

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple butter, bacon \$4

Deviled Egg Trifecta**

sriracha, classic, pastrami \$10

Marinated Olives

roomano cheese, citrus \$6

Baked Egg

celery mornay, proscuitto, peas, grilled bread \$12

Angry Mac & Cheese

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

Tater Tot Poutine

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

SOUPS & SALADS

French Onion Soup

crouton, swiss, fontina \$10

Tomato Bisque

parmesan crouton \$5/8

House Greens

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

Cobb Salad

spring mix, dill vinaigrette, egg, bacon, tomato, feta \$13

Kale Caesar

parmesan cracker, lemon \$10/14

Add Protein to Any Salad

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

Tomato Bisque & House Greens

\$8

**Half Price Monday-Friday 3-6

EDITION

FEATURES

Grilled Cheese of the Day

chef's selection, tomato bisque \$10

Quiche

chef's selection, house greens \$10

CHARCUTERIE BOARD

Cheese

Piper's Pyramid (goat) \$7

Roomano Gouda (cow) \$5

Flory's Truckle Cheddar (cow) \$7

Ski Queen Gjetost (goat & cow) \$5

Charcuterie

Holy Cow! Salami (beef) \$4

Spicy Chorizo (pork) \$4

La Quercia Nduja (pork) \$5

Summer Sausage (pork & beef) \$5

SIDES

Frites \$5s

Brussels Sprouts \$8

Grilled Artichokes \$8

Six Pack For The Kitchen \$10

THE TEAM

Executive Chef *Audrey Long*

Sous Chef *Casey Tarochione*

Sous Chef *Daniel Ackermann*

Pastry Chef *Madison Gurley*

SANDWICHES & ENTRÉES

Smothered Pork Chop*

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

Tavern Club

honey wheat, frites \$14

Chicken Salad

croissant, lettuce, tomato \$13

Smoked Bologna

white bread, pimento cheese, pickles \$13

Spicy Chicken

challah bun, habanero mayo, lettuce, tomato, spicy pickle \$14

Pastrami

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

Tavern Burger*

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

Fish & Chips

cod, kennebec chips, tartar sauce, lemon cheek \$18

Steak Frites*

5oz prime strip, mushroom cognac cream, shoestring fries \$30

DESSERTS

German Chocolate & Coconut

cake, caramel, pecan ice cream \$9

Banana & Toffee

bread pudding, vanilla bean \$9

Pie of the Day

pastry chef's choice \$8
a la mode \$2

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sriracha, classic, pastrami \$10

Marinated Olives

roomano cheese, citrus \$6

Baked Egg

celery mornay, proscuitto, peas, grilled bread \$12

Angry Mac & Cheese

\$10

Shrimp Dip

sourdough, parmesan \$13

Tater Tot Poutine

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

SOUPS & SALADS

French Onion Soup

crouton, swiss, fontina \$10

Tomato Bisque

parmesan crouton \$5/8

House Greens

artichoke, feta, red onion, italian \$7

Cobb Salad

spring mix, dill vinaigrette, egg, bacon, tomato, feta \$13

Kale Caesar

parmesan cracker, lemon \$10

Add Protein to Any Salad

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

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EDITION

FEATURES

Steak Frites

20oz prime, bearnaise. herb butter \$78

Roasted Chicken

whipped potatoes, roasted vegetables, lemon butter
whole \$48, half \$25

Fried Chicken Dinner - Sunday Only

mashed potatoes, peas, biscuit, creamy gravy
5pm-close, every sunday
\$18/person

CHARCUTERIE BOARD

Cheese

- Piper's Pyramid (goat) \$7
- Roomano Gouda (cow) \$5
- Flory's Truckle Cheddar (cow) \$7
- Ski Queen Gjetost (goat & cow) \$5

Charcuterie

- Holy Cow! Salami (beef) \$4
- Spicy Chorizo (pork) \$4
- La Quercia Nduja (pork) \$5
- Summer Sausage (pork & beef) \$5

SIDES

- Seasonal Vegetables \$9
- Grilled Artichokes \$8
- Brussels Sprouts \$9
- Whipped Potatoes \$7
- Six Pack For The Kitchen \$10

ENTRÉES

Smothered Pork Chop*

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

Seared Salmon*

sweet potato, rice, asparagus, orange tahini
gremolata \$28

Filet Of Beef*

whipped potatoes, seasonal vegetables, au jus \$38

Cauliflower Bolognese

housemade tagliatelle, parmesan \$23

Fish & Chips

pacific cod, kenebec chips, tartar sauce
lemon cheek \$18

Tavern Burger*

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

DESSERTS

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cake, caramel, pecan ice cream \$9

Banana & Toffee

bread pudding, vanilla bean \$9

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BAR SNACKS & SMALL PLATES

Tomato Bisque

parmesan crouton \$5/8

Chicken Fried Steak Bites

sausage gravy, pepper jelly \$12

House Greens

artichoke, feta, red onion, italian \$7

ENTRÉES & SANDWICHES

Pastrami Benedict

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

Buttermilk Pancakes

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

Red Carnitas Burrito

scrambled egg, potato, queso, pico \$16

Quiche

chef's selection, tavern greens \$10

Honey Butter Chicken

buttermilk biscuit, pepper jelly \$12

Swine Sammy

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

Croque Madame

*croissant, ham, swiss, duck mornay,
sunny egg \$14*

Grilled Cheese

cheddar, american, tomato bisque \$10

Chilaquiles

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

Tavern Burger*

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

SIDES

Biscuit & Sausage Gravy \$6

Fruit \$6

Brunch Potatoes \$5

Bacon \$4

House Sausage \$4

Six Pack For The Kitchen \$10

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German Chocolate & Coconut

cake, caramel, pecan ice cream \$9

Banana & Toffee

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