

TAVERN

APPETIZERS

AVOCADO HUMMUS *Toasted Pita* 7.

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

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

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

BLUE CORN HUSH PUPPIES *Anson Mills Blue Corn Fritters, Applewood Bacon, Local Honey Butter, Chili Lime Salt, Chipotle Ranch* 9.

SMOKED PORK STEAM BUNS *Braised Smoked Pork Shoulder, Sesame Mayonnaise, Kimchi, Radish, Scallions* 9.

CRISPY CRAB CAKES *Frisee and Watercress, Pickled Fennel, Citrus Aioli* 15.

MEZZE PLATE *Prosciutto, House Mozzarella, Marinated Artichokes, Beet & Feta Spread with Hazelnuts, Peppadew, Arugula, Goat Cheese Salad, Hummus & Olive Tapenade, Grilled Sourdough & Flatbread* 15.

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 Farm Mesclun Lettuce, Herbs, Seasonal Vegetables, Champagne Vinaigrette* 9.

KALE & BRUSSELS SPROUT SALAD *Smoked Brazil Nuts, Cabrales Cheese, Roasted Beets, Balsamic-Walnut 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* 19.

SALAD ADDITIONS:

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

PIZZA

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

SAN DANIELE PROSCIUTTO PIZZA *Fig Jam, Extra Virgin Olive Oil, House Made Mozzarella, Baby Arugula, Balsamic Glaze* 15.

HAM & CHEESE *Creamy Three Cheese Sauce, Roasted Mushrooms, Caramelized Onions, Smoked Ham, Gruyere, Comte, Fontina Cheeses* 15.

ENTRÉES

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

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

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

HERB ROASTED SALMON SKEWER *Wheat Berry & Spring Vegetable Succotash, Chervil Vinaigrette, Fennel Salad* 19.

QUINOA BOWL *Basil, Peas, Artichoke, Cherry Tomato, Pickled Red Onion, Baby Arugula, Herb Salad, Pecorino Pepato* 16.

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

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

CAJUN MAC AND CHEESE *Blackened Chicken, Peppers & Onions, Campanelle Pasta, Gruyere, Comte & Fontina Cheeses, Bread Crumbs* 18.

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

AVAILABLE AFTER 5:30PM:

ALL CUTS SERVED WITH SEA SALT & HERB ROASTED FINGERLINGS, 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 *Baked Peanut Butter Cookie, Vanilla Ice Cream, Chocolate & Caramel Sauces, Peanut Butter Cup Pieces, Chantilly Cream* 12.

GRAPENUT TRIFLE *Warm Grapenut Custard, Toffee Crunch, Granola, Banana, Butterscotch Sauce, Chantilly Cream* 9.

ALL PRODUCTS ARE SOURCED REGIONALLY AND WITH GREAT DISCIPLINE PERTAINING TO SEASONALITY. CONSUMING RAW OR UNDER-COOKED 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

ARTISAN + LOCAL CHEESE SELECTION

4. PER OUNCE

COW

JASPER HILL CLOTHBOUND CHEDDAR
Vermont, Strong, Firm

BROOKFORD FARM
CLOTHBOUND CHEDDAR
Canterbury NH, Mild, Firm

JASPER HILL KINSMAN RIDGE
Vermont, Medium, Semi-Soft

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

CABRELES
Spain, Cow, Sheep & Goat, Strong

GOAT & SHEEP

HUMBOLDT FOG
California, Goat, Soft-Ripened

SHEPHERD VERANO
Vermont, Sheep, Firm

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

CHARCUTERIE

SALUMERIA BIELLESE
FINOCHIETTA 9.

SALUMERIA BIELLESE
WAGYU BRESAOLA 12.

PROSCIUTTO SAN DANIELE 7.

DANIELE HOT COPPA 9.

BENTONS COUNTRY HAM 9.

BURGERS + SANDWICHES

Served with Hand-Cut Parmesan Fries, Pickle, House Baked Breads

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

BLACK BEAN BURGER *Pepper Jack Cheese, Avocado, Pico de Gallo, Chipotle Ranch, Romaine, Wheat Roll, Chili Lime Sweet Potato Fries* 14.

TAVERN SLIDERS *Foie Gras Aioli & Red Onion Jam, St. Andre Cheese & Mostarda, Balsamic Tomato & Blue Cheese* 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 Chick Pea Fritters, Tzatziki, Little Leaf Farm 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 Sheepherding Company . Fermín Ibérico Clarke Farm . Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries