

TAVERN

Firsts

Cavatappi Mac & Cheese

applewood smoked gruyere, aged white cheddar, toasted parmesan bread crumbs 13

Wagyu Steak Tacos

fresh tomatillo salsa verde, avocado, cilantro, corn tortillas 15

Goat Cheese & Roasted Tomato Flat Bread

fried eggplant, chili oil, basil 19

Crispy Brussels Sprouts

ancho chili balsamic reduction, parmigiano reggiano 13

Pork Belly Tostadas

gooseberry pico, avocado & oregano mousse, micro cilantro 17

Angus Beef Sliders

red onion bacon jam, double cream brie, brioche bun, house fries 17

Ensenada Style Crispy Fish Tacos

beer battered cod, tomatillo salsa verde, avocado crema, pico de gallo, cabbage, cilantro, corn tortillas 19

Grilled Mexican White Prawns

pickled vegetables, fried shishito peppers, grilled lemon, spicy romesco 21

Artisan Cheese & Charcuterie Board

chef's selection of three unique cheeses and two cured meats paired with savannah honeycomb, black cherry preserve, cornichons, grain mustard, fresh fruit, artisan bread 27

Soup & Salads

Summer Corn Soup

queso fresco, chili oil, crispy tortilla strips, micro cilantro 15

Red Gem & Stone Fruit Salad

bing cherries, lemon chips, peach vinaigrette, fresh chives 13

Baby Romaine Caesar Salad

garlic crouton dust, parmigiano reggiano 15

Boston Bibb & Roasted Chicken Breast Salad

shaved baby veggies, pole beans, mustard vinaigrette 22

Entrees

Mary's Natural Roasted Chicken Pot Pie

vegetable veloute, fresh herbs, puff pastry crust 19

Crispy Fish & Chips

beer & herb battered cod, cabbage slaw with sorrel dressing, house fries 21

Chicken Parmesan Sandwich

basil pesto, marinara, mozzarella, provolone, focaccia, side caesar 20

Fresh Linguine & Little Neck Clams

roasted corn, white wine saffron broth, chervil 23

Charred Cauliflower Steak

cauliflower puree, watercress, yuzu aleppo sauce 19

Grilled Norwegian Salmon

hasselback potatoes, sauteed asparagus, nasturtium & lemon reduction 31

Half Roasted Jidori Chicken

creme fraiche pomme puree, market vegetables, tarragon butter 29

Grilled Picanha Wagyu Steak

marble potatoes, spinach, pearl onions, chimichurri 35

Grilled Bacon & Blistered Shishito Pepper Burger

grass fed ground beef, aged white cheddar, firestone dba grain mustard dressing, brioche bun, house fries 21

Fresh Baked Cast Iron Cookie, vanilla bean ice cream 9 **Fernet Ice Cream Float**, ginger beer, pistachio 9 **Curros & Chocolate** 9