

# THE TAVERN

## BAR SNACKS & STARTERS

### Bacon Popcorn\*\*

maple caramel, bacon \$5

### Deviled Egg Trifecta\*\*

sriracha, classic, bacon \$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 \$14

## SOUPS & SALADS

### Tomato Bisque

parmesan crouton \$5/8

### House Greens

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

### Green Goddess Salad

spinach, burrata, avocado  
tomato, crouton \$8/14

### Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

### Add Ons:

avocado \$4, chicken \$6, petit filet \$10, salmon \$12

## EDITION

## FEATURES

### Crab Cake Benedict

english muffin, avocado, creole  
hollandaise \$18

### Pastrami Hash

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

### Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$14

## CHARCUTERIE BOARD

(served with lavash crackers & accompaniments)

### 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 \$15

### 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 \$16

### Fish & Chips

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

## DESSERTS

### Lemon Bread Pudding

macerated strawberries, whipped cream \$8

### 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

Sous 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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## BAR SNACKS & STARTERS

### Bacon Popcorn\*\*

maple caramel, bacon \$5

### Blistered Shishitos\*\*

whipped feta, tomato, bacon vinaigrette \$12

### Deviled Egg Trifecta\*\*

sriracha, classic, bacon \$10

### Poke Bowl

ahi tuna, ponzu, jasmine rice, chili crunch mayo,  
pickles, edamame \$18

### 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 \$14

### Steamed Mussels

white wine, lemon, dijon, baguette \$18

## SOUPS & SALADS

### Tomato Bisque

parmesan crouton \$5/8

### Soup of the Day

\$5/8

### House Greens

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

### Green Goddess Salad

spinach, burrata, avocado  
tomato, crouton \$8/14

### Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

### Add Ons:

avocado \$4, chicken \$6, petit filet \$10, salmon \$12

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## EDITION

## FEATURES

### Pastrami

marble rye, swiss, pickled mustard  
seed, sauerkraut \$16

### Ruby Trout

sunflower pesto, spring vegetables \$26

### 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

Spring Vegetables \$9

Blistered Shishitos \$5

Six Pack For The Kitchen \$10

## SANDWICHES & ENTRÉES

### Tavern Club

whole grain, frites \$16

### Grilled Cheese

four cheeses, sourdough, tomato bisque \$10

### Italian Sandwich

ciabatta, salami, hot capicola, fontina, lettuce, tomato,  
pepperoncini aioli \$15

### Spicy Chicken

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

### Vegetable Bolognese

housemade pasta, parmesan cheese \$24

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$16

### Fish & Chips

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

### Crab Agnolotti

artichoke hearts, tomato, capers, garlic cream \$24

## DESSERTS

### Lemon Bread Pudding

macerated strawberries, whipped cream \$8

### 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

Sous Chef Madison Gurley

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## COCKTAILS

### Metropolitan

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

### The Starbrain

bombay sapphire, lemongrass, lemon, orange bitter \$10

### Summer Babe

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

### The London Colada

bombay sapphire, coconut, lime \$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

smith and cross rum, aperol, dolin rouge \$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 Final Say

apple gin, yellow chartreuse, benedictine, lemon \$12

### The Black Sail

siempre anejo, walnut bitter, sugar \$10

### 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, amarena cherries \$6

### Backstage Pass

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

### Shrubs & Soda

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

## WINE

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

### Sparkling

Francois Montand NV

Jura, France

\$11/44

Rotari Brut Rose NV (187mL)

Trento, Italy

\$12

### White / Rosé

Anne Amie Pinot Blanc 2018

Willamette Valley, OR

\$11/44

Dancing Crow Sauvignon Blanc 2018

Lake County, CA

\$10/40

Louis Latour Ardèche Chardonnay 2017

Burgundy, France

\$10/40

Ferrari Carrano Chardonnay 2017

Sonoma, CA

\$12/48

E. Guigal Côtes Du Rhône Blanc 2017

(Viognier / Marsanne / Roussane)

Côtes Du Rhône, France

\$9/36

Teutonic Riesling 2017

Willamette Valley, OR

\$10/40

Rosé of the Day (Bartender's Choice)

\$9/36

### Red

Lapierre Raisins Gaulouis Gamay 2017

Beaujolais, France

\$9/36

Wonderwall Pinot Noir 2018

Edna Valley, CA

\$12/48

Altemente Monastrell 2018

Jumilla, Spain

\$9/36

Decero Malbec 2017

Mendoza Argentina

\$11/44

Fableist Tempranillo 2016

Paso Robles, CA

\$13/52

Pezat Bordeaux (Merlot / Cab Frac) 2015

Bordeaux Superior, France

\$11/44

Yardstick Cabernet 2017

Napa Valley, CA

\$13/52

## 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

Eerie Abbey Ales Bradford St. Eerie (Tulsa, OK, 9.5%)

\$9

Guinness Draught Stout (Dublin Ireland, 4.2%)

\$5

### Rotating Draughts

American Solera Seasonal (Tulsa, OK)

\$MKT

Elgin Park Seasonal (Tulsa, OK)

\$MKT

Seasonal Cider

\$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%) \$8

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

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

NEFF Apollo Blonde American Ale (Tulsa, OK, 5.5%) \$7

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

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

Roughtail Everything Rhymes With Orange

(Oklahoma City, OK, 6.5%) \$8

Roughtail Hazer Beams Pale Ale (Oklahoma City, OK, 5.5%) \$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

Kronenbourg 1664 Golden Pale Lager (Strasbourg, France, 5%) \$5

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

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

### Fruits & Sours

Lindemans Framboise (Belgium, 4%) \$12

NEFF Raspberry Pride (Tulsa, OK, 5%) \$7

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

NEFF Astronaut Cookies Oatmeal Stout (Tulsa, OK, 5%) \$8

### Non-Alcoholic

Heineken 0.0 (Amsterdam, Natherlands, 0.0%) \$5

## LOCAL PARTNERS

### PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

### URBAN GREENS MICROGREENS

Tulsa, OK

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### Deviled Egg Trifecta\*\*

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### Poke Bowl

ahi tuna, ponzu, jasmine rice, chili crunch mayo,  
pickles, edamame \$18

### Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$10

### Shrimp Dip

sourdough, parmesan \$14

### Tater Tot Poutine

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

### Steamed Mussels

white wine, lemon, dijon, baguette \$18

## SOUPS & SALADS

### Soup of the Day

\$5/8

### House Greens

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

### Green Goddess Salad

spinach, burrata, avocado  
tomato, crouton \$8/14

### Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

### Add Ons:

avocado \$4, chicken \$6, petit filet \$10, salmon \$12

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## EDITION

## FEATURES

### Strip Steak for 2

20 oz prime, frites, bearnaise \$74

### Fried Chicken Dinner

(sundays only, after 5pm)

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

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

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Bresaola (beef) \$5

## SIDES

Frites \$5

Grilled Artichokes \$8

Spring Vegetables \$9

Blistered Shishitos \$5

Seasoned Fingerlings \$7

Six Pack For The Kitchen \$10

## ENTRÉES

### Pork Chop\*

jasmine rice, gumbo, pickled okra \$28

### Filet Of Beef\*

charred shishito salsa, seasoned fingerlings, cilantro crema \$38

### Crab Agnolotti

artichoke hearts, tomato, capers, garlic cream \$28

### Fish & Chips

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

### Roasted Chicken

jalapeno cornbread, fried okra, bbq sauce \$25

### Ruby Trout

sunflower pesto, spring vegetables \$28

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$16

### Vegetable Bolognese

housemade pasta, parmesan cheese \$24

## DESSERTS

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Burgundy, France

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Sonoma, CA

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(Viogner / Marsanne / Roussane)

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