

# TAVERN

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## ARTISAN & LOCAL CHEESE SELECTION

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HOUSE MADE BAGUETTE, LAVASH, BLACK PEPPER WALNUTS & LOCAL HONEY  
\$4.00 PER OUNCE

### COW

GRAFTON VILLAGE EXTRA MATURE 5 YEAR CHEDDAR  
VERMONT, STRONG, FIRM

BROOKFORD FARM CLOTHBOUND CHEDDAR  
CANTERBURY NH, MILD, FIRM

ROBINSON FARM ARPEGGIO  
MASSACHUSETTS, AGED 2-4 MONTHS, SOFT & CREAMY

CRICKET CREEK FARM MAGGIE'S ROUND  
MASSACHUSETTS, AGED 4-6 MONTHS, SEMI-FIRM

COMTÉ  
FRANCE, STRONG, FIRM

THE GREY BARN EIDOLON  
MARTHA'S VINEYARD, AGED 3-4 WEEKS, 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

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## CHARCUTERIE

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FERMÍN SALCHICHÓN IBÉRICO ..... 9

SALUMERIA BIELLESE WAGYU BRESAOLA ..... 12

PROSCIUTTO SAN DANIELE ..... 7

DANIELE HOT COPPA ..... 9

BENTON'S SMOKY MOUNTAIN COUNTRY HAM .....9

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## APPETIZERS

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MEZZE PLATE..... 15  
PROSCIUTTO, HOUSE MOZZARELLA, MARINATED ARTICHOKE,  
BEET & FETA SPREAD WITH HAZELNUTS, PICKLED SEASONAL  
VEGETABLES, HUMMUS, OLIVE TAPENADE,  
GRILLED SOURDOUGH, FLATBREAD

AVOCADO HUMMUS.....7  
TOASTED PITA

CRISPY CRAB CAKES .....15  
ROASTED GARLIC & OLD BAY AIOLI, CELERY LEAF & WATERCRESS SALAD

FRIED PICKLES .....9  
HOUSE MADE BREAD & BUTTER PICKLES, SMOKY HONEY MUSTARD

SHORT RIB TACOS..... 12  
SALSA ROJA, COTIJA CHEESE, NAPA CABBAGE,  
PICKLED PEPPERS, VIDA TORTILLAS

OYSTERS ON THE HALF SHELL.....3 EACH  
BLOODY MARY COCKTAIL, MIGNONETTE, HORSERADISH

BUFFALO CHICKEN DIP ..... 12  
NH BACON, BLUE CHEESE, VERMONT WHITE CHEDDAR,  
CRISPY BLUE CORN TORTILLA CHIPS, CARROTS, CELERY

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## SOUPS & SALADS

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CLAM CHOWDER..... 8  
NEW ENGLAND STYLE

SOUP OF THE DAY.....8  
ROTATING SEASONAL SELECTION

CAESAR SALAD ..... 10  
ROMAINE, FOCACCIA, PARMESAN, WHITE ANCHOVY

FARMERS GREENS .....9  
LITTLE LEAF FARMS MESCLUN LETTUCE, HERBS,  
SEASONAL VEGETABLES, CHAMPAGNE VINAIGRETTE

KALE & SESAME SALAD .....11  
MAPLE CASHEWS, CARROT, BELL PEPPER,  
SNAP PEAS, GINGER SHOYU VINAIGRETTE

CHICKEN WALDORF SALAD..... 16  
FIELD GREENS, WALNUTS, GREEN APPLE,  
MINI CREAM CHEESE SANDWICHES

GRILLED HANGER STEAK COBB SALAD..... 22  
ROMAINE, BLUE CHEESE, SMOKED BACON, TOMATO,  
NELLIE'S FARM EGG, AVOCADO

## SALAD ADDITIONS

HANGER STEAK .... 12 GRILLED CHICKEN .... 7  
GRILLED SHRIMP .... 9 HERB ROASTED SALMON SKEWER .... 10

### SOME OF OUR LOCAL & ARTISAN PURVEYORS

Bedford Village Inn Bakery . Lucullus Trading . Three Rivers Farmers Alliance . Cricket Creek Farm .  
Java Tree Gourmet Coffees . The Grey Barn . Vernon Family Farm . Anson Mills . Shelburne Farms .  
Vermont Creamery . Salumeria Biellese . Benton's Smokehouse . Fermín Ibérico . Queen's Greens .  
Grafton Village Cheese . Dunk's Mushrooms . North Country Smokehouse . Jasper Hill Farm .  
Robie Farm . Vermont Shepherd . Old Chatham Shepherding Company . Brookford Farm . Clarke Farm .  
Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries . Robinson Farm . Maplebrook Farm . Dowie Farm .

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## PIZZA

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- MARGHERITA..... 13  
TOMATO, HOUSE MADE MOZZARELLA, PARMESAN, BASIL
- HOUSE ITALIAN SAUSAGE .....15  
TOMATO, ROASTED GARLIC, BROCCOLINI, HERBED RICOTTA,  
MOZZARELLA, EXTRA VIRGIN OLIVE OIL, RED CHILI FLAKES
- BBQ PULLED PORK .....15  
BBQ SAUCE, SMOKED PORK SHOULDER, CARAMELIZED ONIONS,  
CHEDDAR, SCALLIONS
- LOCAL KALE & MUSHROOM.....14  
BROWN BUTTER DUNK'S MUSHROOMS, CARAMELIZED ONIONS,  
GARLIC, BÉCHAMEL, PARMESAN, MOZZARELLA
- BLT PIZZA.....15  
ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, CHERRY TOMATO,  
BENTON'S SMOKEHOUSE BACON, BABY ARUGULA, BASIL AIOLI

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## BURGERS & SANDWICHES

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- SERVED WITH HERBED PARMESAN FRIES, PICKLE, HOUSE BAKED BREADS
- THE TAVERN BURGER..... 15  
VERMONT CHEDDAR, NORTH COUNTRY BACON,  
CARAMELIZED ONION, LETTUCE, TOMATO, ONION ROLL
- TAVERN SLIDERS .....15  
BREAD & BUTTER PICKLES & SHAVED RED ONION, BALSAMIC  
TOMATO & BLUE CHEESE, BLACK GARLIC AIOLI & CRISPY ONIONS
- GRILLED CHICKEN SANDWICH ..... 14  
ALL NATURAL CHICKEN, VERMONT CHEDDAR, LETTUCE, TOMATO,  
RED ONION, AVOCADO, NORTH COUNTRY BACON, WHEAT ROLL
- CLASSIC FRENCH DIP.....15  
SLOW ROASTED NIMAN RANCH BEEF, WHITE CHEDDAR,  
ARUGULA, GARLIC AIOLI, SOFT ITALIAN ROLL
- FALAFEL WRAP ..... 14  
CRISPY CHICKPEA FRITTERS, TZATZIKI, LITTLE LEAF FARMS  
MESCLUN LETTUCE, TOMATO, CUCUMBER, PICKLED RED ONIONS

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## ENTRÉES

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- SHRIMP & SCALLOP BAMBOO STEAMER..... 19  
NAPA CABBAGE, LO MEIN NOODLES,  
SWEET CHILI SAUCE, GREEN ONIONS
- RAMEN .....18  
SLOW ROASTED PORK BELLY, SMOKED HAM HOCK,  
ROASTED CHICKEN, POACHED FARM EGG,  
ASIAN VEGETABLES, NOODLES
- JAMBALAYA .....18  
GULF WHITE SHRIMP, ANDOUILLE SAUSAGE, VERNON  
FAMILY FARM CHICKEN, CAROLINA GOLD RICE
- HERB MARINATED SALMON SKEWER..... 19  
CAULIFLOWER "RICE", BUTTERNUT SQUASH, SWISS CHARD,  
BROWN BUTTER, PECANS, POMEGRANATE GASTRIQUE, HERB SALAD
- SHRIMP & SAUSAGE RIGATONI..... 18  
GULF SHRIMP, SPICY SAUSAGE, TOMATO, ARUGULA, PARMESAN
- RED WINE BRAISED SHORT RIB.....22  
CRISPY PARMESAN POLENTA, BRAISED GREENS,  
JUS, CRISPY ONIONS
- STEAK FRITES.....22  
GRILLED PETITE HANGER STEAK, HERBED PARMESAN FRIES,  
WATERCRESS, HERB BUTTER, RED WINE DEMI-GLACE
- AVAILABLE AFTER 5:30PM
- ALL CUTS SERVED WITH GRATIN DAUPHINOIS,  
GRILLED ASPARAGUS, WATERCRESS,  
HERB BUTTER, RED WINE DEMI-GLACE
- 8OZ FILET MIGNON..... 45  
21 DAY WET AGED, CENTER CUT
- 12 OZ SIRLOIN STEAK .....44  
35 DAY WET AGED, CERTIFIED PRIME
- 14 OZ PRIME RIBEYE.....50  
35 DAY WET AGED, CERTIFIED PRIME

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## DESSERTS

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- ROCKY ROAD SKILLET..... 12  
CHOCOLATE CHUNK & MARSHMALLOW COOKIE,  
CHOCOLATE ICE CREAM, WALNUTS, CARAMEL SAUCE

- WARM APPLE CRISP..... 10  
STREUSEL, BOURBON CARAMEL SAUCE,  
VANILLA BEAN ICE CREAM

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