

LUNCH MENU



BAR SNACKS & SMALL PLATES

BACON POPCORN MAPLE BUTTERIBACON PIECES.....	\$4
DEVILED EGG TRIFECTA SRIRACHA CLASSIC RANCH	\$13
MARINATED OLIVES ROOMANO CHEESE CITRUS	\$6
PICKLE POT SEASONAL VEGETABLES	\$8
CHICKEN WINGS CHEF'S SELECTION.....	\$8
PEPPADEW HUMMUS CHICKPEASITAPENADEIPEPITAS	\$10
TOMATO BISQUE PARMESAN CROUTON	\$5/8
ANGRY MAC & CHEESE SAMBAL BUTTERED BREAD CRUMB.....	\$8
TAVERN GREENS BALSAMIC CROUTON TOMATO	\$7
ARUGULA SALAD ORANGE QUINOA CHERRIES SQUASH.....	\$12
SOUP & SALAD TOMATO BISQUE ITAVERN GREENS	\$8
ADD CHICKEN	\$4
ADD STEAK*	\$6
TATER TOT POUTINE CHEESE CURDSIGRAVYIHATCH CHILE.....	\$16

DESSERTS

CHOCOLATE CAKE WHITE CHOCOLATE ICE CREAM BLOOD ORANGE GELI CHOCOLATE COFFEE BEANS	\$9
SWEET POTATO PIE BLACK SESAMEICARAMELICREAM CHEESE ICE CREAM	\$10

BUTTERMILK PANNA COTTA BLUEBERRY TARRAGON COMPOTEICANDIED PEPITAS	\$9
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SANDWICHES & ENTREES

TAVERN CLUB HONEY WHEATIFRITES	\$14
TURKEY HONEY WHEATI SWISSITOMATOILETTUCEI APRICOT PRESERVES	\$12
CHEESESTEAK HOAGIE SMOKED PROVOLONEIONIONICHEESE SAUCEI SAMBAL	\$13
MEATBALL HOAGIE PRAIRIE CREEK BEEFIGARLIC AIOLI FONTINA	\$14
SPICY CHICKEN CHALLAH BUNIHABANERO AIOLIICORNICHON RELISH	\$14
GRILLED CHEESE CHEF'S SELECTIONITOMATO BISQUE	\$10
TAVERN BURGER* CHALLAH BUNISTILTONIMUSHROOM COGNAC CREAMI FRITES	\$15
FISH & CHIPS CODIKENNEBEC CHIPSIMALT VINEGAR AIOLI LEMON	\$14
QUICHE CHEF'S SELECTIONITAVERN GREENS.....	\$10
STEAK FRITES* 10oz STRIPIMUSHROOM COGNAC CREAMI SHOESTRING FRIES.....	\$25

SIDES

FRITES.....	\$5
BRUSSELS SPROUTS.....	\$9
WILD BLACK RICE	\$8
SIX PACK FOR THE KITCHEN.....	\$10

DINNER MENU



BAR SNACKS & SMALL PLATES

BACON POPCORN**	
MAPLE BUTTERIBACON PIECES.....	\$4
DEVILED EGG TRIFECTA**	
SRIRACHAICLASSICIRANCH.....	\$13
MARINATED OLIVES**	
ROOMANO CHEESEICITRUS.....	\$6
PICKLE POT**	
SEASONAL VEGETABLES.....	\$8
CHICKEN WINGS	
CHEF'S SELECTION.....	\$8
PEPPADEW HUMMUS	
CHICKPEASITAPENADEIPEPITAS	\$10
TOMATO BISQUE	
PARMESAN CROUTON	\$5/8
ANGRY MAC & CHEESE	
SAMBALIBUTTERED BREAD CRUMB.....	\$8
TAVERN GREENS	
BALSAMICICROUTONITOMATO	\$7
ARUGULA SALAD	
ORANGEIQUINOAICHERRIESISQUASH	\$12
TATER TOT POUTINE	
CHEESE CURDSIGRAVYIHATCH CHILE.....	\$14
DUCK POT PIE	
CONFITIPUFF PASTRY	\$16

DESSERTS

CHOCOLATE CAKE	
WHITE CHOCOLATE ICE CREAMIBLOOD ORANGE	
GELICHOCOLATE COFFEE BEANS	\$9

SWEET POTATO PIE	
BLACK SESAMEICARAMELICREAM CHEESE ICE	
CREAM	\$10

BUTTERMILK PANNA COTTA	
BLUEBERRY TARRAGON COMPOTEICANDIED	
PEPITAS	\$9

ENTRÉES

ROASTED CHICKEN	
LEMON & HERBED COUSCOUSIWILD MUSHROOMI	
PAN SAUCE.....	\$34

GRILLED PORK CHOP*	
BRUSSELS SPROUTSIMUSTARD VINAIGRETTEI	
WHITE BEAN CASSOULET	\$30

FILET OF BEEF*	
COCOA & COFFEEIMAPLE GASTRIQUEISWEET	
POTATO PUREEICARROT	\$40

GRILLED SALMON*	
ROMESCOIWILD BLACK RICEIKABOCHA SQUASHI	
ALMONDS	\$32

VEGETABLE CHILI	
CHICKPEASIJASMINE RICEIPEPITAS	\$25

CHEF'S STEAK*	
SEASONAL SELECTIONIHAND CUT.....	\$MP

FISH & CHIPS	
CODIKENEBC CHIPSIMALT VINEGAR AIOLII LEMON	
\$14	

TAVERN BURGER*	
STILTONIMUSHROOM COGNAC CREAMICHALLAHI	
FRITES	\$15

SIDES

LEMON & HERB COUSCOUS	\$8
BRUSSELS SPROUTS.....	\$9
WILD BLACK RICE	\$8
MAPLE CARROTS.....	\$9
WHITE BEAN CASSOULET	\$9
SIX PACK FOR THE KITCHEN.....	\$1

BRUNCH MENU



BAR SNACKS & SMALL PLATES

TOMATO BISQUE
PARMESAN CROUTON\$5/8

TAVERN GREENS
BALSAMIC CROUTON TOMATO\$7

ARUGULA SALAD
ORANGE QUINOA CHERRIES SQUASH\$12

TATER TOT POUTINE
CHEESE CURDS GRAVY HATCH CHILE\$14

ENTRÉES & SANDWICHES

BISCUITS AND SAUSAGE GRAVY
BUTTERMILK BISCUIT SAUSAGE GRAVY\$11

SHRIMP AND "GRITS"
RICOTTA POLENTA EDAMAME SUCCOTASHI
POACHED EGG CHIVE\$18

CHILAQUILES
CHILI VERDE CHEDDAR CILANTRO RED ONION
SUNNY EGG\$13

CROQUE MADAME
HAM SWISS DUCK FAT MORNAY SUNNY EGG
BRUNCH POTATOES\$15

FRENCH TOAST
ANGEL FOOD CAKE STRAWBERRIES POWDERED
SUGAR\$12

OMELETTE
DUCK CONFIT TART CHERRY & ONION JAM WILTED
ARUGULA BRUNCH POTATOES\$13

QUICHE
CHEF'S SELECTION TAVERN GREENS\$10

SWINE SAMMY
HAM SAUSAGE BACON 2 FRIED EGGS AMERICAN
GREENS CHIPOTLE AIOLI\$13

GRILLED CHEESE
CHEF'S SELECTION TOMATO BISQUE\$10

TAVERN BURGER*
STILTON MUSHROOM COGNAC CREAM CHALLAHI
FRITES\$15

SIDES

PASTRY OF THE WEEK\$8
FRITES\$5
RICOTTA POLENTA\$6
BRUNCH POTATOES\$5
SMOKED BACON\$4
HOUSE SAUSAGE\$4
SIX PACK FOR THE KITCHEN\$10

LIBATIONS

TAVERN BLOODY MARY
VODKA BLOODY MARY MIX SALT RIM\$7

MICHELADA
TECATE CELERY BITTERS LOUISIANA HOT SAUCE
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

MOOK WALK
GRAPEFRUIT JUICE GRAND MARNIER ROSE
WATER SPARKLING WINE\$7

TAVERN COFFEE COCKTAIL
OLD GRAND DAD COFFEE LIQUEUR IVERNAIDOLIN
ROUGE BAILEY'S\$9

CORPSE REVIVER #2
BOMBAY DRY GINI LILLET COINTREAU LEMON
ABSINTHE\$12
