

STARTERS

TOMATO BASIL BRUSCHETTA

tomatoes, house pulled mozzarella, basil pesto & balsamic glaze **13**

HUMMUS

with kalamata olives, tomatoes & feta served with toasted pita, cucumber, celery, and carrots **13.5**

TAVERN CHEESEBURGER SLIDERS*

our special burger recipe with cheddar cheese, pickles, crispy fried onions & chipotle mayo **14**

CALAMARI*

crispy fried calamari with peppadews, served with chipotle aioli **14**

JUMBO LUMP CRAB CAKES*

Maryland style with remoulade **17**

GRILLED BABY BRIE

apples, almonds, rosemary honey, grilled baguette **15.5**

G.D.F. MEATBALLS*

beef meatballs in a bolognese sauce with Green Dirt Farm's garlic & herb sheep cheese, goat cheese crumbles & grilled baguette **15**

CARNITAS TOSTADAS* GF

tomato braised pulled pork, pickled cabbage slaw, smashed black beans, poblano aioli, avocado crema, queso fresco, cilantro, lime, radish **12**

TUNA WONTONS*

ahi tuna tossed in sesame oil, topped with avocado cream, sriracha aioli, pineapple relish, and sesame seeds on crispy wontons **16.5**

SHORT RIB STREET TACOS* GF

corn Tortillas with braised short rib, poblano aioli, pickled cabbage slaw, cilantro, queso fresco, lime & jalapeno **13**

TAVERN CHICKEN NACHOS*

black beans, spicy chicken, roasted corn pico de gallo, chipotle aioli & pepper jack cheese fondue **13.5**

CHILI SEARED JUMBO SHRIMP*

with green chili cheese grits cake & bbq butter sauce **17**

SOUPS & SALADS

MOST SALADS CAN BE MADE GLUTEN FREE – PLEASE INQUIRE WITH YOUR SERVER

TAVERN SALAD

mixed greens, feta, dried cranberries, pumpkin seeds & rosemary-basil vinaigrette **11.5**

TAVERN WEDGE*

smoked bacon, tomatoes, bleu cheese dressing, crispy fried onions **11.5**

TRADITIONAL CAESAR SALAD

romaine, parmesan & croutons **11.5**

CHEF'S SOUP

chef's soup prepared daily cup **5** / bowl **7**

TOMATO BISQUE WITH FRESH HERBS

and goat cheese cup **5** / bowl **6.5**

ADD-ONS: CHICKEN* **7**, PETITE TENDER STEAK* **11**,

SHRIMP* OR SALMON* **11**, CRAB CAKES* **13**

SOUP & SALAD

choose our tavern, wedge or caesar salad with choice of chef's or tomato soup **16**

GRILLED STEAK SALAD*

mixed greens with balsamic dressing tossed with grape tomatoes, bacon, and bleu cheese crumbles, topped with pickled red onions **20**

GRILLED SALMON & KALE SALAD*

mixed greens and kale with lemon vinaigrette tossed with toasted walnuts, roasted beets, toasted garlic, and parmesan **19**

SEARED TUNA SALAD*

seared rare ahi tuna, napa cabbage blend with sesame citrus dressing, tossed with edamame, pineapple, avocado smash, red pepper, toasted almonds, sesame seeds & wonton strips **19**

SANTA FE CHICKEN SALAD*

mixed greens with chili lime dressing tossed with black beans, pico de gallo, queso fresco, avocado smash, bacon & crispy tortilla strips **18**

GRILLED CHICKEN SALAD

granny smith apples, red onion, walnuts, spinach, feta cheese & honey mustard-apple cider vinaigrette **18**

GRILLED VEGETABLE SALAD

mixed greens with rosemary basil dressing, topped with grilled marinated portobello, asparagus, tomato, red pepper, zucchini & shaved parmesan with mixed field greens tossed in rosemary basil vinaigrette **17**

MAINS

ADD TAVERN, CAESAR, OR WEDGE TO ANY MAIN FOR 4

SHRIMP & WINTER SQUASH RAVIOLI

butternut ravioli, white wine pan sauce, bacon, mushrooms, kale, shredded parmesan & pistachios **28**

FRESH HERB & GARLIC 1/2 CHICKEN* GF

garlic & fresh herbs, whipped potatoes & lemon-pepper green beans **24**

BBQ BLACKENED MAHI & GRITS*

grilled blackened mahi with BBQ glaze, creamy pepperjack grits & sweet tomato jam **27**

RUBY RED TROUT* GF

seared & served skin on with lemon butter sauce, oven roasted fingerling potatoes, green beans & asparagus, finished with crispy capers & a dill, shallot, caper oil **28**

SHORT RIB BOLOGNESE*

pappardelle pasta with braised short rib bolognese, portobello, shredded parmesan & parsley **28**

FILET MIGNON* GF

with red wine demi-glace, whipped potatoes & grilled asparagus **37**

LENTIL & QUINOA CAKES

curry spiced lentil-quinoa cakes with arugula, red onion, tomato, feta & lemon vinaigrette over cucumber mint sauce served with lightly fried pita **12**

G.D.F. LOBSTER MAC*

Green Dirt Farm's garlic & herb sheep cheese mac with lobster & white cheddar gratin **29**

FRESH GRILLED SALMON* GF

with lemon butter sauce, fried capers, sautéed spinach and herbed rice **28**

TAVERN BEEF STROGANOFF*

beef tenderloin sautéed with mushrooms in a rich burgundy wine sauce over egg noodles, topped with sour cream & grilled asparagus **27**

BLACK & BLUE RIBEYE* GF

house cut 14 oz ribeye grilled with Danish Blue cheese serve with demi-glace, garlic & herb roasted fingerlings & green beans **37**

BONE-IN CHOP* GF

house cut pork chop with Dijon & mushroom pan sauce, served with garlic & herb roasted fingerling potatoes & green beans **31**

LOBSTER POT PIE*

lobster, shrimp, and Atlantic cod with shallots, garlic, yukon potatoes, mushrooms & kale in a creamy butternut & white wine cream sauce **35**

SPICY VEGETARIAN THAI BOWL GF

curry broth with coconut, lemongrass, spicy curry, rice noodles & sautéed vegetables **18**
add chicken **7** / add shrimp **11**

BLACK & BLUE STEAK PASTA*

fettuccini pasta with grilled petite tender, parmesan & blue cheese cream sauce tossed with bacon, mushrooms, arugula & finished with smokey chipotle red pepper coulis **27**

HAND HELDS

GLUTEN-FREE MULTI GRAIN BREAD IS AVAILABLE

ALL SERVED WITH FRENCH FRIES UNLESS NOTED – SUB SAUTÉED SPINACH, LEMON PEPPER GREEN BEANS, OR GRILLED ASPARAGUS FOR 2.5

SMOKED PASTRAMI REUBEN

sauerkraut, swiss cheese and house made thousand island dressing on marbled rye **16**

SALMON CLUB*

grilled fresh salmon, crispy bacon, sliced tomatoes, spring mix, dill aioli, toasted brioche bun **17.5**

CRAB CAKE BLT*

two crab cakes, bacon, lettuce, tomatoes, remoulade, brioche bun **19**

TAVERN BURGER*

our own burger recipe, topped with cheddar cheese, bacon, lettuce, tomato & red onion **14**

CRISPY CHICKEN SANDWICH*

crispy hot honey fried chicken on brioche with shredded lettuce, house pickles & herb mayo **15**

BBQ PULLED PORK SANDWICH*

pulled pork, pickled slaw, crispy onions & house garlic pickles on ciabatta & served with fries **14**

TAVERN CUBAN SANDWICH*

ciabatta roll with roasted pork, ham, swiss cheese, pickles & dijon mayo **14**

FRESH FISH TACOS*

flour tortillas with Atlantic cod, pineapple relish, chili lime slaw, avocado cream, with black beans and queso fresco **15**

TURKEY CROISSANT*

topped with avocado, bacon, honey mustard & melted provolone **13.5**

PULLED PORK TACOS*

flour tortillas, pepper jack queso, avocado cream & crispy fried onions served with black beans **13.5**

CHICKEN OR STEAK TACOS*

flour tortillas, pepper jack cheese, roasted corn pico de gallo & chipotle aioli served with black bean **12/15**

BACON & BRIE GRILLED CHEESE

whipped brie, white cheddar & applewood smoked bacon with sliced granny smith apple & rosemary-infused honey served on organic sprouted bread with house tomato bisque **16**

SIDES

SAUTEED SPINACH **5**

GREEN BEANS **5**

GRILLED ASPARAGUS **5**

GARLIC WHIPPED POTATOES **5**

CREAMED CORN **5**

MACARONI AND CHEESE **5**

SMASHED POTATOES **5**

FRENCH FRIES **4**

BLACK BEANS & RICE **4**

FRESH HERB RICE **3**

BLACK BEANS **4**

GF GLUTEN FREE

* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

WINES BY THE GLASS

WHITES

ZONIN PROSECCO	ITALY	13
DOMAINE CHANDON SPARKLING	NAPA	188 M\ / 15
PRIMO AMORE MOSCATO D' ASTI	PIEDMONT	10
TOMAILOLO PINOT GRIGIO	ITALY	10
KIM CRAWFORD SAUVIGNON BLANCC	MARLBOROUGH	13
SANTA RITA SAUVIGNON BLANC	CHILE	10
BEX RIESLING	GERMANY	10
HESS SELECT CHARDONNAY	CALIFORNIA	11
BRUTOCAO CHARDONNAY	MENDOCINO	13
LA CHAPELLE DE LA BASTION PICPOUL	LANGUEDOC	10
CANYON ROAD WHITE ZINFANDEL	AMADOR COUNTY	8

REDS

CHAPOUTIER "BELLERUCHE"	COTES-DU-RHONE	10
PLANET OREGON PINOT NOIR	WILLAMETTE	15
DANTE PINOT NOIR	LODI	10
CONQUISTA MALBEC	MENDOZA	10
CLINE "FARMHOUSE RED" ZIN BLEND	CALIFORNIA	10
PEIRANO ESTATE MERLOT	LODI	10
WINES OF SUBSTANCE CABERNET	COLUMBIA VALLEY	13
THE INTROVERT CABERNET	CALIFORNIA	10
QUILT WINES CABERNET	NAPA	18
JAX "Y3 TAUREAU" RED BLEND	NAPA	15
CHATEAU MONTAUD ROSE	COTES DE PROVENCE	10.5

FRESHLY INSPIRED AND HAND CRAFTED 13

THE PICK UP

Stoli vanilla vodka, Godiva white chocolate, chocolate Cold brew coffee

JALISCO JALAPENO MARGARITA

Lunazul Blanco Tequila, Aperol, fresh lime & jalapeno with a cayenne salted rim served on the rocks

MOSCATO SANGRIA

Patrizi Moscatod'Asti, Aperol, fresh berries & peach bitters served on the rocks

TAVERN SAZERAC

Chartreuse coated glass with Union Horse Rye, orange bitters, and a large single ice cube

THE TAVERN RUBY

Deep Eddy ruby red grapefruit vodka, muddled strawberries, peach nectar, sweet and sour

BLUEBERRY CILANTRO MARGARITA

Lunazul Blanco Tequila, elderflower liqueur, fresh blue berries, fresh lime & cilantro, served up or on the rocks

CUCUMBER GINGER REFRESHER

Hendricks, elderflower liqueur, fresh lime, cucumber, and ginger beer served on the rocks

LAVENDER LEMONGRASS DROP

Ketel One Citroen, triple sec, fresh lemon, lavender & lemongrass with a sugared rim

THE FEDERALE

Mezcal, Pavan, simple syrup, sour mix, orange bitters

TAVERN RED SANGRIA

Conquista Malbec blended with fresh seasonal fruit and juices, apricot brandy, and cardamom bitters

RYE NOT

Union Horse Rye, smoky rosemary thyme simple syrup, sour mix, Orchard Cherry liqueur

TAVERN SIGNATURE COFFEE

Frangelico, Bailey's & Dark Creme de Cacao, Tavern's own Roasterie Blend, cinnamon sugared rim topped with whipped cream

SLENDER COCKTAILS

STRAWBERRY BASIL SMASH

Eli's Strong Arm Vodka, fresh strawberries, fresh lemon, basil & Truvia simple syrup

BLUEBERRY ROSEMARY LEMONADE

Stoli Blueberi Vodka, fresh lemon, Truvia simple syrup, fresh blueberries, and a sprig of rosemary served on the rocks

SLENDER MARGARITA

Lunazul Blanco Tequila, Truvia simple syrup, fresh lime, and orange juice shaken and served on the rocks

BEER

BOTTLED & CANNED BEERS

Free State Brewing Co
Lawrence, KS

AD ASTRA AMBER ALE (5.5)
COPPERHEAD PALE ALE (5.5)
OATMEAL STOUT (5.5)
SEASONAL (5.5)

Odell Brewing Co
Fort Collins, CO

90 SHILLING AMBER ALE (5.5)
IPA (5.5)

Boulevard Brewing Co
Kansas City, MO

PILS (5.5)
PALE ALE (5.5)
WHEAT (5.5)
SEASONAL (5.5)
TANK 7 (5.5)

Deschutes Brewing
Bend, OR

MIRROR POND PALE ALE (5.5)
FRESH SQUEEZED IPA (5.5)

MILLER LITE 5
PABST BLUE RIBBON 5
SAMUEL ADAMS BOSTON LAGER 5.5
KC BIER CO. DUNKEL 7
HEINEKEN 5.5
GUINNESS 7
MICHELOB ULTRA 5
BUD LIGHT 5
BUDWEISER 5

ANGRY ORCHARD HARD CIDER 5.5
AMSTEL LIGHT 5.5
NEWCASTLE BROWN ALE 5.5
STELLA ARTOIS 5.5
CORONA 5.5
DOS XX 5.5
COORS LIGHT 5
BLUE MOON 5
COORS BANQUET 5
ESTRELLA DAURA (GF) 5

