

# TAVERN

## 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.

## 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.

### KALE & SESAME SALAD

*Maple Cashews, Carrot, Bell Pepper, Butternut Squash, Ginger Shoyu Vinaigrette* 11.

### FARMERS GREENS

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

### 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.**

## 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 .*

## 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.

## 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.

## 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.

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