



DINNER



-SHAREABLES-

HOUSE MADE PULL APART BREAD | 8
SEASONAL BUTTER

BEEF FRIES | 15
HOUSE GRAVY, BRAISED BEEF
HAND CUT FRIES

CHARCUTERIE BOARD | 27
LOCAL CHEESES, CURED MEATS,
BAGUETTE, ACCOUTREMENTS

WINGS | 18
DRUMS AND FLATS
BLEU CHEESE, CARROTS, CELERY
SWEET HONEY GINGER GARLIC
-OR-
SPICY COWBOY BUTTER

CRISPY BRUSSELS SPROUTS | 14
SWEET BALSAMIC GLAZE
BAGNA CAUDA AIOLI, LEMON GARLIC AIOLI

BRUSCHETTA | 16
SLICED BAGUETTE, ROASTED TOMATO,
BASIL CHIFFONADE, CREAMY BURRATA,
BALSAMIC GLAZE

-TUREENS AND GREENS-

LOBSTER CHOWDER | 14

HOUSE SALAD | 9
SPRING MIX, SHAVED CARROTS,
CUCUMBERS, TOMATOES
HOUSE RANCH
-OR-
PISTACHIO DRESSING

BEET MEDLEY SALAD | 16
ROASTED PICKLED BEETS, BURRATA,
ARUGULA, PISTACHIO DRESSING

CAESAR SALAD | 15
HOUSE MADE CAESAR, KALE,
SHAVED PARMESAN, GARLIC CROUTONS

ADD WHITE ANCHOVIES | 3
ADD GRILLED CHICKEN | 9
ADD SALMON | 12

-MAINS-

TAVERN BURGER | 24
ANGUS BEEF, AMERICAN, PICKLED ONIONS,
FRIED GREEN TOMATO, LETTUCE,
TAVERN SAUCE, HAND CUT FRIES,
PICKLES SERVED ON SIDE
ADD BACON | 3

PAN SEARED SALMON | 34
MUSHROOM RISOTTO,
CRISPY BRUSSELS

FRIED CHICKEN | 36
HALF CHICKEN, MAC N' CHEESE,
COLLARD GREENS

BUCATINI BOLOGNESE | 28
SUNDAY SAUCE, ITALIAN SAUSAGE,
TOPPED WITH ALFREDO

BONE-IN PORK CHOP | 38
ROASTED SWEET POTATO,
GREEN BEAN ALMONDINE, APPLE COMPOTE

BEEF TENDERLOIN | 46
7OZ STEAK, MASHED POTATOES,
GLAZED RAINBOW CARROTS,
HERB COMPOUND BUTTER

BRAISED BEEF STEW | 27
MASHED POTATOES, HOUSE GRAVY
CARROTS, PEARL ONIONS, CELERY



SERVICE CHARGE OF 22% WILL BE APPLIED TO GROUPS SIX AND OVER. WE CANNOT ACCOMMODATE MORE THAN TWO SPLIT CHECKS PER GROUP.

IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER.

WE REMIND YOU THAT EATING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SHELLFISH, OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.