

# menu

## SNACKS & STARTER

**Whipped Burrata (veg) (L)** \$14<sup>95</sup>

Belgioioso stracciatella cheese, sourdough, tapanade vinaigrette, sea salt

**Wisconsin's Best Cheese & Charcuterie (L)** \$22<sup>95</sup>

chef's selection of meats & cheeses, local preserves, Potter's crackers

**Taverne Chips & Dip (veg)** \$12<sup>95</sup>

caramelized onion chips, everything spiced creme fraiche

**Crispy Korean Cauliflower (veg)** \$14<sup>95</sup>

Korean BBQ sauce, sesame seeds, cilantro and lime cream

**Grilled Italian Sausage (GF)** \$12<sup>95</sup>

broccolini, roasted grapes, pine nuts, pickled golden raisins

**Jumbo Shrimp Cocktail (GF)** \$21<sup>95</sup>

cocktail sauce & dijonaise

## SOUP & SALAD

**Creamy Tomato Soup (veg) (L)** \$8<sup>95</sup>

fried Wisconsin cheese curds

**Heirloom Grain Salad (veg) "Greek Style"** \$15<sup>95</sup>

farro, cucumber, cherry tomato, feta cheese & olive vinaigrette

**Wood Grilled Beets (veg) (GF)** \$14<sup>95</sup>

citrus, crushed pistachio, Greek yogurt & arugula

**Kale & Door County Cherry Salad (veg) (GF) (L)** \$16<sup>95</sup>

red wine - shallot vinaigrette, pecans, goat cheese

**Taverne Caesar** \$13<sup>95</sup>

creamy Caesar dressing, Grana Padano, sourdough, breadcrumbs, cured egg yolk

## Add a Protein to your Salad:

wood-roasted grilled chicken \$8<sup>95</sup>

wood-roasted herb marinated shrimp \$13<sup>95</sup>

## DIETARY KEY

**V** - vegan

**GF** - gluten free

**Veg** - vegetarian

**L** - locally sourced

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

## TAVERNE CLASSICS & SANDWICHES

**Taverne Fish & Chips** \$21<sup>95</sup>

housemade tartar sauce

**Chicken Parmesan** \$22<sup>95</sup>

crispy heritage chicken breast, Grande fresh mozzarella & pomodoro sauce over spaghetti

**Crispy Heritage Chicken Sandwich** \$18<sup>95</sup>

parmesan-panko chicken breast, kale slaw, white onion, pickle & Herb's favorite sauce

**The Maverick Cheeseburger & Fries** \$19<sup>95</sup>

aged Wisconsin cheddar, onion, Herb's favorite sauce, pickle

## PASTA

*imported Italian DOP semolina pasta*

**Spicy Rigatoni alla Vodka (veg)** \$23<sup>95</sup>

Italian burrata, basil, parmesan

Add a Taverne Italian sausage link \$7<sup>95</sup>

**Wood Roasted Shrimp Scampi** \$27<sup>95</sup>

slow-roasted tomato, parmesan crisp, extra virgin olive oil

## TAVERNE PIZZAS

*featuring Grande & Belgioioso WI cheese (L)*

### Margherita (veg)

fresh mozzarella, tomato confit, parmesan, basil, extra virgin olive oil

\$20<sup>95</sup>

### Pepperoni-Sausage

marinara, mozzarella, pepperoni, sausage, romano

\$21<sup>95</sup>

### Truffle-Funghi (veg)

fresh mozzarella, ricotta, taleggio, mushrooms, onion, truffle

\$23<sup>95</sup>

### Taverne Special

marinara, mozzarella, peppadew, sausage, giardiniera, roasted garlic

\$22<sup>95</sup>

### Spicy-Sweet

sweet onion, 'nduja salami, pistachios, burrata, honey

\$23<sup>95</sup>

## FROM THE TAVERNE WOOD GRILL

*cooked over an open hearth using natural oak*

**Grilled Chicken & Frites (GF)** \$28<sup>95</sup>

salsa verde, chicken sauce & fries

**Atlantic Salmon (GF)** \$28<sup>95</sup>

sauteed over embers with piperade & capers

**NY Strip Steak (GF)** \$47<sup>95</sup>

watercress & chimichurri butter

**Roasted Cauliflower (veg) (GF)** \$21<sup>95</sup>

braised chickpeas & harissa

## SIDES

**French Fries (veg) (GF)** \$5<sup>95</sup>

garlic aioli

**The Oven-Roasted \$15<sup>95</sup> Macaroni & Cheese (veg)**

four-cheese blend, truffle

**Grilled Broccolini (v) (GF)** \$8<sup>95</sup>

lemon, garlic & chili

**Simple Salad (veg) (GF)** \$7<sup>95</sup>

crisp greens, cucumber, tomato, carrot, sherry vinaigrette

**Roasted Carrots (v) (GF)** \$8<sup>95</sup>

sea salt & olive oil

**Worcestershire \$11<sup>95</sup> Glazed Mushrooms**

brown butter, romano cheese, herbs

	GLASS	BOTTLE
<b>SPARKLING WINE</b>		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	\$16	\$69
Schramsberg Vineyards, Mirabelle Rosé, California N/V	\$14	\$65
<b>WHITE WINE</b>		
Louis Jadot, Chablis, Chardonnay, France 2022	\$15	\$65
Sonoma Cutrer, Chardonnay, California 2022	\$13	\$58
Saracco, Moscato d'Asti, Italy 2022	\$10	\$40
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	\$12	\$54
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	\$12	\$55
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021	\$9	\$40
Craggy Range, Sauvignon Blanc, New Zealand 2023	\$12	\$54
Jacques Dumont, Sauvignon Blanc, France 2022	\$13	\$38
<b>RED WINE</b>		
Clos Du Val, Cabernet Sauvignon, California 2021	\$30	\$135
Daou, Cabernet Sauvignon, California 2022	\$13	\$58
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019	\$16	\$73
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	\$8	\$35
Böen, Pinot Noir, California 2022	\$18	\$58
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021	\$16	\$69
Ridge Three Valleys, Red Blend, California 2021	\$15	\$65
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019	\$14	\$62
Jim Berry Lodge Hill, Shiraz, 2017	\$12	\$54

### Aperol Spritz \$10

Lyre's Italian Spritz, Lyre's Sparkling

### ZERO PROOF

### Pina ColadNA \$8

Cream of Coconut, Pineapple Juice, Lime Juice

### The Maverick \$16

Kohler x J. Henry Bourbon, Honey Simple Syrup, Lemon Juice & Lemonade

### Old Fashioned \$14

Russell's Reserve 10 Year, Copper & Kings, WhistlePig PiggyBack Rye, Blackberry, Angostura Bitters

### Ruby Waves \$12

New Amsterdam Grapefruit Vodka, St. Germaine, Grapefruit Juice

### Rumhattan \$15

El Dorado, Sweet Vermouth, Luxardo Juice, Angostura Bitters

### Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint Simple Syrup

### Smokey & Sassy \$15

Chili-Infused Cappelletti, Cruz De Fuego Mezcal, Simple Syrup, Lemon, Strega

### Fuego Margarita \$10

21 Seed Cucumber and Jalapeno Tequila, Lime Juice, Agave, Solerno, Jalapeno

### Espresso Martini \$13

Tito's, Borghetti Espresso Liqueur, Espresso, Simple Syrup

### BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI \$8

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI \$8

Cliff Hanger, Amber, Eagle Park Brewing Co., WI \$8

Spotted Cow, Ale, New Glarus Brewing Co., WI \$8

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI \$7

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI \$8

Semi-Sweet Hard Cider, Seattle Cider Company, WA \$9

Bud Light, Lager \$5

Coors Light, Lager \$5

Miller Lite, Pilsner \$5

Stella Artois, Euro Pale Lager, Belgium \$8

Oso, Infectious Groove, Sour \$7

Athletic Brewing, Upside Dawn N/A Golden Ale \$7

### DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI \$7

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI \$6

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI \$7

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI \$7

Pretty Good, Amber, Third Space Brewing, WI \$6

Reward, Double IPA, Good City Brewing Co., WI (10 oz) \$9

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) \$8

Downeast Cider, Rotating Cider \$7

← TAVERNE →

ON

WOODLAKE

WOOD FIRED GRILL