baguette \$18

GRILLED SALMON BLT

Chargrilled salmon, bacon, lettuce, tomato and dill aioli on toasted baguette \$18

SPRING LANE FARMS WAGYU BURGER

Half-pound Spring Lane Farms Wagyu burger, bacon, cheddar cheese, Bordeaux mushroom & onion reduction, bibb leaf lettuce, beef steak tomato and roasted garlic aioli on toasted brioche roll \$22

SHRIMP PO BOY

Sautéed shrimp and Iberico chorizo, arugula, roasted tomato, sriracha aioli on toasted baguette \$22

*ALL SANDWICHES served with seasoned house made potato chips.
Upgrade to seasoned French fries for \$3*

ENTREES

SHRIMP & GRITS **GF 🍷**

Sautéed fresh baby spinach, roasted tomatoes, Iberico chorizo, Tasso ham and shrimp, tossed in a light scampi cream sauce over grits **contains pork* \$30

BOLOGNESE **🍷**

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

🍷 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 6 or more and any unsigned or lost checks will incur an automatic 20% gratuity.