

THE TAVERN RESTAURANT

APPETIZERS

COCONUT CHICKEN

Coconut breaded chicken, red bean hummus, jerk crema \$10

BAKED FRENCH ESCARGOT

French escargot baked in garlic butter, served with baguette \$15

COLOSSAL SHRIMP COCKTAIL 🍤

Spice boiled colossal shrimp, cocktail sauce \$18

POKE BOWL

Sesame soy marinated ahi tuna or beef tenderloin, sticky rice, cucumber mango salsa, avocado, and sriracha aioli \$15

KOREAN BARBECUE BAO BUNS

Korean barbecue wagyu, steam buns, yuzu aioli \$15

TRI COLOR HUMMUS PLATTER GF V

Red bean hummus, fava bean hummus, white bean hummus, seasonal vegetables, naan bread \$15

BAKED FRENCH ONION

Classic beef and brandy-based broth, sweet, caramelized onion, and melted three cheese blend \$12

SOUPS

SOUP DE JOUR

Seasonal favorites made with the freshest ingredients \$9

POACHED PEAR AND SEARED DUCK GF

Baby arugula, Leonora goat cheese, lotus root, seared duck breast, pomegranate vinaigrette \$15

MEDITERRANEAN SALAD GF V

Tri-color quinoa, spring greens, artichoke, chickpeas, heirloom grape tomatoes, kalamata olives, feta, cucumber, rosemary-lemon vinaigrette \$15

TAVERN SPINACH SALAD 🍤

Fresh baby spinach, button mushrooms, hardboiled egg, pickled onion, shaved parmesan, choice of traditional house dressing *or* hot bacon dressing \$12

SALADS

ROASTED VEGETABLE SALAD GF V

Shredded romaine, spring mix with roasted broccoli, carrots, onion, roma tomatoes, sweet corn, and goat cheese, dressed with balsamic fig vinaigrette \$15

STEAK SALAD GF

Grilled steak, spring greens, heirloom grape tomatoes, deviled eggs, gorgonzola crumbles, pickled red onion, roasted corn and horseradish cream dressing \$24

ADD Salmon \$7, Steak \$8, Shrimp \$7, Chicken \$5, or Duck \$8 to any salad

SANDWICHES

TAVERN WAGYU BURGER EXPERIENCE 🍤

½ pound grade A-5 wagyu burger, maple bacon, cheddar cheese, mushroom and onion cabernet wine reduction, romaine lettuce, beef steak tomato, and garlic aioli \$18

JAPANESE STYLE CHILI BURGER

½ pound grade A-5 wagyu burger, gochugaru and tomato chili, grilled pineapple, yuzu aioli, Asian cabbage slaw \$18

BLACK AND BLUE BURGER

½ pound grade A-5 wagyu burger seared with blackened seasoning, topped with melted gorgonzola, lettuce, tomato and cool cucumber aioli \$18

GRILLED SALMON BLT

Chargrilled salmon, crisp bacon, lettuce, tomato, and dill aioli \$16

LION ON MAIN PO BOY

Marinated lion's mane mushrooms, breaded and fried, pickled red onions, frisee, micro cilantro, cucumber dill aioli \$14

SHAVED PRIME RIB SANDWICH

Thinly sliced, slow roasted prime rib, mushroom and onion cabernet reduction, melted mozzarella on a toasted roll \$17

ALL SANDWICHES served with seasoned fries

PASTA

TUSCAN SHRIMP AND GRITS

Sauté fresh baby spinach, roasted tomatoes and shrimp, tossed in a light scampi cream sauce over grits \$21

WAGYU RAGU

Smoked paprika braised wagyu short rib ragu sauce over grits \$25

BOLOGNESE

Slow cooked Bolognese sauce made with wagyu beef, veal, and pork. Served over orecchiette \$24

GNOCCHI FUNGI V

Potato ricotta gnocchi, wild mushrooms, roasted tomato pesto, toasted marcona almonds \$25