

THE TAVERN RESTAURANT

APPETIZERS

AHI TUNA

Lemon parmesan white bean salad, seared rare Ahi tuna, Chimichurri, lemon oil, micro cilantro - \$18

SURF & TURF EGG ROLLS

Roasted prime rib, tiger shrimp, white cheddar cheese, copper white cheese, sauce Choron, herbed demi-glace - \$20

CHARGRILLED LAMB LOLLIPOPS

Lamb lollipop chops, mint gremolata, herbed orzo, crumbled feta - \$18

BUFFALO SHRIMP

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

APPENZELER FONDUE ESCARGOT

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

ARANCINI

Fried risotto balls, basil pesto, parmesan, romesco sauce, micro basil \$15

TRUFFLE FRIES

French fries, truffle oil, parmesan, roasted tomato rosemary aioli \$12

MEZZA BOARD

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

MARYLAND CRAB DIP

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

BURRATA & ROASTED GRAPES

Fresh burrata, roasted grapes, prosciutto, pistachio, honey, balsamic reduction, toasted naan bread \$16

CHARCUTERIE BOARD

Sharable for 2 to 4 people. Three Artisan cheese selections, three imported cured meat selections, truffle mustard, marinated peppers, balsamic fig jam, Marcona almonds, black raspberries, house-made focaccia & bagel chips \$35

KOREAN BBQ CHICKEN

Roasted BBQ boneless chicken thighs, crushed Marcona almonds, pickled carrot slaw, micro cilantro - \$16

SALADS

TUNA NICOISE SALAD

Seared rare ahi tuna, spinach, confit potato, asparagus, kalamata olives, grape heirloom tomato, hard boiled egg, tarragon Dijon dressing \$30

LOBSTER COBB

Cold water Maine lobster, smoked bacon, roasted tomatoes, hard-boiled egg, English peas, confit potato, house-made herb ranch \$45

TAVERN STEAK SALAD

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

SUPER FOOD SALAD

Quinoa, roasted sweet potato, marinated chickpeas, kale & arugula blend, roasted red beets, blueberries, cucumber, pickled onion, lemon agave vinaigrette \$20

BEET & WHIPPED RICOTTA SALAD

Honey whipped ricotta, roasted red & yellow beets, candy cane beets, arugula, blackberries, pistachio, sherry vinaigrette \$20

GARDEN SALAD & CAESAR SALAD

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

ADD PROTEIN TO ANY SALAD:

Chicken \$7, Shrimp \$8, Steak \$12, Ahi Tuna \$12, Salmon \$12

ENTRÉES

PAELLA

Mussels, clams, chorizo, chicken, shrimp, saffron tomato sofrito, Spanish rice, toasted baguette \$30 **contains pork*

LEMON THYME RAINBOW TROUT

Brown butter thyme basted trout, sherry honey marble potatoes, asparagus \$35

BLACKENED NORWEGIAN SALMON

Cucumber red onion salad, dill sour cream, herbed orzo pilaf \$40

PORK SHANK OSSO BUCCO

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

BOLOGNESE

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

THE TAVERN CHICKEN

Parmesan breaded chicken breast on Romesco sauce, lemon oil, preserved lemon, arugula and shaved Parmesan \$25 **Romesco sauce contains nuts*

RAVIOLI FUNGI

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

PERUVIAN CHICKEN

Citrus marinated bone in roasted chicken thighs, seasoned black beans, Spanish rice, Peruvian green sauce, micro cilantro and grilled whole jalapeno garnish \$30

SHRIMP & GRITS

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

THE BURBUS BURGER

Our house made veggie burger, lettuce, tomato, smashed avocado, kaiser roll. Served with house-made chips \$18

THE PRETZEL PUB BURGER

Half-pound Spring Lane Farms Wagyu burger, smoked gouda, truffle mustard, fried onions, pickles, pretzel roll. Served with house-made chips \$22

FROM THE BUTCHER

THE TAVERN PRIME RIB

Slow roasted Black Angus prime rib served with herbed demi-glace
Limited Availability

12oz. \$45

16oz. \$55

20oz. \$65

AMERICAN WAGYU STEAK

Sakura Farms - Westerville, Ohio
7-9 BMS

Ask your server about featured cuts
Market Price

*Complimentary signature herbed demi-glace
available upon request*

BLACK ANGUS STEAKS










8oz. Filet Mignon

served with herbed demi-glace \$60

14oz. Prime New York Strip

served with herbed demi-glace \$65

FROM THE BUTCHER GOURMET SIDES:


All butcher cuts are served with your choice of two sides: Truffle Fries , Lemon asparagus  , Mashed potatoes  ,
Roasted cauliflower, smoked paprika, parmesan, pine nuts  , Sherry honey marble potatoes  

THE TAVERN RESTAURANT


CABERNET

AUSTIN HOPE Cabernet Sauvignon, Paso Robles 2020 \$120
CADE Howell Mountain Reserve, Napa Valley 2019 \$250
CAYMUS VINEYARDS, Napa Valley 2020, One Liter \$190
DUCKHORN VINEYARDS Napa Valley 2019 \$175
FAR NIENTE Napa Valley 2019 \$300
HEITZ VINEYARD Napa Valley 2017 \$150
POSTMARK Paso Robles 2021 \$65
JOSEPH PHELPS Napa Valley 2019 \$185
ORIN SWIFT MERCURY HEAD Napa Valley 2021 \$275
PLUMPIACK ESTATE Oakville, Napa Valley 2019 \$275
SALVESTRIN St.Helena, Napa Valley 2020 \$125
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
TRUCHARD Carneros, Napa Valley 2020 \$85 

AMARONE

CASTEGNEDI San Antoniono Amarone 2018 \$130
FIOREBELLI Coste Bianche Amarone 2015 \$150 

BAROLO & NEBBIOLO

GIOVANI ROSSO Nebbiolo Langhe , Italy 2020 \$95
RIVETTO Serralunga d'Alba Barolo 2019 \$160
VIETTI Castiglione Falletto Barolo 2018 \$160 


CHATEAUNEUF du PAPE

DOMAINE DU PEGAU Chateauneuf du Pape 2019 \$160
VEIUX TELEGRAPHE *La Crau* Chateauneuf du Pape 2019 \$215
LES CLEFS DU CALADAS Chateauneuf du Pape 2019 \$130

INTERESTING REDS

ALLEGRIINI *Palazzo della Torre* Veronese Rosso, Italy 2018 \$50
ARANO *Moradillo de Roa* Ribera del Duero, Spain 2019 \$78
CUNE *Tinto Grand Reserva* Rioja Alta, Spain 2017 \$75
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
PISSARRES *Costers del Priorat*, Priorat, Spain 2015 \$75
THE PRISONER Red Blend, California 2021 \$90
RENZO MASI *Cornioleta* Chianti Riserva , Italy \$60
RIDGE VINEYARDS *Three Valleys* Red Blend, California 2019 \$75
SAINT COSME Cotes du Rhone, France 2021 \$60 
SALDO The Prisoner Wine Company Zinfandel, California \$75
SHAFER TD9 Red Blend Napa Valley, 2019 \$150
SHAFER Relentless Syrah Blend Napa Valley, California, 2018 \$200

MERLOT

CHATEAU LE'TOILLE DECLOTTE Medoc, Bordeaux, France 2019 \$70
DECOY Merlot, Sonoma County 2019 \$50
PLUMPIACK Merlot, Napa Valley 2019 \$180
MERRYVALE Merlot, Napa Valley 2018 \$90 


SMALL FORMAT BOTTLES

TREFETHEN Napa Chardonnay 2020 375ml \$52
MIGRATION by Duckhorn Sonoma Pinot Noir 2020 375ml \$47
MAESTRO SIERRA Oloroso Sherry, Spain 375ml \$45
PLUMPIACK Oakville Cabernet 2016 375ml \$163

PINOT NOIR

CALERA Central Coast, California 2018 \$75
THE CALLING Russian River Valley , California 2020 \$85
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 \$250
MEIOMI Central Coast, California 2021 \$65
TRIONE Riva Road Ranch, Russian River Valley, California 2018 \$85

CHARDONNAY

DECOY Chardonnay California 2021 \$58
DOMAINE BILLIARD Hautes Cotes du Beaune White Burgundy, France 2021 \$65
MOMMESSIN Macon Villages VV White Burgundy, France 2021 \$45
PLUMPIACK Reserve Chardonnay, Napa Valley 2019 \$135
SONOMA CUTRER Chardonnay, Sonoma Coast 2021 \$60
ROMBAUER VINEYARDS Chardonnay, Carneros \$70 

SAUVIGNON BLANC

CHATEAU de La VIELLE TOUR White Bordeaux, France 2021 \$48
CLOUDY BAY sauvignon Blanc, New Zealand 2021 \$75
DUCKHORN Sauvignon Blanc, Napa Valley, California 2021 \$60
SUNDAY MOUNTAIN New Zealand 2021 \$58 
WHITEHAVEN Marlborough, New Zealand 2022 \$60

INTERESTING WHITES

TERRA ALPINA by ALOIS LAGEDER Pinot Grigio, Alto Adige Dolomiti 2021 \$48 
ETHEREO Albarino, Rias Baixas, Spain 2020 \$42
MAR DE VINAS Albarino Rias Biaxias, Spain 2021 \$40
FIRRIATO Le Sabbie dell'Etna Bianco, Sicily 2020 \$45
ILLAHE Gruner Veltliner Willamette Valley, Oregon 2021 \$48
PROST Riesling Reinheisen Germany 2021 \$38
CHATEAU de la VIELLE TOUR White Bordeaux, France \$48
YALUMBA Y-Series Rose, Australia 2021 \$48

SPARKLING & BUBBLES

ST. HILAIRE Sparkling Brut NV, Limoux, France \$48
RIVAROSE Sparkling Rose NV, Provence, France \$50 
GRUET Blanc de Noirs Sparkling Brut NV, New Mexico \$58
KRUG Grande Cuvee 170eme Edition Champagne NV \$400
MOET & CHANDON Imperial Brut Champagne NV \$120
BRILLA Prosecco NV, Veneto Italy \$48
PERRIER JOUET Brut Champagne NV \$130
PIPER HEIDSIECK Brut Champagne NV \$100
RUIINART Champagne Rose NV \$160
TAITTINGER *La Française* Brut Champagne NV \$130

DESSERT WINE

CHATEAU LARIBOTTE Sauternes Dessert Wine 375ml \$55
HILDAGO Pedro Ximenez Sherry 500ml \$52
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
WHITEHALL LANE *Mancino* Cabernet Sauvignon 2017 1.5 Liter \$175
AUSTIN HOPE Cabernet Sauvignon, Paso Robles 2019 1.5 Liter \$230
WILLAMETTE VALLEY VINEYARDS *Elton* Pinot Noir Eola-Amity 2017 1.5 Liter \$220