



**Soups** Chanterelle Chowder - creamy mushroom soup \$8

**Appetizers** Breaded Mushrooms \$8 Gnocchi with bacon and cream \$10  
Pickled Chanterelles \$5 GF Chef's Pate, pickles, bread \$12  
Lox Platter with house chips \$12 Garlic and Tomato Mussels \$14 GF

**Salads** Red Beet Salad with walnuts and goat cheese, balsamic reduction \$9 GF  
Greek Salad with green olives and feta \$10 GF  
Spinach Pear Salad with walnuts and blue cheese \$9 GF  
Traditional Wedge Salad \$12 (blue cheese, bacon, tomato) GF  
Kale Caesar Salad, walnuts and parmesan \$10 GF

### **Tavern Classics**

**Beef Goulash** - traditional Czech beef stew, served with mashed potatoes GF \$24  
**Chicken Schnitzel Cordon Bleu** - mashed potatoes \$17  
**Tavern Bouillabaisse** - shrimp, mussels, salmon and scallops in saffron stew \$28 GF  
**Grilled Lamb Chops** - cheese grits, sauteed spinach \$28  
**Steak And Frites** - 10 oz Ribeye, house fries \$26 GF  
**Scallops with Mushroom Risotto** \$28 GF  
**Schweinebraten** - slow braised pork, sauerkraut, potato dumplings \$24

### **Entrees**

**Surf 'n Turf** - beef fillet mignon, grilled shrimp, cherry tomatoes, polenta \$32 GF  
**Fish And Chips** - lightly breaded cod and house fries \$18  
**Grilled Salmon** - mashed potatoes, vegetables \$25 GF  
**Parsley Pesto Fettuccine** - parmesan cheese and walnuts \$16  
**Grilled Chicken Skewer** - veggies, mashed potatoes and cucumber salad \$21 GF  
**Thyme Pork Tenderloin** - over cheese grits and Belgian Endives \$25

### **Burgers**

Buffalo Chicken Sandwich with fries \$16 - fried chicken breast topped with coleslaw  
House Burger with fries \$16 - burger topped caramelized onion, provolone cheese  
Veggie Burger with fries \$14 - house made lentil and carrot patty