

550 Tavern

BREAKFAST SPECIALS

BANANA BREAD FRENCH TOAST

sue's homemade banana bread dipped in a cinnamon egg wash, grilled to golden perfection

\$11

FARM HOUSE BISCUIT

fluffy buttermilk biscuit stacked with sausage patty, scrambled eggs, white cheddar cheese, and house made sausage gravy served with hash browns or fruit cup

\$13

BIG APPLE PANCAKE BAKE

sweet cream pancake batter, sliced apples, brown sugar, apple crisp toppings baked to perfection

\$12

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LUNCH & DINNER SPECIALS

BUTTERNUT BISQUE

silky roasted butternut squash soup infused with a hint of ginger,
topped with crispy crushed beet chips for a touch of sweetness and crunch
cup \$6 | bowl \$8

DRUNKEN ONION RINGS

crispy battered onion rings topped with warm cheddar, house beer cheese sauce,
crispy bacon bits, a drizzle of bourbon glaze, and fresh scallions
\$11

HARVEST CHICKEN PECAN

panko and pecan-crusted chicken breast topped
with a creamy pumpkin-spiced supreme sauce
served with choice of two sides
\$22

SALMON EN CASSEROLE

tender baked salmon in a rich sherry cream sauce,
topped with seasoned bread crumbs and baked to golden perfection
served with choice of two sides
\$22

BBQ BRAISED BEEF PANINI

thick cut hearty white bread stacked with tender bbq braised prime rib
with melted cheddar cheese, crispy onion rings, and house coleslaw
served with french fries
\$15

PRIME RIB

(thursday through saturday: 4pm to close)
served with choice of two sides
\$28

TRIPLE THREAT CHOCOLATE CAKE

layers of rich chocolate cake and silky chocolate mousse,
finished with a decadent chocolate ganache icing
\$9