



MENU

SNACKS

Spinach Artichoke Dip | \$16 Roasted Garlic, Lemon Juice, White Wine, Cheddar Grits, Grilled Naan

Apple Cider Glazed Ribs | \$19 Spicy Pickle Slaw, Fried Mustard Greens

Focaccia Bread & Ricotta | \$14 Whipped Ricotta Topped with Hot Honey and Olive Oil

Crispy Korean Cauliflower | \$15 Korean BBQ Sauce, Sesame Seed, Cilantro Lime Cream

GREEN THINGS

The Greek Salad | \$15 Little Gem, Cucumber, Beets, Tomato, Olives, Feta, Onion, Peppers, Greek Dressing

Brussel Sprout Salad | \$15 Snow Peas, Charred Broccolini, Little Gem, Tahini, Wasabi Peas, Soy Ginger Dressing

Beet & Avocado Salad | \$15 Arugula, Crispy Quinoa, Greek Yogurt Dressing

Everything Salad | \$15 Buttermilk Blue Cheese, Little Gem, Cucumber, Cherry Tomato, Bacon, Everything Seasoning

Add to any Salad: Grilled or Crispy Chicken +\$8 Grilled Salmon +\$11 I Avocado +\$7

SANDWICHES

choice of house made kettle chips or side salad sub sidewinder potatoes +3

Taverne Burger I \$20

wood fired burger, cheddar cheese, bacon jalapeno jam, lettuce, onion, tomato, brioche bun

Chicken Sandwich Crispy or Grilled I \$19 chicken breast, honey chipotle mayonnaise, lettuce, onion, tomato, pickle, brioche bun

Wood-Fired Steak Sandwich I \$24 caramelized onions, horseradish cream, brioche bun, cheese, bacon jalapeno jam, lettuce, onion and tomato on a brioche bun

SIDES

Fried Brussel Sprouts with Bacon | \$9 Sidewinder Potatoes| \$ 8

ENTREES

Fish and Chips | \$20 Battered Deep Fried Haddock, Sidewinder Potatoes, Coleslaw, Tartar

PIZZA

Build Your Own | \$15

Add Veggies +2ea peppers, onions, mushrooms, olives calabrian chili, giardiniera

Add Meats +\$2ea italian sausage, pepperoni I nduja

Add Cheese +\$2ea extra mozzarella, feta, blue cheese, burrata, ricotta

Add Sauce Sides +\$2ea hot honey, ranch, calabrian chilies, marinara sauce

Specialty Pizza | \$23

Pork Store Tomato Sauce, Pepperoni, Italian Sausage, 'Nduja, Mozzarella, Parmesan

Veggie Pizza Tomato Sauce, Mozzarella, Pepper, Onion, Mushroom, Olive

Mushroom Trip Truffle Cream, Mushroom Mix, Onion, Mozzarella, Fresh Herbs

Giardiniera & Sausage Tomato Sauce, Mozzarella, Garlic Confit, Parmesan

DESSERTS

Tiramisu | \$12 espresso, lady fingers, cocoa

Donut Holes | \$10 lemon curd, raspberry sugar

Chocolate Budino | \$10 chocolate custard, salted caramel, mascarpone cream, candied hazelnuts

Today's Gelato + Sorbet | \$8 Just ask!

Dietary Key: veg-vegetarian v-vegan GF-gluten free L-locally sourced Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.