



~firkin mussels~

belgian style prince edward island mussels

1 1/2 lbs of mussels steamed in blanche de chambly, fresh tarragon, fresh bay leaf, shallots, crème fraîche served with french fries & aioli \$18

fresh seafood market *ask your server for daily availability*

wild alaskan halibut fresh horseradish & panko crust, garlic mashed potatoes, chive oil, julienne of leeks \$28

maryland softshell blue crabs fried soft shell blue crabs, fettuccine, green onion, tomato, garlic cream \$22

crispy calamari salad fresh, day-boat narragansett squid, spicy sriracha sauce, mixed greens, ginger vinaigrette \$14

chicken

chicken schnitzel panko breadcrumbs, arugula, sweet onion, citrus vinaigrette \$14

chicken teriyaki fettuccine garlic, onions, sweet peppers, mushrooms, parmesan cream \$14

sopes de pollo crispy masa boats filled with marinated shredded chicken, queso fresco, avocado salsa, shredded cabbage sour cream, refried beans, brown rice & black beans \$14

spanish rice bowl marinated shredded chicken, queso fresco, avocado salsa, shredded cabbage, sour cream, roasted tomato sauce, brown rice, black beans, julienne of corn tortilla \$14

pork

bbq baby back ribs asian style coleslaw, rosemary parmesan fresh cut french fries, half slab \$16 / whole slab \$26

spicy pork rice bowl blackened pork tenderloin, queso fresco, chunky fire-roasted poblano salsa, shredded cabbage, brown rice & black beans, julienne of corn tortilla \$14

beef

braised beef short rib sauté onions, mushrooms, grilled vegetables \$22

steak pommes frites tavern steak butter, rosemary parmesan fresh cut french fries \$20

usda prime top sirloin butt steak stuffed w/ brie cheese, sauté onions, garlic mashed potatoes \$20

london broil fajitas slices of "ultra-prime" beef, shitake, portobello mushrooms, onions, asparagus \$22

salads

flank steak crumbled blue cheese, sweet onions, mixed greens, ginger vinaigrette \$16

buffalo chicken spicy sriracha sauce, pico de gallo, mixed greens, crumbled blue cheese dressing \$14

warm goat cheese grilled vegetables, mixed greens, black olive vinaigrette \$14

~favorites~

tavern macaroni & cheese

tavern's "award-winning" aged wisconsin cheddar, sun dried tomatoes, spinach, mushrooms, artichokes, walnuts, truffle oil \$14