

# TAVERN



# DINNER

## Tavern Seasonal Cocktails

### Spicy Mule \$12

Vodka, Sriracha, Ginger Beer, Lime Juice

### Maple Bourbon Old Fashioned \$12

Maple Simple syrup, Bourbon

### Oaxaca Old Fashioned \$12

Reposado Tequila, Mezcal Tequila, Bitters

## Starters

### Breaded Mushrooms V \$9

house breaded and fried, served with house aioli

### Fritto Misto \$12

Breaded & fried calamari, shrimp & zucchini

### Crispy Wings \$14

eight wings with choice of Buffalo, BBQ or dry ranch rub

### Honey Bacon Brussel Sprouts \$10

Tossed in a honey glaze, lightly salted

### Coconut Shrimp \$9

Golden, sweet lightly breaded coconut shrimp served with a tangy house made sauce

### Mussels GF \$16

Organic PEI mussels served in a tomato based stew

## Soups & Salads

### Greek Salad GF VG \$10

tomatoes, peppers, cucumbers, onion, feta.

### Brussels & Spinach Salad GF VG \$12

Spinach, Brussel Sprouts, walnuts, goat cheese and cranberries served with balsamic vinaigrette dressing.

### Caesar Salad GF \$12

Crisp Romaine with a creamy caesar dressing, parmesan cheese, pickled onions, croutons and anchovies

### Beet Salad GF VG \$10

Beets served over massaged kale with a lemon vinaigrette dressing, walnuts and goat cheese

### Creamy Mushroom Soup \$9

Hearty blend of mushrooms in a rich cream broth

### Add Protein to any salad:

### Grilled Chicken \$8

### Shrimp \$9

### Salmon \$14

### Steak \$16

## Tavern Classics

### Chicken Schnitzel 26

Mashed Potatoes & Broccoli

### Steak & Frites GF 36

12 oz Thyme Ribeye served house cut fries and mushroom sauce on the side

### Spaghetti Bolognese 26

Tomato based meat sauce, Parmesan Cheese

### Grilled Pork Steak GF 28

Grilled pork loin, served with french fries and brussel sprouts

### Seafood Bouillabaisse GF 34

Shrimp, Mussels, Salmon and Scallops in a saffron stew

### Beef Goulash 26

Savory beef stew seasoned with aromatic caraway and paprika served over mashed potatoes

## Main

### Filet of Beef GF 46

7 oz grass fed filet mignon, creamy risotto, sauteed veggies with a Demi-glaze sauce.

### Faroe Island Salmon GF 28

Served with mashed potatoes, sautéed broccoli with a broccoli sauce

### Lemon Butter Scallops GF 32

Pan seared scallops served over creamy risotto

### Grilled Lamb Chops 34

Grilled lollipop Lamb Chops served with a creamy risotto and sautéed spinach. Drizzled with a balsamic glaze

### Spaghetti Aglio E Olio VG 21

Pasta made with garlic, spicy red pepper flakes and olive oil.

Protein Add On:

Tofu, Chicken, Shrimp, Scallops or Salmon

## Desserts

### Apple Strudel \$10

A flaky puff pastry with a warmed apple filling, raisins, nuts topped with powdered sugar served with a scoop of vanilla ice cream.

### Brownie Ala Mode \$10

Rich fudge brownie served warm with a scoop of vanilla ice cream

### Cheesecake GF \$9

Silky, rich, homeade cheesecake on a buttery crust, served plain or with a drizzle of salted caramel for a sweet-salty finish.

\*Items labeled V, VG or GF may be modified with care to accomodate vegetarian, vegan or gluten-free diets. Kindly inform your server of any dietary requirements\*

Please note all substitutions will incur a \$3.00 substitution charge per substitution.

For parties of 6 or more, a 20% gratuity will be added to the bill.

# TAVERN DRINKS

## Red

**El Coto De Rioja** 10 28  
Dark garnet to the eye, this wine has aromas of black currant, licorice and Marcona almond

**Torii Morr Pinot Noir** 16 48  
Willamette Valley. Ripe blueberries and blackberries with earth oak notes

**Villa Campobello Chianti** 10 28  
Brilliant ruby red glass with a refined aromatic phrasing of violets and iris, and fresh shades of red berries

**Le Griveliere Cotes Du Rhone** 10 28  
Dark ruby red with light edges. Medium intensity with aromas of small stone fruits

**Lapis Luna Cabernet** 10 28  
California. Aroma of leather and black fruit. Strong fruity flavors of blackberry and cherry

**Kerr Cabernet Sauvignon** 132  
Layers of red-toned fruits, blackberry bramble and forest floor

**Domaine Du Vieux Telegraphe Chateau Du Pape** 120  
Fresh and floral nose, a silky, elegant palate, and such a perfect balance that it doesn't even need a food pairing

**Savigny Viellies Vignes** 129  
Aromas of dried strawberry, framboise, cranberry and orange

**Tarrica Merlot** 10 28  
smooth medium bodied red with notes of black cherry, ripe plum and cocoa

**Viberti La Gemella** 18 52  
Silky Barbera with bright cherry, plum, and whisper of spice.

**Les Hautes Ribaudes Syrah** 18 52  
Dark and savory with blackberry, cracked pepper and violet notes

## Draft

**Stone Hazy IPA** 7

**Sam Adams Winter Lager** 7  
Spiced winter white ale

**House Cider** 10  
Troddenvale 9.16% ABV

## Troddenvale Cider

**Petite Cider** 12 32  
100% Virginia Hewe's crab with hints of an orange marmalade taste

**Dickie Brothers** 12 26  
Sparkling cider: VA winesap and black twig. Grown in Nelson, VA at Dickie Brothers Orchard.

**Blue Grass Valley Orchard** 12 32  
Orchard located in Highland County, VA 100% Ashmead's Kernel

**Countryside Farm** 12 32  
100% Black Twig Apple-Blue Ridge Mountain in Augusta County, VA

## White

**Siduri Chardonnay** 16 48  
Willamette Valley: Accented by Meyer lemon, apple and spice notes that emerge through the midpalate

**San Lucia Highlands Chardonnay** 15 45  
Bright aromas of lemon, pear and golden apple with hints of pineapple and toasted almonds

**Thomas Jefferson Viognier** 14 36  
Flavors of floral spice, tropical fruit with hints of honey and orange

**Cavazza Pinot Grigio** 10 28  
White, green and flinty

**August Kessler Riesling** 12 32  
Flavors of White Peach, Apricot, Pear and Zesty Grapefruit

**Mount Fishtail Sauvignon Blanc** 12 32  
New Zealand: Aromas of passionfruit, elderflower, gooseberry and fresh mint laced with a delicate white flower elements

**Vieilles Vignes Pouilly Fumé** 68  
Crisp Loire Valley Sauvignon Blanc layered with citrus, white peach.

## Rosé & Sparkling

**Peralada Cava Brut Rosé** 12 36

**Cuvee Brut** 9 27

**Prima Perla Prosecco** 9 27

**Moscato D'Asti** 9 27

**Atlantique Bordeaux Rosé** 9 27

## Bottled Beer

Coors Lite Peroni

Michelob Ultra Sam Adams Oktoberfest

Miller Lite Peroni o.o

Corona Extra Heineken o

Pilsner Urquell White Claw

Yuengling New Belgium Atomic Pumpkin

Heineken New Belgium Imperial IPA