

TAVERN

ARTISAN & LOCAL CHEESE SELECTION

HOUSE MADE BAGUETTE, LAVASH, BLACK PEPPER WALNUTS & LOCAL HONEY
\$4.00 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 HAM9

SOME OF OUR LOCAL & ARTISAN PURVEYORS

Bedford Village Inn Bakery . Lucullus Trading . Three Rivers Farmers Alliance . Clarke Farm .
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 .
Little Leaf Farms . Meadow's Mirth . Bee Rich Apiaries . Robinson Farm . Maplebrook Farm .

APPETIZERS

MEZZE PLATE..... 15

PROSCIUTTO, HOUSE MOZZARELLA, MARINATED ARTICHOKE,
BEET & FETA SPREAD WITH HAZELNUTS, WHEATBERRY,
DRIED CRANBERRY & PUMPKIN SEED SALAD, HUMMUS &
OLIVE TAPENADE, GRILLED SOURDOUGH & FLATBREAD

AVOCADO HUMMUS.....7
TOASTED PITA

CRISPY CRAB CAKES15
OPAL BASIL AIOLI, CURLY ENDIVE & RADICCHIO

FRIED PICKLES9
HOUSE MADE BREAD & BUTTER PICKLES, SMOKY HONEY MUSTARD

BRAISED SHORT RIB TACOS.....11
CILANTRO LIME SLAW, QUESO FRESCO, PICKLED JALAPEÑO, FLOUR TORTILLAS

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

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

SOUPS & SALADS

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,
BUTTERNUT SQUASH, 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

TAVERN

PIZZA

- MARGHERITA..... 13
TOMATO, HOUSE MADE MOZZARELLA, PARMESAN, BASIL
- SPICY ITALIAN SAUSAGE15
TOMATO, ROASTED GARLIC, BROCCOLINI, HERBED RICOTTA,
MOZZARELLA, EXTRA VIRGIN OLIVE OIL, RED CHILI FLAKES
- BBQ PULLED PORK15
BBQ SAUCE, SMOKED PORK SHOULDER, CARAMELIZED
ONIONS, CHEDDAR, SCALLIONS
- GREEK14
ONION, MARINATED ARTICHOKE, TOMATO, FETA CHEESE,
MIXED OLIVES, ROASTED GARLIC
- ARTISAN PEPPERONI14
TOMATO SAUCE, GRILLED ONION, MOZZARELLA, PARMESAN

BURGERS & SANDWICHES

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 SLIDERS15
BREAD & BUTTER PICKLES & SHAVED RED ONION, BALSAMIC
TOMATO & BLUE CHEESE, BLACK GARLIC AIOLI & CRISPY ONIONS
- GRILLED CHICKEN SANDWICH14
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 WRAP14
CRISPY CHICKPEA FRITTERS, TZATZIKI, LITTLE LEAF FARMS
MESCLUN LETTUCE, TOMATO, CUCUMBER, PICKLED RED ONIONS

ENTRÉES

- SHRIMP & SCALLOP BAMBOO STEAMER..... 19
NAPA CABBAGE, LO MEIN NOODLES,
SWEET CHILI SAUCE, GREEN ONIONS
- RAMEN18
SLOW ROASTED PORK BELLY, SMOKED HAM HOCK,
ROASTED CHICKEN, POACHED FARM EGG,
ASIAN VEGETABLES, NOODLES
- JAMBALAYA18
GULF WHITE SHRIMP, ANDOUILLE SAUSAGE, VERNON
FAMILY FARM CHICKEN, CAROLINA GOLD RICE
- CIDER GLAZED SALMON SKEWER..... 19
KALE, RADICCHIO, SWEET POTATO, FARRO,
APPLE CIDER GASTRIQUE, TOASTED PECANS
- SHRIMP & SAUSAGE RIGATONI..... 18
GULF SHRIMP, SPICY SAUSAGE, TOMATO, ARUGULA, PARMESAN
- RED WINE BRAISED SHORT RIB.....22
AUTUMN ROOT VEGETABLES, FLASH FRIED GRITS,
HORSERADISH GREMOLATA, 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 POMMES PURÉE, BABY CARROTS,
WATERCRESS, HERB BUTTER, RED WINE DEMI-GLACE
- 8OZ FILET MIGNON..... 43
21 DAY WET AGED, NEBRASKA
- 14 OZ PRIME RIBEYE.....46
35 DAY WET AGED, NEBRASKA

DESSERTS

- PEANUT BUTTER COOKIE SKILLET..... 12
SAUTÉED APPLES, SALTED CARAMEL SAUCE,
BOURBON ICE CREAM, CHANTILLY
- CROISSANT BREAD PUDDING..... 10
BANANAS FOSTER 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