

# 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**

### SOUTHERN HUSHPUPPIES

White cheddar and caramelized onion hushpuppies, served with ghost chili honey butter and apricot chutney **11**

### 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**

### FARMERS MARKET SALAD

Artisan lettuce, fried goat cheese, blueberries, strawberries, candied pecans and pickled onions, served with Dijon and maple vinaigrette **14.5**

## 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** Add shrimp **26**

### SOUTHERN STYLE CRAB CAKE

Sweet corn skillet, asparagus, white cheddar and caramelized onion hushpuppies, Old Bay aioli and grilled 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**

### CHIPOTLE SHRIMP SALAD **GF**

Artisan lettuce, roasted sweet corn and peppers, pickled onions, toy box tomatoes and avocado with buttermilk dressing **22**

## 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**

### HOT MESS\*

Black Angus American beef, pepper jack, applewood-smoked bacon, house pickled jalapeños and onion rings, served with roasted garlic sriracha aioli on a brioche bun **18**

## DESSERTS

### DOUBLE CHOCOLATE BROWNIE

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

### BLUEBERRY PEACH COBBLER

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

### ICE CREAM OR SORBET **7**

# THE TAVERN DRINK MENU

## WINES BY THE GLASS

### WHITES

- Caposaldo Prosecco, Veneto, Italy 11/42  
La Crema Chardonnay, Sonoma Coast, CA 15/58  
Chateau Ste. Michelle, Riesling, Columbia Valley, WA 12/46  
Castelnuovo Del Garda Pinot Grigio, Veneto, Italy 11/42  
Nobilo Sauvignon Blanc, New Zealand 11/42  
Elouan Rosé, OR 12/46

### REDS

- Sonoma Cutrer Russian River Pinot Noir, CA 18/68  
Sterling Vintner's Collection Cabernet, CA 12/44  
Edmeades Zinfandel, Mendocino, CA 13/50  
Tapestry, Red Blend, Paso Robles, CA 16/62  
Louis Martini Cabernet, Sonoma County, CA 16/62  
Daou Cabernet, Paso Robles, CA 17/66

## PACKAGE BEER

- |                        |  |
|------------------------|--|
| Bud Light              | Sam Adams Just the Haze<br>(non-alcoholic) |
| Wicked Weed Pernicious | Pinehurst Brewing Co. 1895<br>Lager        |
| Miller Light           | Pinehurst Brewing Co. Pivoted<br>IPA       |
| Corona Premier         | Sierra Nevada Pale Ale                     |
| Modelo Especial        | Truly Wild Berry                           |
| Yuengling              | Guinness Stout                             |
| Sam Adams Boston Lager |  |

## DRAFT BEER

- Michelob Ultra  
Sam Adams Seasonal  
Pinehurst Brewing Co. - Seasonal Selection

## WINES BY THE BOTTLE

- 117 Taittinger Brut La Francaise Champagne, 150  
France  
563 Orin Swift 8 Years in the Desert, CA 75  
525 Freemark Abbey, Merlot, Napa Valley, CA 109  
584 Stag's Leap Petite Sirah, Napa Valley, CA 97  
208 Sonoma Cutrer Chardonnay 58  
Russian River Ranches, CA  
553 Fabric of the Land Red Blend by Quilt, 98  
Napa Valley, CA  
281 Daou Sauvignon Blanc, Paso Robles, CA 38

## FEATURED SPRING COCKTAILS

- Southern Berry Margarita 14**  
1800 Silver Tequila, Creme de Cassis, Pomegranate Juice, Lime
- Strawberry Basil Margarita 16**  
Maestro Dobel, Cointreau, Fresh Sour Mix,  
Basil Sprigs and Strawberries
- Gold Rush 14**  
Maker's Mark 46, Honey Syrup, Lemon Juice
- Blueberry Lemonade Martini 15**  
Titos Vodka, Fresh lemon Juice,  
Creme de Casis, Simple Syrup, Blueberries
- Tavern Mule 14**  
Wheatley Vodka, Owen's Ginger Beer, Lime
- Sunday Shower 18**  
Patron Tequila, Campari, Fresh Grapefruit, Lime
- Hugo Rose Spritz 15**  
St. Germain, Elouan Rose and Club Soda,  
Mint Leaves, Lime Wedge
- The Tavern Sour 18**  
Woodford Reserve Bourbon, Simple,  
Fresh Lemon Juice, Egg White