

BREAKFAST MENU

SHRIMP & GRITS

Crispy Anson Mills White Cheddar Grits, Gulf White Shrimp,
Brown Sugar Lager Glaze 13.

GREEK YOGURT PANNA COTTA

Fresh Berries, House Made Granola, Local Wildflower Honey 9.

STEEL CUT OATMEAL

Whiskey Cream, Dark Brown Sugar, Golden Raisins 9.

BRUNCH PASTRY SELECTION

Assortment of Pastries Served with Homemade Jams & Jellies 7.

TRADITIONAL EGGS BENEDICT

Poached Cage Free Eggs, Canadian Bacon, Chive Hollandaise, Thick Cut English Muffin
& Herbed Home Fries 14.

GREEK OMELET

Spinach, Roasted Peppers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese,
Herbed Home Fries & House Made Toast 14.

TWO CAGE FREE NH FARM EGGS

Prepared Any Style with Herbed Home Fries and Choice of North Country Maple
Breakfast Sausage or Applewood Smoked Bacon & House Made Toast 11.

MALTED WAFFLE

Fresh Berries, Whipped Cream, Local Maple Syrup 13.

HUEVOS RANCHEROS

Two Eggs Prepared Any Style, Grilled Mexican Chorizo, Flour Tortilla, Chipotle Ranch,
Black Bean Cakes, Pico de Gallo, Cilantro & Lime 15.

MONTE CRISTO FRENCH TOAST

House Made Brioche filled with Maple Mustard, Gruyère Cheese, Smoked Ham &
Turkey Served with NH Maple Syrup & Mixed Berry Jam 15.

DUCK HASH

Duck Confit, Spinach, Mushroom & Potato Hash, Cheddar Curds, Two Sunny Side Up
Duck Eggs, Hollandaise Sauce & Grilled Sourdough 17.

BLUEBERRY BUTTERMILK PANCAKES

Orange Liquor Marinated Berries & NH Maple Syrup 14.

WEEKEND BRUNCH

APPETIZERS

OYSTERS ON THE HALF SHELL

Bloody Mary Cocktail, Mignonette, Horseradish 3. each

CRISPY CRAB CAKES

Frisée, Watercress, Pickled Fennel, Citrus Aioli 15.

SOUPS & SALADS

CLAM CHOWDER

New England Style 8.

SOUP OF THE DAY

Rotating Seasonal Selection 8.

CAESAR SALAD

Romaine Lettuce, Focaccia, Parmesan, White Anchovy 10.

FARMERS GREENS

Mesclun Lettuce, Herbs, 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 Lettuce, Blue Cheese, Smoked Bacon, Tomato, Egg, Avocado 19.

SALAD ADDITIONS

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

SANDWICHES

SOUTHERN FRIED BREAKFAST SANDWICH

Buttermilk Biscuit filled with Crispy Fried Chicken, Scrambled Farm Egg,
Sausage Cream Gravy, Vermont Cheddar, Green Onions & Herbed Home Fries 14.

CLASSIC FRENCH DIP

Slow Roasted Niman Ranch Beef, Vermont Cheddar, Arugula, Garlic Aioli,
Soft Italian Roll & Herbed Parmesan Fries 15.

FALAFEL WRAP

Crispy Chickpea Fritters, Tzatziki Sauce, Little Leaf Farms Mesclun, Tomato, Cucumber,
Pickled Red Onion & Herbed Parmesan Fries 14.

BURGERS

THE TAVERN BURGER

Vermont Cheddar, North Country Bacon, Caramelized Onion, Lettuce, Tomato,
Onion Roll & Herbed Parmesan Fries 15.

BVI BRUNCH BURGER

North Country Bacon, Shaved Ham, Gruyère Cheese, Sunny Side Up NH Farm Egg,
Toasted Croissant, Hollandaise Sauce & Herbed Home Fries 16.

TAVERN SLIDERS

Foie Gras Aioli & Red Onion Jam, St. André Cheese & Mostarda,
Balsamic Tomato & Blue Cheese & Herbed Parmesan Fries 15.

AFTERNOON CLASSICS

RAMEN

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

SHRIMP & SCALLOP BAMBOO STEAMER

Napa Cabbage, Lo Mein Noodles, Sweet Chili Sauce, Green Onions 19.

HERB ROASTED SALMON SKEWER

Wheat Berry & Spring Vegetable Succotash, Chervil Vinaigrette, Fennel Salad 19.

SHRIMP & SAUSAGE RIGATONI

Gulf Shrimp, Spicy Sausage, Tomato, Arugula, Parmesan 18.

STEAK FRITES

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

BRUNCH COCKTAILS

SIGNATURE BLOODY MARY

Spicy Tomato, Vodka, Celery Spear 9.

CLASSIC MIMOSA

Freshly-Squeezed Orange Juice & Prosecco 10.

MERRIMACK MICHELADA

Able Ebenezer Beer, Tomato Juice, Horseradish, Lime, Salt & Pepper,
Worcestershire, Tabasco 8.

CORPSE REVIVER NO. 2

Sipsmith Gin, Lillet Blanc, Fresh Lemon Juice, Cointreau 12.

EXECUTIVE CHEF TINA VERVILLE

ALL PRODUCTS ARE SOURCED REGIONALLY & 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 WHEN MAKING SELECTIONS.