

THE TAVERN DINNER

STARTERS

PERUVIAN CHICKEN TACOS

Spiced grilled chicken, red onion and shaved red cabbage, served on spinach tortillas and topped with honey garlic aioli **12**

SWEET AND SPICY CALAMARI

Lightly dusted and fried, served with sweet and spicy sauce, scallions, Peppadew peppers and chopped peanuts **14**

FRENCH ONION SOUP

Topped with toasted baguette and gooey Gruyère cheese **9**

SPRING GREENS

Tomatoes, cucumbers, olives, carrots, toasted almonds and croutons **8**

ENTRÉES

FISH AND CHIPS

Beer-battered cod, southern coleslaw and house-cut fries, served with tartar sauce **18**

CHARGRILLED SALMON* **GF**

Lemon-scented basmati rice, asparagus, scallions, sweet corn relish and cucumber dill sauce **24**

6-OZ. FLAT IRON STEAK* **GF**

Blue cheese herb butter, roasted shallot smashed Yukon potatoes, asparagus and blistered tomatoes **29**

PENNE ALLA VODKA

Penne pasta, creamy tomato vodka sauce, spinach, roasted tomatoes, sweet peppers and Parmesan cheese **18**

Add: Chicken 24 or Shrimp 26

SOUTHERN STYLE CRAB CAKE

Sweet corn skillet, grilled asparagus, Old Bay aioli and lemon **27**

CHICKEN FRIED CHICKEN

The Tavern's secret recipe with roasted shallot smashed Yukon potatoes, collard greens and black pepper gravy **19**

ENTRÉE SALADS

GRILLED SALMON SALAD* **GF**

Artisan lettuce, olives, roasted tomatoes, cucumbers, julienne carrots and toasted almonds, served with roasted tomato vinaigrette **24**

FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **15**

Add: Chicken 21 or Shrimp 23

HOUSE CRAFTED BURGERS AND SANDWICHES

Served with choice of housemade potato chips, fresh cut fries, sweet potato fries or creamy coleslaw and a pickle spear. \$3 charge for fruit or onion ring substitution.

THE BUTCHER'S TURKEY SANDWICH

Thick cut turkey, applewood-smoked bacon, Munster cheese, lettuce, onion, tomato and brown sugar chipotle aioli on focaccia **16**

TAVERN BURGER*

Black Angus American beef, lettuce, tomato, onion and choice of cheese, served on a brioche bun **17**

FALAFEL BURGER

Seared chickpea and fava burger, Boursin cheese, pickled onion, avocado, tomato, lettuce and cucumber dill sauce, served on a brioche bun **16**

DESSERTS

DOUBLE CHOCOLATE BROWNIE

Served with vanilla ice cream, topped with caramel and chocolate sauces **8**

BLUEBERRY PEACH COBLER

Served with blueberry ice cream and cinnamon streusel **10**

ICE CREAM OR SORBET **7**

THE TAVERN DRINK MENU

WINES BY THE GLASS

WHITES

La Marca Prosecco, Veneto, Italy 11/46

Saldo Chenin Blanc, CA 13/50

Castellnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42

Whitehaven Sauvignon Blanc, New Zealand 12/48

Cambria "Katherine's Vineyard" Chardonnay 15/58
Santa Maria Valley, CA

Belle Glos "Oeil de Perdrix" 15/63

Joel Gott Chardonnay, Monterey, CA 13/50

REDS

Böen Pinot Noir, CA 13/50

Etude "Lyric" Pinot Noir, CA 15/58

Edmeades Zinfandel, Mendocino, CA 13/50

Tapestry, Red Blend, Paso Robles, CA 16/62

Prati Cabernet Sauvignon, Sonoma County, CA 12/48

Daou Cabernet, Paso Robles, CA 16/66

PACKAGE BEER

Bud Light	Pinehurst Brewing Co. Pivoted IPA
Wicked Weed Pernicious	Sierra Nevada Pale Ale
Miller Light	Truly Wild Berry
Corona Premier	Guinness Stout
Modelo Especial	Michelob Ultra
Yuengling	White Claw (Black Cherry)
Angry Orchard	White Claw N/A
Sam Adams Just the Haze (non-alcoholic)	Sierra Nevada "Trail Pass" Golden Ale N/A
Pinehurst Brewing Co. 1895 Lager	

DRAFT BEER

Sam Adams Seasonal

Pinehurst Brewing Co. - Seasonal Selection

WINES BY THE BOTTLE

Kendall Jackson "Vintner's Reserve" Brut Cuvée, CA 54

Daou Sauvignon Blanc, Paso Robles, CA 43

Blindfold White Pinot Noir, Sonoma, CA 74

Napa Cellars Merlot, Napa Valley, CA 78

Stags' Leap Petite Sirah, Napa Valley, CA 97

Quilt Cabernet, Napa Valley, CA 82

FEATURED SEASONAL COCKTAILS

Peach Bourbon Smash 19

Woodford Reserve, Peach Puree, Peach Schnapps and
Mint Syrup shaken over ice and topped with Club Soda and a
Sprig of Fresh Mint

Fore The Old Fashioned 17

High West Bourbon, Lavender Syrup and Orange Bitters,
served over ice with an Orange Twist

Brown Derby 18

Maker's 46 Bourbon and Grapefruit Juice with a drizzle of
House-Made Honey Syrup served over ice with a Lemon Wheel

Strawberry Boulevardier 18

1792 Small Batch Bourbon, Vibrant Campari, and
Sweet Vermouth with Strawberry Puree and
garnished with an Orange Twist

Lavender Loop 19

1800 Silver Tequila and St. Germain, Sour Mix and Lavender
Syrup, with a Lavender Salt Rim and fresh Lemon Wheel

Gin-Gin Mule 17

Hendrick's Scottish Gin, Mint Syrup, Fresh Squeezed Lime Juice
and topped with Crisp Owen's Ginger Beer
and adorned with a Fresh Lime Wheel

Albatross Spritz 16

Aperol, Bombay Sapphire Gin, and Fresh Lemon Juice stirred
together and topped with Tonic Water and a Lemon Twist

Slice of Sunshine 15

Tito's Handmade Vodka and fresh squeezed Orange Juice,
shaken with a splash of Half & Half, Vanilla Syrup and
Orange Bitters, served in a Frosted Martini Glass
with a Sliver of Sunshine

Summer Fresca 14

The perfect summer refresher- Bacardí Rum, Fresh Lime Juice,
Mint Syrup and Strawberry Puree with Club Soda