


Tavern



Lunch

Starters

- Breaded Mushrooms** GF 9
house breaded and fried, served with house aioli
- Calamari** 12
Lightly breaded, seasoned and deep fried
- Crispy Wings** 14
eight wings with choice of Buffalo, BBQ or dry ranch rub
- Veggie Spring Rolls** V 6
Crispy veggie rolls served with spicy sauce
- Loaded Nachos** 12
Nachos with cheese sauce, jalapeno peppers, onion, tomato and refried beans
Add ons: Chicken \$8, Steak \$16

Soups & Salads

- Creamy Mushroom Soup** V 9
Creamy and aromatic mushroom soup.
- Greek Salad** GF VG 12
tomatoes, peppers, cucumbers, onion, feta.
- Caesar Salad** GF 12
Crisp Romaine with a creamy caesar dressing, parmesan cheese, pickled onions, croutons and anchovies
- Chicken Taco Salad** 18
Grilled chicken, over greens served in tortilla shell with ranch dressing
- Add Protein to Any Salad**
Grilled Tofu \$8
Grilled Chicken \$8
Grilled Shrimp \$9
Grilled Salmon \$14
Steak \$16

Sandwiches and Wraps

Choice of side salad or chips

- House Burger** 16
Seasoned with Worcestershire sauce, topped with Provolone cheese, lettuce, tomato, onions and pickles on the side.
- Mushrooms Swiss Cheese Burger** 18
Angus beef burger topped with mushrooms and Swiss cheese.
- Rodeo Burger** 18
Angus beef burger topped with bacon, BBQ sauce, onion ring and cheddar cheese.
- Chicken Bacon Ranch Wrap** 15
Buffalo chicken, peppers, onions, cheese and ranch.
- Philly Cheesesteak** 14
Shaved ribeye topped with peppers, onions and cheese.

Quesadillas

Choice of Side salad or Chips

- Chicken Quesadilla** 16
Grilled chicken with red peppers, onions and mozzarella cheese.
- Steak Quesadilla** 18
Grilled steak, red peppers, onion and mozzarella.
- Veggie Quesadilla** V 14
Grilled veggies, red peppers, onions and mozzarella.

Tavern Classics

- Chicken Fettuccine Alfredo** V 22
Creamy Alfredo sauce with grilled chicken.
- Steak And Frites** GF 36
House cut fries served with grilled ribeye
- Faroe Island Salmon** GF 28
Served with Brussels sprouts and creamy risotto

Items labeled V, VG or GF may be modified with care to accommodate 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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

White Wine

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

Bottled Beer

Coors Lite	Heineken
Michelob Ultra	Peroni
Miller Lite	Heineken o
Corona Extra	Peroni o.o
Pilsner Urquell	White Claw
Yuengling	Sam Adams Oktoberfest

Draft

Pilsner Urquell 7

Czech style Pilsner

Sam Adams Winter Lager 7

Spiced winter white ale

House Cider 10

Troddenvale 9.16% ABV

Red Wine

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

Sparkling

Peralada Cava Brut Rosè 12 36

Cuvee Brut 9 27

Prima Perla Prosecco 9 27

Moscato D'Asti 9 27

Atlantique Bordeaux Rosè 9 27

Troddenvale Cider

Foggy Ridge 32 12

Grown in Carroll County, VA

Dickie Brothers 26 12

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

Blue Grass Valley Orchard 32 12

Orchard located in Highland County, VA 100% Ashmead's Kernel

Kieffer Country 32 12

77% Kieffer Pear 23% Dolgo crabapple Profuse floral aromatics and energetic acidity