

# THE TAVERN

## BAR SNACKS & STARTERS

### **Bacon Popcorn\*\***

maple caramel, bacon \$4

### **Deviled Egg Trifecta\*\***

sriracha, classic, pastrami \$10

### **Angry Mac & Cheese**

garlic, smoked gouda, fontina, bread crumb \$10

### **Tater Tot Poutine**

tenderloin, cheese curds, brown gravy, salsa verde \$14

## SOUPS & SALADS

### **Tomato Bisque**

parmesan crouton \$5/8

### **House Greens**

artichoke, feta, red onion, crouton, italian \$7/10

### **Kale Caesar**

parmesan cracker, lemon \$10/14

### **Add Protein to Any Salad**

chicken \$4, steak \$8, salmon \$12

### **Tomato Bisque & House Greens**

\$8

## EDITION

## FEATURES

### **Pastrami**

marble rye, swiss, pickled mustard  
seed, sauerkraut \$15

### **Almond Crusted Salmon**

cous cous, romesco, asparagus \$24

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

### **Cheese**

**Truffle Tremor** (goat & cow) \$7

**Roomano Gouda** (cow) \$5

**Ski Queen Gjetost** (goat & cow) \$5

### **Charcuterie**

**Holy Cow! Salami** (beef) \$4

**Spicy Chorizo** (pork) \$4

**House Nduja** (pork) \$5

**Summer Sausage** (pork & beef) \$5

## SIDES

**Frites** \$5

**Grilled Artichokes** \$8

**Green Beans** \$8

**Grilled Asparagus** \$9

**Six Pack For The Kitchen** \$10

## SANDWICHES & ENTRÉES

### **Tavern Club**

honey wheat, frites \$14

### **Chicken Salad**

croissant, lettuce, tomato \$13

### **Grilled Cheese**

four cheeses, sourdough, tomato bisque \$12

### **Tavern Burger\***

challah bun, stilton cheese, mushroom cognac cream, frites \$15

### **Fish & Chips**

icelandic haddock, frites, tartar sauce, lemon cheek \$18

## DESSERTS

### **Banana & Toffee**

bread pudding, vanilla bean ice cream \$7

### **Pie of the Day**

pastry chef's choice \$8

à la mode \$2

## THE TEAM

**Executive Chef** Audrey Long

**Sous Chef** Daniel Ackermann

**Pastry Chef** Madison Gurley

\*\*Half Price Monday-Friday 3-6

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

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## EDITION

## BAR SNACKS & STARTERS

### Bacon Popcorn\*\*

maple caramel, bacon \$4

### Deviled Egg Trifecta\*\*

sriracha, classic, pastrami \$10

### Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$10

### Shrimp Dip

sourdough, parmesan \$13

### Tater Tot Poutine

tenderloin, cheese curds, brown gravy, salsa verde \$14

## SOUPS & SALADS

### Tomato Bisque

parmesan crouton \$5/8

### House Greens

artichoke, feta, red onion, crouton, italian \$7/10

### Kale Caesar

parmesan cracker, lemon \$10/14

### Add Protein to Any Salad

chicken \$4, steak \$8, salmon \$12

## FEATURES

### Almond Crusted Salmon

cous cous, romesco, asparagus \$28

### Fried Chicken Dinner

whipped potatoes, peas, biscuit, bacon gravy  
\$18/person

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

### Cheese

Truffle Tremor (goat & cow) \$7

Roomano Gouda (cow) \$5

Ski Queen Gjetost (goat & cow) \$5

### Charcuterie

Holy Cow! Salami (beef) \$4

Spicy Chorizo (pork) \$4

House Nduja (pork) \$5

Summer Sausage (pork & beef) \$5

## SIDES

Peas \$7

Frites \$5

Grilled Artichokes \$8

Green Beans \$8

Brussels Sprouts \$9

Grilled Asparagus \$9

Whipped Potatoes \$7

Six Pack For The Kitchen \$10

## ENTRÉES

### Smothered Pork Chop\*

whipped potatoes, green beans, mushroom  
cream sauce \$24

### Filet Of Beef\*

whipped potatoes, asparagus, chimichurri \$38

### Fish & Chips

Icelandic haddock, frites, tartar sauce, lemon cheek \$18

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$15

## DESSERTS

### Banana & Toffee

bread pudding, vanilla bean ice cream \$7

### Pie of the Day

pastry chef's choice \$8  
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## BAR SNACKS & SMALL PLATES

### Tomato Bisque

*parmesan crouton \$5/8*

### House Greens

*artichoke, feta, red onion, italian \$7*

### Chicken Fried Steak Bites

*sausage gravy, pepper jelly \$12*

### Deviled Egg Trifecta

*sriracha, classic, pastrami \$10*

## ENTRÉES & SANDWICHES

### Pastrami Benedict

*house made tater tot, sauerkraut,  
mustard hollandaise \$16*

### Barbacoa Burrito

*scrambled egg, potato, queso, pico \$16*

### Honey Butter Chicken

*butter milk biscuit, pepper jelly \$12*

### Chilaquiles

*salsa roja, black bean purée, red onion,  
cilantro, sunny egg \$14*

### Buttermilk Pancakes

*cinnamon crumble, apple butter,  
cream cheese icing \$12*

### Swine Sammy

*ham, sausage, bacon, 2 over hard eggs,  
american, greens, chipotle aioli \$14*

### Grilled Cheese

*four cheeses, sourdough, tomato bisque \$10*

### Tavern Burger\*

*stilton, mushroom cognac cream, challah, frites  
\$15*

### Chef's Lunch Special

*ask your server \$MP*

## SIDES

**Frites \$5**

**Biscuit & Sausage Gravy \$6**

**Fruit \$6**

**Brunch Potatoes \$5**

**Bacon \$4**

**House Sausage \$4**

**Six Pack For The Kitchen \$10**

## DESSERTS

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*bread pudding, vanilla bean ice cream \$7*

**Pie of the Day**

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*à la mode \$2*

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