

# TAVERN

## APPETIZERS

**MEZZE PLATE** Prosciutto, House Mozzarella, Marinated Artichokes, Beet & Feta Spread with Hazelnuts, Wheatberry, Dried Cranberry & Pumpkin Seed Salad, Hummus & Olive Tapenade, Grilled Sourdough & Flatbread 15.

**AVOCADO HUMMUS** Toasted Pita 7.

**FRIED PICKLES** House Made Bread & Butter Pickles, Smoky Honey Mustard 9.

**BRAISED SHORT RIB TACOS** Cilantro Lime Slaw, Queso Fresco, Pickled Jalapeño, Flour Tortillas 11.

**OYSTERS ON THE HALF SHELL** Bloody Mary Cocktail, Mignonette, Horseradish 3. EACH

**CRISPY CRAB CAKES** Opal Basil Aioli, Curly Endive & Radicchio 15.

**BUFFALO CHICKEN DIP** NH Bacon, Blue Cheese, Celery, Vermont White Cheddar, Crispy Blue Corn Tortillas, Carrots, Celery 12.

## SOUPS & SALADS

**CLAM CHOWDER** New England Style 8.

**SOUP OF THE DAY** Rotating Seasonal Selection 8.

**CAESAR SALAD** Romaine, Focaccia, Parmesan, White Anchovy 10.

**FARMERS GREENS** Little Leaf Farms Mesclun Lettuce, Herbs, Seasonal Vegetables, Champagne Vinaigrette 9.

**KALE & SESAME SALAD** Maple Cashews, Carrot, Bell Pepper, Butternut Squash, Ginger Shoyu Vinaigrette 11.

**CHICKEN WALDORF SALAD** Field Greens, Walnuts, Green Apple, Mini Cream Cheese Sandwiches 13.

**GRILLED HANGER STEAK COBB SALAD** Romaine, Blue Cheese, Smoked Bacon, Tomato, Nellie's Farm Egg, Avocado 22.

### SALAD ADDITIONS:

Hanger Steak 12. Grilled Chicken 7. Shrimp 9.  
Herb Roasted Salmon Skewer 10.

## PIZZA

**MARGHERITA** Tomato, House Made Mozzarella, Parmesan, Basil 13.

**SPICY ITALIAN SAUSAGE** Tomato, Roasted Garlic, Broccolini, Herbed Ricotta, Mozzarella, Extra Virgin Olive Oil, Red Chili Flakes 15.

**BBQ PULLED PORK** BBQ Sauce, Smoked Pork Shoulder, Caramelized Onions, Cheddar, Scallions 15.

**GREEK PIZZA** Onion, Marinated Artichokes, Tomato, Feta Cheese, Mixed Olives, Roasted Garlic 14.

**ARTISAN PEPPERONI** Tomato Sauce, Grilled Onion, Mozzarella, Parmesan 14.

## ENTRÉES

**SHRIMP & SCALLOP BAMBOO STEAMER** Napa Cabbage, Lo Mein Noodles, Sweet Chili Sauce, Green Onions 19.

**RAMEN** Slow Roasted Pork Belly, Smoked Ham Hock, Roasted Chicken, Poached Farm Egg, Asian Vegetables, Noodles 18.

**JAMBALAYA** Gulf White Shrimp, Andouille Sausage, Vernon Family Farm Chicken, Carolina Gold Rice 18.

**CIDER GLAZED SALMON SKEWER** Kale, Radicchio, Sweet Potato, Farro, Apple Cider Gastrique, Toasted Pecans 19.

**SHRIMP & SAUSAGE RIGATONI** Gulf Shrimp, Spicy Sausage, Tomato, Arugula, Parmesan 18.

**RED WINE BRAISED SHORT RIB** Autumn Root Vegetables, Flash Fried Grits, Horseradish Gremolata, Crispy Onions 22.

**STEAK FRITES** Grilled Petite Hanger Steak, Herbed Parmesan Fries, Watercress, Herb Butter, Red Wine Demi-Glace 22.

### AVAILABLE AFTER 5:30PM:

ALL CUTS SERVED WITH POMMES PURÉE, BABY CARROTS, WATERCRESS, HERB BUTTER, RED WINE DEMI-GLACE

**8OZ FILET MIGNON** 21 Day Wet Aged, Nebraska 43.

**14OZ PRIME RIBEYE** 35 Day Wet Aged, Nebraska 46.

## DESSERTS

**PEANUT BUTTER COOKIE SKILLET** Sautéed Apples, Salted Caramel Sauce, Bourbon Ice Cream, Chantilly 12.

**CROISSANT BREAD PUDDING** Bananas Foster Sauce, Vanilla Bean Ice Cream 10.

## ARTISAN + LOCAL CHEESE SELECTION

4. PER OUNCE

### COW

JASPER HILL CLOTHBOUND CHEDDAR  
Vermont, Strong, Firm

BROOKFORD FARM  
CLOTHBOUND CHEDDAR  
Canterbury NH, Mild, Firm

ROBINSON FARM ARPEGGIO  
Massachusetts, Aged 2-4 Months, Soft & Creamy

ROBIE FARM PIERMONT  
Piermont NH, Medium, Semi-Soft

COMTÉ  
France, Strong, Firm

CHAMPLAIN TRIPLE  
Vermont, Mild, Soft-Ripened

### BLUE

GORGONZOLA DOLCE  
Italy, Cow, Medium

BROOKFORD FARM SHADES OF BLUE  
Canterbury NH, Cow, Medium

CABRALES  
Spain, Cow, Sheep & Goat, Strong

### GOAT & SHEEP

HUMBOLDT FOG  
California, Goat, Soft-Ripened

SHEPHERD INVIERNO  
Vermont, Sheep & Cow, Strong, Firm

OLD CHATHAM CAMEMBERT  
New York, Sheep & Cow, Mild, Soft-Ripened

### CHARCUTERIE

FERMÍN SALCHICHÓN  
IBÉRICO 9.

SALUMERIA BIELLESE  
WAGYU BRESAOLA 12.

PROSCIUTTO SAN DANIELE 7.

DANIELE HOT COPPA 9.

BENTON'S SMOKY MOUNTAIN  
COUNTRY HAM 9.

## BURGERS + SANDWICHES

Served with Herbed Parmesan Fries, Pickle, House Baked Breads

**THE TAVERN BURGER** Vermont Cheddar, North Country Bacon, Caramelized Onion, Lettuce, Tomato, Onion Roll 15.

**TAVERN SLIDERS** Bread & Butter Pickles & Shaved Red Onion, Balsamic Tomato & Blue Cheese, Black Garlic Aioli & Crispy Onions 15.

**GRILLED CHICKEN SANDWICH** All Natural Chicken, Vermont Cheddar, Lettuce, Tomato, Red Onion, Avocado, North Country Bacon, Wheat Roll 14.

**CLASSIC FRENCH DIP** Slow Roasted Niman Ranch Beef, White Cheddar, Arugula, Garlic Aioli, Soft Italian Roll 15.

**FALAFEL WRAP** Crispy Chickpea Fritters, Tzatziki, Little Leaf Farms Mesclun Lettuce, Tomato, Cucumber, Pickled Red Onions 14.

### SOME OF OUR LOCAL & ARTISAN PURVEYORS

Bedford Village Inn Bakery . Lucullus Trading . Three Rivers Farmers Alliance .  
Java Tree Gourmet Coffees . Dowie Farm . Vernon Family Farm . Anson Mills .  
Shelburne Farms . Vermont Creamery . Salumeria Biellese .  
Benton's Smoky Mountain Country Hams . Dunks Mushrooms .  
North Country Smokehouse . Jasper Hill Farm . Brookford Farm . Robie Farm .  
Vermont Shepherd . Old Chatham Shepherding Company . Fermín Ibérico .  
Clarke Farm . Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries .  
Robinson Farm . Maplebrook Farm .

ALL PRODUCTS ARE SOURCED REGIONALLY AND WITH GREAT DISCIPLINE PERTAINING TO SEASONALITY. CONSUMING RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR FOR GLUTEN-FREE ALTERNATIVES WHEN MAKING SELECTIONS.

EXECUTIVE CHEF TINA VERVILLE