

THE TAVERN

AVAILABLE TUESDAY - SATURDAY

Served 5:00 PM - 9:30 PM

APPETIZERS

NEW ENGLAND CLAM CHOWDER 6
North Atlantic clams, award-winning recipe

SHRIMP COCKTAIL 11
4 Jumbo shrimp, housemade cocktail sauce

CHICKEN WINGS 13.25
mild - medium - hot - BBQ - lemon pepper

LOBSTER BISQUE 8
Maine lobster

DUCK & ARUGULA SALAD 10
apricot glazed duck, arugula, Dijon vinaigrette

SALADS

SALMON FILLET SALAD 16
Atlantic salmon fillet served warm on arugula, heirloom tomatoes, pecans, fried chickpeas, dill champagne vinaigrette

DRUNKEN GOAT CHEESE SALAD 16
mixed greens, grilled chicken breast, pecans, strawberries, shredded Spanish style red wine soaked goat cheese, cranberry vinaigrette

CAESAR SALAD 11
romaine, croutons, parmesan cheese, traditional Caesar dressing
Add grilled chicken breast for \$1
Add grilled Atlantic salmon fillet for \$4

FLATBREAD PIZZAS

ROASTED GARLIC & PRAWNS 11
imported Parmesan, pesto aioli

BROWN SUGAR BACON 11
avocado, baby spinach, local heirloom tomatoes

OVEN ROASTED GARDEN VEGETABLE 11
aged ale house cheddar, sweet basil chiffonade

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.

BURGERS & SANDWICHES WITH CHIPS*

DELI SANDWICH 11
choice of bread, toppings and one meat: roast beef - roasted turkey breast - albacore tuna salad - corned beef - ham
MAKE IT A CLUB 13

CLASSIC BURGER 12
½ lb ground sirloin, lettuce, tomato, choice of cheese, brioche bun

TURKEY AVOCADO PANINI 12
sliced turkey breast, avocado, NY cheddar, basil mayo

DESMOND BLT 12
thick sugarcane bacon, heirloom tomato, garlic aioli, fried egg, choice of bread

ARGENTINE BURGER 13
½ lb ground sirloin, provolone cheese, fried jalapeños, mixed greens, chimichurri sauce, brioche bun

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

ENTRÉES

FETTUCINE CARBONARA 19
housemade pasta, smoked chicken, pancetta, sweet peas, parmesan garlic cream, sundried tomato crostini

FILET MIGNON 32
black Angus, roasted shallot butter, fingerling potato mélange

TUSCAN CHICKEN 18
artichokes, fire-roasted peppers, oven-roasted tomatoes, spinach, fingerling potato mélange

PAN ROASTED GROUPER 28
king crab & avocado salad, lemon garlic vinaigrette, saffron rice

BRAISED SHORT RIB 30
slow roasted, white truffle risotto, red wine demi glace, crispy fried onions

SEAFOOD FRA DIABLO 28
linguini, mussels, shrimp, chorizo sausage, spicy marinara sauce, with Italian bread

BOURBON SALMON 25
Albany Ironweed bourbon, braised fennel, fingerling potato mélange