

STARTERS

- * Tavern Blue Corn Nachos with Blackened Chicken, Cherry Peppers, Caramelized Onion, Vermont Sharp Cheddar, Tomato Salsa, Truffle Aioli, Arugula \$11
- * PEI Mussels Steamed with Roasted Garlic, Plum Tomatoes, Capers, Fresh Basil, and a White Wine Butter Broth. \$10
- Baked French Onion Soup with Sour Dough Crouton, Three Cheese Crust \$8
- * House Smoked Hot Wings with Blue Cheese Dressing, Carrot & Celery Sticks. \$11
- Crispy Calamari with Chili Peppers, Fried Kosher Dills and Lemon Caper Aioli . . \$11
- *Tavern Potato Skins with Green Onions, Cheddar, Smoked Bacon, Sour Cream \$9
- Crispy Shrimp and Artichokes with a Spicy Remoulade Sauce \$12
- Crispy Cajun Wings with a Horseradish Sour Cream Sauce \$9
- Fries Sharing Plates – Simply Seasoned - Truffle & Romano - Cajun. \$5

SALADS

*Add Chicken \$5 • Add Shrimp \$6 • Add Steak \$8
Tavern Caesar Salad can be made Gluten Free by eliminating the croutons.*

- * Field Green Salad with Granny Smith Apples, Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette App \$10 . . .Entrée \$13
- Tavern Caesar Salad with Crisp Romaine Lettuce, Grape Tomatoes, Kalamata Olives, Shaved Romano Cheese and Focaccia Croutons . . . App \$9 . . .Entrée \$12

BLACK ANGUS STRIP STEAK

Steak can be made Gluten Free by eliminating the crispy onion garnish.

- Black Angus Strip Steaks with Crispy Onion Garnish \$27
- Petite (half size) \$14

Sauces and Toppings (Choose One)

- Gorgonzola Crusted with a Rosemary Demi
- Au Poivre with a Brandied Cracked Peppercorn Sauce
- Steak House Style with an Herb Garlic Butter
- House Steak Sauce
- Topped with Scampi Shrimp +\$5

ENTREES

- * Blackened Shrimp Jambalaya with Smoked Andouille, Plum Tomato, Bell Peppers, Vidalia Onions and Brown Rice \$22
- Tavern Oven Baked Meatloaf with Bell Peppers, Sweet Onions, Fontina Cheese, Whipped Potatoes and Pan Gravy served with Chef's Potatoes and Seasonal Vegetables. \$16
- * Tavern Smoked BBQ Baby Back Ribs with Cajun Fries and House Slaw \$24
- Romano Crusted Chicken with Roasted Tomatoes and Fresh Mozzarella served with Chef's Potatoes and Seasonal Vegetables. \$21

*Items with an asterisk * can be made Gluten Free upon request.*



ANGUS BURGERS

*Burgers served with choice of Seasoned Fries or Balsamic Dressed Side Salad
Add Smoked Bacon or Cheddar \$1.00*

**All Burgers can be made on gluten free rolls +\$1.00*

Tavern Grilled 8oz Steak Burger with Lettuce, Sliced Onions, Pickle Spear	\$12
Truffle Shuffle: Grilled 8 oz Steak Burger with Bacon Mushroom Onion Hash, Melted Jack Cheese, Truffle Aioli, and Truffle Romano Fries	\$14
Benny: Grilled 8 oz Steak Burger with Fried Egg, Crispy Pancetta, Bearnaise Butter and Arugula	\$14
Blackened Angus Burger with Crispy Onions, BBQ, Horseradish, and Sour Cream.	\$13
The "Impossible"™ Burger - A Delicious Plant Based Burger served with Lettuce, Roasted Tomato and Sliced Onions	\$14

SANDWICHES

Sandwiches served with choice of Seasoned Fries or Balsamic Dressed Side Salad

**All Sandwiches can be made on gluten free rolls +\$1.00*

Philly Cheese Steak Panni Sliders with Angus Beef, Peppers, Grilled Onion, Provolone, Gherkins on House Sour Dough	\$12
Oven Roasted Portabella Mushroom Sandwich with slow-roasted Tomatoes, Fresh Mozzarella	\$11
Grilled Cajun Chicken BLT with Crisp Romaine, Smoked Bacon, Roasted Tomato, Dill Pickle, Basil Aioli on House Focaccia	\$12
Grilled Tavern Reuben with freshly-braised Corned Beef, Sauerkraut, House Dressing on Grilled Rye	\$13

PASTA

Gluten Free Pasta may be substituted on all pasta dishes

Bolognese with Ground Angus, Plum Tomato Sauce, Ricotta, Cream, Rigatoni	\$20
Fra Diavolo with Shrimp, Mussels, Calamari, Spicy Red Sauce, Linguine.	\$23
Veggie with Seasonal Vegetables, Gorgonzola Cream, Fresh Basil, Shaved Romano, Ricotta, Rigatoni	\$19

DAILY FLAT BREAD

A Cauliflower Crust may be substituted for a Gluten Free Option . . . +\$1.00

Daily Flat Bread	Half \$8 . . . Whole \$13
----------------------------	---------------------------

KIDS MEALS

Choice of: Chicken Fingers • Tomato-Mozzarella Flat Bread • Pasta w/ Sauce. . . . \$9

WINE / BEER SPECIALS

Whispering Angel Rose Cotes De Provence France.	\$39
Sip of Sunshine IPA - 16oz Can.	\$8.00

*Items with an asterisk * are Gluten Free.*

