

# THE TAVERN

## PUB MENU

Served 4:30 PM - 10:00 PM

### PLATES TO SHARE

#### FRIED CALAMARI 10

plain - Buffalo - garlic parmesan scampi

#### PULLED PORK NACHOS 12

tortilla chips, cheddar jack cheese, BBQ sauce, cherry peppers, jalapeños

#### ARTICHOKE DIP 9

in a bread bowl with cubed baguette

#### DEVILED EGGS 7

avocado infused, crispy sugarcane bacon, pink sea salt

#### FRUIT & BRIE PLATTER 15

wrapped in warm puff pasty, sliced fruit, baguette

#### HOUSEMADE REUBEN BITES 11

horseradish Russian dipping sauce

#### NEW YORK CHEESE PLATTER 14

3 handmade NY artisan cheeses, macerated berries, toasted crostini *Please ask server for daily cheese selections*

#### CHICKEN WINGS 12

mild - medium - hot - BBQ - lemon pepper

#### SHRIMP COCKTAIL 11

4 Jumbo shrimp, housemade cocktail sauce

#### HALFMOON FRIED MOZZARELLA 7

oven-roasted tomatoes, aged balsamic vinegar

#### OYSTERS 12

fresh daily selection on the half shell

### SOUPS

#### NEW ENGLAND CLAM CHOWDER 6

North Atlantic clams, award-winning recipe

#### FRENCH ONION GRATINÉ 6

mozzarella, aged Swiss, provolone

#### LOBSTER BISQUE 8

Maine lobster

### SALADS

#### DESMOND SIGNATURE SALAD side/6

creamy herb garlic dressing

#### DRUNKEN GOAT CHEESE SALAD entrée/16

grilled chicken breast, pecans, strawberries, shredded Spanish style red wine soaked goat cheese, mixed greens, cranberry vinaigrette

#### SALMON FILLET SALAD entrée/16

Atlantic salmon fillet, arugula, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

*Please let your server know of any food allergies when ordering and we will be happy to accommodate you. An automatic 18% gratuity will be added to the total check for parties of 6 people or more.*

### FLATBREAD PIZZAS

#### SIMPSON'S STYLE 11

prosciutto, baby spinach, caramelized onion, gorgonzola cheese, balsamic vinegar drizzle

#### BUFFALO CHICKEN 11

Buffalo sauce, blue cheese, ranch dressing drizzle

### BURGERS & SANDWICHES WITH CHIPS\*

#### CLASSIC BURGER 12

½ lb ground sirloin, lettuce, tomato, choice of cheese, brioche bun

#### BUFFALO SIRLOIN BURGER 13

½ lb ground sirloin, buffalo sauce, blue cheese, brioche bun

#### ARGENTINE BURGER 13

½ lb ground sirloin, provolone cheese, fried jalapeños, mixed greens, chimichurri sauce, brioche bun

#### BRIE FRENCH DIP 13

certified Angus sirloin, brie, side of au jus, French baguette

#### TURKEY AVOCADO PANINI 12

smoked turkey, avocado, NY cheddar, basil mayo

#### DESMOND BLT 11

sugarcane bacon, heirloom tomato, garlic aioli, choice of bread

#### CLUB SANDWICH 13

choice of bread, toppings and one meat: roast beef - roasted turkey breast - albacore tuna salad - corned beef - pastrami

*\*all burgers & sandwiches are served with chips; choose french fries for \$2, sweet potato fries or onion rings for \$3*

### ENTRÉES

#### TUSCAN CHICKEN 18

artichokes, fire-roasted peppers, oven-roasted tomatoes, spinach, fingerling potato mélange

#### FETTUCINE CARBONARA 19

housemade pasta, smoked chicken, pancetta, sweet peas, parmesan garlic cream, sundried tomato crostini

#### SMOTHERED SIRLOIN 29

sautéed onions and mushrooms, white truffle potato wedges

#### BOURBON SALMON 25

Albany Ironweed Bourbon, brasied fennel, fingerling potato mélange

#### GRILLED PORK CHOP 21

red onion marmalade, fingerling potato mélange

#### GEORGES BANK SCALLOPS 28

jumbo day boat scallops, cherry tomatoes, baby leaf spinach, oil-cured olives, pinot grigio parmesan risotto

#### PAN-ROASTED GROUPER 28

king crab & avocado salad, lemon garlic vinaigrette, potato soufflé

#### FILET MIGNON 32

black Angus, roasted shallot butter, potato soufflé

# THE TAVERN

## WINE BY THE GLASS

### WHITE

PROVERB, Chardonnay (*California*) 9  
KENDALL-JACKSON, Chardonnay (*California*) 11  
CARL RAH, Riesling (*Germany*) 9  
ECCO DOMANI, Pinot Grigio (*Italy*) 10  
PROVERB, Pinot Grigio (*California*) 9  
VILLA MARIA RESERVE, Sauvignon Blanc (*New Zealand*) 11  
ESTRELLA, White Zinfandel (*California*) 9  
BLU GIOVELLO, Moscato (*Italy*) 9  
PROPHECY, Sauvignon Blanc (*New Zealand*) 8

### RED

SEVEN MOONS, Red Blend (*California*) 9  
PROVERB, Cabernet Sauvignon (*California*) 9  
ANTIGAL UNO, Malbec (*Argentina*) 11  
STERLING, Merlot (*California*) 10  
STEELE, Pinot Noir (*California*) 12  
CHATEAU ST. JEAN, Merlot (*California*) 9  
PROPHECY, Cabernet Sauvignon (*California*) 8  
PROVERB, Pinot Noir (*California*) 9  
ST FRANCIS, Cabernet Sauvignon (*California*) 13

### SPARKLING

LA MARCA, Prosecco 187ml Split (*Italy*) 11  
ROSEHAVEN Rosé (*California*) 7

## BEER

### DRAFT

COORS LIGHT - GUINNESS - STELLA ARTOIS

*Please ask server for other draft choices*

### BOTTLE / CAN

BLUE MOON BELGIAN WHITE  
BUDWEISER - BUD LIGHT  
COORS LIGHT  
CORONA  
HEINEKEN - HEINEKEN LIGHT  
LABATT BLUE - LABATT BLUE LIGHT  
MICHELOB ULTRA  
MILLER LITE  
NEW BELGIUM FAT TIRE  
SAM ADAMS LAGER  
YUENGLING LAGER

ANGRY ORCHARD HARD APPLE CIDER

## CRAFT BEER FLIGHT FOUR 7 OZ SAMPLES

*Please ask server for selections 11.50*

## NY BOURBON FLIGHT FOUR 1/2 OZ SAMPLES

*NY Crafted! 17*

-BOOTLEGGER 21 BOURBON  
-COOPERSTOWN BEANBALL BOURBON  
-HUDSON BABY BOURBON  
-WIDOW JANE 10 YEAR

## COCKTAILS

*Please ask server for seasonal cocktail choices*

HUDSON OLD FASHIONED – *NY Crafted!* 10

Hudson Baby Bourbon whiskey, bitters, muddled sugar, oranges, cherries

PINEAPPLE UPSIDE DOWN MARTINI 10

Stolichnaya Vanilla vodka, pineapple vodka, pineapple juice, vodka soaked cherries

BLACK RASPBERRY COSMO 12

Grey Goose vodka, raspberry bols, triple sec, cranberry juice, sour mix

BOOTLEGGER MANHATTAN – *NY Crafted!* 10

Bootlegger 21 bourbon whiskey, sweet vermouth, vodka soaked cherries

LIME ROSEMARY GIMLET 11

Roku gin, grapefruit juice, lime juice, rosemary simple syrup, rosemary sprig

SPICED MULE 9

Basil Hayden's bourbon, ginger beer, lime juice, simple syrup, bitters

STORMY MANHATTAN 10

Suntory Whisky Toki, sweet vermouth, ginger beer, bitters, cherry, orange slice

ROKU ROSEMARY MARTINI 11

Roku gin, St-Germain elderflower liqueur, lemon juice, orange juice, orange bitters, rosemary simple syrup, rosemary sprig, lemon peel

## NON-ALCOHOLIC

### SODA

SARANAC SOFT DRINKS – *Locally made in Utica NY!*

Ginger Beer - Root Beer - Orange Cream

PEPSI - DIET PEPSI - SPRITE - GINGER ALE

### TEA

UNSWEETENED ICED TEA

### WATER

SARATOGA SPRINGS - *Bottled locally in Saratoga NY!*

Sparkling - Flat

## SPECIALTY COFFEE

SIMPSON'S STYLE 9

almond, coffee and orange liquors, whipped cream

NUTTY IRISHMAN 9

Bailey's Irish Cream, Frangelico

MOCHA MINT 9

kahlua, white Crème de Menthe, Crème de Cacao

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