

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

Shrimp Dip

sourdough, parmesan \$13

Olives

whipped feta, focaccia \$8

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$5/8

Soup of the Day

\$5/8

House Greens

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

Chef's Salad

spring mix, dill vinaigrette, bacon, egg,
tomato, feta \$14

Fall Salad

arugula, butternut squash, cranberries, candied pecans,
burrata, orange vinaigrette \$8/14

Add Ons:

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

EDITION

FEATURES

Pastrami

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

Seared Scallops

pumpkin risotto, lardons, fennel,
orange vinaigrette \$24

Chicken Fried Steak

whipped potatoes, brown gravy
haricot verts \$18

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$5

Grilled Artichokes \$8

Brussels Sprouts \$9

Fall Vegetables \$9

Six Pack For The Kitchen \$10

SANDWICHES & ENTRÉES

Tavern Club

whole grain, frites \$14

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Tenderloin

whole grain, fontina, apple & onion chutney
arugula, frites \$13

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$15

Tavern Burger*

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

Fish & Chips

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

Mushroom Agnolotti

ricotta, walnuts, garlic cream \$24

DESSERTS

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

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

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, breadcrumb \$10

Shrimp Dip

sourdough, parmesan \$13

Tater Tot Poutine

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

Olives

whipped feta, focaccia \$8

SOUPS & SALADS

Soup of the Day

\$5/8

House Greens

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

Fall Salad

arugula, butternut squash, cranberries, candied pecans, burrata, orange vinaigrette \$8/14

Chef's Salad

spring mix, dill vinaigrette, bacon, egg tomato, feta \$14

Add Ons:

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

**Half Price Monday-Friday 3-6

EDITION

FEATURES

Seared Scallops

pumpkin risotto, lardons, fennel, orange vinaigrette \$28

Roasted Chicken

(monday-thursday)

whipped potatoes, roasted vegetables, lemon butter \$26

Fried Chicken Dinner

(friday-sunday, after 5pm)

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

Strip Steak for 2

20 oz prime, frites, bearnaise \$68

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$5

Grilled Artichokes \$8

Brussels Sprouts \$9

Fall Vegetables \$9

Whipped Potatoes \$7

Six Pack For The Kitchen \$10

ENTRÉES

Pork Chop*

sausage stuffing, swiss chard, cranberry chipotle glaze \$26

Filet Of Beef*

fall vegetables, shallot marmalade \$38

Mushroom Agnolotti

ricotta, walnuts, garlic cream \$28

Fish & Chips

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

Tavern Burger*

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

DESSERTS

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

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

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

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

Pancake on a Stick

maple sausage, syrup \$10

Avocado Toast

sourdough, poached eggs, pickled red onion, everything seasoning \$12

Chicken Fried Steak Bites

sausage gravy, pepper jelly \$12

Shrimp Dip

sourdough, parmesan \$13

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$5/8

House Greens

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

Fall Salad

arugula, butternut squash, cranberries, candied pecans, burrata, orange vinaigrette \$8/14

Add Ons:

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

EDITION

FEATURES

Crab Cake Benedict

english muffin, avocado, creole hollandaise \$18

Pastrami Hash

potato, butternut squash, onion, russian dressing, rye bread, sunny eggs \$15

Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$12

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$5

Biscuit & Gravy \$6

Sausage \$4

Bacon \$4

Fruit \$6

Brunch Potatoes \$5

Six Pack For The Kitchen \$10

SANDWICHES & ENTRÉES

Swine Sammy

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

Chorizo Burrito

potato, scrambled eggs, queso, pico \$15

Grilled Cheese

four cheeses, sourdough, tomato bisque \$10

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$15

Buttermilk Pancakes

butter, maple syrup \$12

Chilaquiles

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

Tavern Burger*

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

Fish & Chips

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

DESSERTS

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

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

COCKTAILS

Metropolitan

tito's, cranberry shrub, lemon, triple \$12

The Maple Tree

bacardi, lime, maple, sparkling wine \$12

Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$10

Winter in Manhattan

sazerac rye, cynar 70, honey simple, angostura \$11

The Birdman

domaine de canton, lime, simple, angostura, choice of tequila or mexcal \$11

Bengali Gimlet

tanqueray rangpur, curried nectar, lime, lemon \$12

Tavern Negroni

gin, campari, vermouth, amaro \$10

Bacon-Infused Old Fashioned

bacon-infused old grandad/grade a maple syrup \$9

Problem Solver

bulleit rye, fernet branca, dolin rouge, angostura \$11

The Heritage

tito's, butternut squash simple, lemon, ginger \$12

Fallen Leaf

bulleit rye, cranberry, lemon, simple, orange bitters \$12

Orchard Sour

old grandad bourbon, vanilla, pear shrub, lemon \$11

MOCKTAILS

Rosy Cheeks

cranberry, pineapple, grapefruit, amerena cherries \$6

Backstage Pass

lime, pineapple, cranberry, simple, soda \$6

Shrubs & Soda

choice of pear/cranberry/strawberry topped with soda & lime \$6

WINE

(please ask for our extensive wine by the bottle list)

Sparkling

Francois Montand NV

\$11/44

Jura, France

Rotari Brut Rose NV (187mL)

\$12

Trento, Italy

White / Rosé

Anne Amie Pinot Blanc 2018

\$11/44

Willamette Valley, OR

Dancing Crow Sauvignon Blanc 2018

\$10/40

Lake County, CA

Louis Latour Ardèche Chardonnay 2017

\$10/40

Burgundy, France

Ferrari Carrano Chardonnay 2017

\$12/48

Sonoma, CA

E. Guigal Côtes Du Rhône Blanc 2017

\$9/36

(Viogner / Marsanne / Roussane)

Côtes Du Rhône, France

Teutonic Riesling 2017

\$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

\$9/36

Red

Lapierre Raisins Gaulouis Gamay 2017

\$9/36

Beaujolais, France

Wonderwall Pinot Noir 2018

\$12/48

Edna Valley, CA

Altemente Monastrell 2018

\$9/36

Jumilla, Spain

Decero Malbec 2017

\$11/44

Mendoza Argentina

Fableist Tempranillo 2016

\$13/52

Paso Robles, CA

Pezat Bordeaux (Merlot / Cab Frac) 2015

\$11/44

Bordeaux Superior, France

Yardstick Cabernet 2017

\$13/52

Napa Valley, CA

DRAUGHT BEERS

Draught Beers

Peroni Nastro Azzurro Lager (Vigevano, Italy, 5.1%) \$6

Dead Armadillo Tulsa Flag (Tulsa, OK, 5.5%) \$5

COOP F5 IPA (Oklahoma City, OK, 7.1%) \$6

Guinness Draught Stout (Dublin Ireland, 4.2%) \$5

Seasonal Cider \$MKT

American Solera Seasonal (Tulsa, OK) \$MKT

Elgin Park Seasonal (Tulsa, OK) \$MKT

Heirloom Rustic Ales Seasonal (Tulsa, OK) \$MKT

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale

Big Sky Moose Drool (Missoula, Montana, 5.2%) \$6

Elk Valley Magic Juice IPA (Oklahoma City, OK, 8.2%) \$6

Duvel Single Ale (Puurs, Belgium, 6.8%) \$8

Fuller's ESB (London, England, 5.5%) \$8

Mountain Fork Three Rivers Blonde Ale (Broken Bow, OK, 4%) \$6

Mountain Fork Timber Creek Amber Ale (Broken Bow, OK, 4%) \$6

Odell Brewing Co. 90 Shilling (Ft. Collins, CO, 5.3%) \$6

Ommegang Hennepin Farmhouse (Cooperstown, NY, 7.7%) \$7

Orval Trappist Ale (Orval Alley, Belgium, 6.9%) \$10

Roughtail Everything Rhymes With Orange

(Oklahoma City, OK, 6.5%) \$6

Sam Smith Nut Brown (Tadcaster, England, 5%) \$7

Wheat

Avery White Rascal (Boulder, CO, 5.6%) \$6

Stonecloud Neon Sunshine (Oklahoma City, OK, 5.5%) \$6

Weihenstephaner Hefeweissbier (Freising, Germany, 5.4%) \$7

Lager

Ayinger Celebrator Doppelbock (Aying, Germany, 6.7%) \$9

Marshall This Land Lager (Tulsa, OK, 4.8%) \$7

Rhineland Shorty (Rhineland, WS, 5%) \$3

Stonecloud Havana Affair Pilsner (Oklahoma City, OK, 4.6%) \$6

Fruits & Sours

Lindeman's Framboise (Belgium, 4%) \$12

Odell Sippin' Pretty (Ft Collins, CO, 4.5%) \$6

Prairie Artisan Ales Seasonal Sour (Tulsa, OK) \$MKT

Dark

Left Hand Nitro Milk Stout (Longmont, CO, 6%) \$6

Ska Steel Toe Milk Stout (Durango, CO, 5.5%) \$6

St. Bernardus Abt 12 (Watou, Belgium, 10.5%) \$11

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK