



## Lunch

### Bar Snacks

Bacon Popcorn \$4  
Deviled Egg Trifecta \$13  
Marinated Olives \$6  
Pickle Pot \$8  
Chicken Liver Mousse \$12  
Charred Octopus Aguachile \$13  
Tuna Poke\* \$18

### Bowls and Plates

Tomato Bisque ~ Parmesan Crouton \$5/8  
Tavern Greens ~ Tomato, Parmesan, Aged Balsamic \$7/10  
Tomato Carpaccio ~ White Balsamic, Capers, Arugula, Shaved Shallot \$12  
Soup & Salad ~ Tomato Bisque, Tavern Greens \$8  
\*Add Chicken \$4, Steak \$6  
Shrimp Dip \$14

### Sandwiches

Tavern Club ~ House Baked Honey Wheat, Frites \$14  
Turkey ~ Gruyere, Tomato, Lettuce, Apricot Preserves, Toasted Honey Wheat \$12  
Steak Sandwich ~ Arugula, Pickled Onion, Blue Cheese Horseradish Cream, Au Jus \$14  
Cheese Steak ~ Provolone, Onion, Cheese Sauce \$13  
Meatball Sub ~ Prairie Creek Beef, Roasted Garlic Aioli, Fontina \$14  
Spicy Chicken ~ Habanero Aioli, Cornichon Relish, Challah Bun \$14  
Tavern burger ~ Stilton, Mushroom Cognac Cream, Challah Bun\* \$15  
Grilled Cheese ~ Chef's Choice, Tomato Bisque \$10

### Entrees

Tavern Fish & Chips \$14  
Farmers Market Quiche ~ Tavern Greens \$10  
Steak Frites ~ Prime 8oz Strip, Shoestring Fries, Mushroom Cognac Cream\* \$22

### Sides

Frites \$5  
Summer Squash \$9  
Roasted Beets \$8  
Angry Mac & Cheese \$8  
Shaved Black Summer Truffle \$20

### Dessert

Peanut Butter Banana Mousse Pie ~ Devil's Food Cake, Roasted Peanuts \$9  
Peach Bread Pudding ~ Sweet tea Ice Cream \$10  
Sweet Corn Creme Brulee ~ Candied Corn, Bourbon & Maple \$9

Executive Chef Ben Alexander  
Sous Chef Audrey Long



Sous Chef Austin Plumlee  
Pastry Chef Madison Gurley

6-Pack for the Kitchen Staff \$10

\*Consuming raw or undercooked meat could pose a health risk



## Dinner

### Bar Snacks

- Bacon Popcorn \$4
- Deviled Egg Trifecta \$13
- Marinated Olives \$6
- Pickle Pot \$8
- Charred Octopus Aguachile \$13
- Shrimp Dip \$14

### Bowls & Small Plates

- Tomato Bisque \$5/8
- Tavern Greens \$7
- Tomato Carpaccio \$12
- Tuna Poke \$18\*
- Fish & Chips \$14
- Bone Marrow \$15

### Entree

- Tavern Burger ~ Stilton, Mushroom Cognac Cream, Challah Bun, Frites \$15\*
- Roasted Chicken ~ Polenta Fries, White wine, Lemon, Butter, Garlic \$32
- Grilled Pork Chop ~ Bixby Sweet Corn Succotash, Mashed Potatoes \$28\*
- 8oz Filet Of Beef ~ roasted Potatoes, Summer Squash, Bone Marrow Chimichurri \$38\*
- Sweet Corn Agnolotti ~ Coconut Basil Puree, Roasted Baby Beets, Dill \$25
- Grilled Wahoo ~ Peach Curry, Black rice w/Squid Ink Butter, Peach Chow Chow \$30\*
- Steak Frites ~ Prime 16oz Strip, Shoestring Frites, Bone Marrow Chimichurri \$36\*

### Sides

- Roasted Potatoes \$7
- Succotash \$9
- Mashed Potatoes \$9
- Summer Squash \$9
- Black Rice \$9
- Roasted Beets \$8
- Angry Mac & Cheese \$8

### Desserts

- Peanut Butter Banana Mousse Pie ~ Devil's Food Cake, Candied Peanuts \$9
- Peach Bread Pudding ~ Sweet tea Ice Cream \$10
- Sweet Corn Creme Brulee ~ Candied Corn \$9

Executive Chef Ben Alexander  
Sous Chef Audrey Long  
Sous Chef Austin Plumlee  
Pastry Chef Madison Gurley



6-Pack for the Kitchen Staff \$10

\*Consuming raw or undercooked meat or fish could pose a health risk  
Featuring Prairie Creek Pork & Chicken (Kellyville, OK)



## **Brunch**

### **Entrees**

- Biscuit & Sausage Gravy ~ Layered Biscuit, House Made Sausage Gravy \$11
- Shrimp & Grits ~ Pimento Cheese Grits, Poached Egg, Chive \$18
- Chilaquiles ~ Salsa Picante, Cheddar, Cilantro, Sunny Egg \$13
- Benedict ~ English Muffin, Duck Canadian Bacon, Poached Duck Egg, Duck Fat Hollandaise \$15
- French Toast ~ Angel Food Cake, Stewed Peaches, Sweetened Crème Fraiche \$12
- Omelette ~ Steak, Potato, Mushroom, Bone Marrow Chimichurri \$13
- Farmers Market Quiche ~ Tavern Greens \$10

### **Sandwiches**

- Daily Grilled Cheese ~ Chefs Choice, Tomato Bisque \$10
- Swine Sammy ~ Ham, Sausage, Bacon, 3 Fried Eggs, Cheese, Greens, Chipotle Aioli \$12
- Tavern Burger ~ Stilton, Mushroom Cognac Cream, Challah Bun \$15\*

### **Bowls & Small Plates**

- Tomato Bisque ~ Parmesan Crouton \$5/8
- Tavern Greens ~ Tomato, Parmesan, Aged Balsamic \$7
- Tomato Carpaccio ~ White Balsamic, Capers, Arugula, Shaved Shallot \$12
- \* add chicken \$4 or steak \$6
- Strawberry "Shortcake" Cream Puff \$8

### **Sides**

- Frites \$5
- Pimento Cheese Grits \$6
- Brunch Potatoes \$5
- Smoked Bacon \$4
- House Sausage \$4

### **Libations**

- Tavern Bloody Mary ~ Vodka, Bloody Mary Mix, Salt Rim \$7
- Michelada ~ Tecate, Celery Bitters, Louisiana, Bloody Mary Mix, Salt Rim \$5
- Mimosa ~ Fresh Orange Juice, Orange Liqueur, Sparkling Wine \$7
- Violette Royale ~ Crème de Violette, Sparkling Wine, Lemon Twist \$7
- Moon Walk ~ Grapefruit Juice, Grand Marnier, Rose Water, Sparkling Wine \$7
- Tavern Coffee Cocktail ~ Old Grandad, Coffee Liqueur, Averna, Dolin Rouge, Baileys \$9
- Corpse Reviver #2 ~ Bombay Dry, Lillet, Cointreau, Lemon, Absinthe \$12

Executive Chef Ben Alexander  
Sous Chef Audrey Long  
Sous Chef Austin Plumlee  
Pastry Chef Madison Gurley

### **6-Pack for the Kitchen \$10**

\*Consuming raw or undercooked meat could pose a health risk