

Winter

COVID-19 MENU

APPETIZERS

Shrimp Cocktail | \$16**Grilled Shrimp | \$15**

Wild rice, spinach, wild mushrooms, hot bacon dressing, vincotto

Italian Sausage Stuffed Hot Peppers | \$12

Provolone, red sauce

Tavern Cheese Spread | \$9

Locally famous cheese spread, horseradish, ground mustard, wine and worcestershire sause blended into cheddar cheese

Hot Peppers in Oil | \$9

Old school hot peppers in oil, grilled bread | V | DF

Poutine | \$12

Crispy fries, cheddar cheese curds, smoked chicken, chives, gravy | GF

Tavern Board | SM \$15 | LG \$26

Artisanal charcuterie & cheeses, house hot peppers in oil, olives, dried cherries, Marcona almonds, whole grain mustard, fig jam, grilled bread

Grilled Mortadella | \$12

Sautéed chard, roasted tomatoes, burrata cheese, black garlic oil, hot bacon dressing, parmesan

SOUPS & SALADS

Soup Du Jour | \$6**Roasted Tomato Soup - cup | \$6 | VG****Wedge Salad | \$9**

Iceberg wedge, bacon, scallions, tomatoes, bleu cheese dressing

Artisan Lettuce Salad | \$9

Red Basket Farm's spring mix, bleu cheese, dried cherries, walnut, balsamic vinaigrette | GF VG

PIZZA

SMALL \$13 | LARGE \$18

Pepperoni Pizza | \$13

Pepperoni, mozzarella, red sauce, oregano

Sausage Pizza | \$13

Sausage, mozzarella, red sauce, oregano

Dick's Deluxe | \$15

Pepperoni, sausage, mushrooms, hot peppers, red sauce, mozzarella, olives

V = Vegan | VG = Vegetarian | DF = Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**Our food is prepared in a common kitchen with items such as wheat, nuts, dairy, seafood, etc. If you have a severe allergy please understand there is a possibility your food may come in contact with them.

ENTRÉES

Roasted Salmon | \$25

Wild rice, broccolini, roasted tomatoes, scallions, lemon butter sauce

Baked Macaroni and Cheese | \$15

Duck confit, bacon, caramelized onions, roasted tomatoes, chives, three cheeses.

Porchetta | \$23

Slow roasted pork roast, cheddar grits, brussels and bacon, roasted tomatoes, garlic jus, salsa verde.

Grilled New York Strip Steak | \$39

Bleu cheese, cheddar grits, brussels and bacon, roasted tomatoes, red wine jus, pink peppercorn

Pappardelle Pasta | \$14

Red sauce and meatballs

Roasted Chicken Breast | \$23

Loaded mashers, spinach and mushrooms, roasted tomatoes, garlic jus, vincotto

BBQ Baby Back Ribs | HALF \$14 FULL \$26

Slow cooked ribs, fries, coleslaw, pickles, hickory BBQ sauce

Steak Frites | \$29

Grilled Bavette steak, fries, creamed rainbow chard, roasted tomatoes, red wine jus | GF

Seared Ahi Tuna | \$26

Black rice, broccolini, scallions, peppadew mango salsa, wasabi, pickled ginger

BURGERS & SANDWICHES

SERVED WITH FRIES

Tavern Burger* | \$13

Aged cheddar, bacon jam, roasted tomatoes, garlic aioli.

Bleu Burger | \$14

Bleu cheese, mushrooms, bacon, peppercorn ranch.

Impossible Burger | \$14

Vegan American cheese, roasted tomatoes, pickles, vegan garlic aioli. | V

Texas Tailgate Burger | \$14

Bacon, BBQ cheddar, pickles, lettuce, with BBQ chips.

4 Little Pigs | \$13

Ham, salami, mortadella, bacon, hot peppers, provolone, italian dressing

Pastrami Sandwich | \$13

Coleslaw, swiss cheese, Thousand Island dressing, served on Rye.

Cajun Grilled Chicken Sandwich | \$12

American cheese, pickles, peppercorn ranch, served with fries.

Hot Roast Beef Sandwich | \$12

Caramelized onions, roasted mushrooms, bleu cheese, creamy horseradish.

Fried Chicken Tender Wrap | \$12

Swiss cheese, lettuce, hot peppers, peppercorn ranch, pesto wrap.

Cranberry Walnut Chicken Salad | \$10

Served on a croissant with fries.

Grilled Sesame Glazed Tuna Sandwich | \$16

Asian slaw, wasabi aioli, on a brioche bun

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WINE SPECIALS

Silver Thread Rose of Pinot Noir | \$52

bouquet of cherry blossoms, watermelon, and blood orange. Suggested pairing baked macaroni and cheese.

Flying Solo Grenache Blanc | \$49

Aromatic fruit driven wine with citrus notes Suggested pairing with Tavern Board.

Prisoner Unshackled Red Blend | \$48

Dark and jammy red wine loaded with bourbon styled flavors and aroma, aged for months in bourbon barrels gives it a silky finish. Suggested pairing is Steak Frites

Mouton Cadet Bordeaux | \$50

Classic French Bordeaux loaded with blackberry and black currant, plum & chocolate covered cherry notes topped with a hint of oak. Suggested pairings Lake Erie Walleye and Roasted Chicken breast.

Mouton Cadet Rose of Bordeaux | \$50

Hints of raspberry and cherry on the nose, subtle & delicate on the palate with a fresh finish. Suggested pairing Roasted chicken breast.

Mouton Cadet Blanc de Bordeaux | \$50

Hints of lemon and grapefruit, fresh and expressive, with a fruit filled finish.

Mouton Cadet Bordeaux Reserve | \$60

Red fruit sustained by a creamy, velvety, structure and refined tannins. Suggested pairings Steak Frites, Pappardelle & meatballs.

Brochelle Syrah | \$99

Very lush, full of fruit and complex flavors. Suggested pairing with Steak Frites and BBQ Baby Back Ribs.

Carte Blanche Pinot Noir - Nobles Vineyard | \$175

The Carte Blanche 2013 Pinot Noir leaps into the glass, showing bring Bing Cherry, tangerine oil, and hints of cedar. As it opens, experience juniper berries, cherries, and black tea with a long lingering finish. Suggested pairing, Tavern Board.

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HANDCRAFTED COCKTAILS

Cool as a cucumber | \$10

Ketel one cucumber & mint vodka, ginger beer, soda water, mint, cucumber, garnished with a lime.

Cranberry and Blackberry Margarita | \$9

Jose Cuervo, blackberry liquor, lime juice, cranberry juice, served with lime garnish on the rocks

Help me, Rhonda | \$10

Tito's vodka, blackberry brandy, amaretto, cranberry juice sour mix, garnished with orange. Served in a 12 oz glass

Almond Espresso Martini | \$10

Vanilla Vodka, espresso, orgeat syrup, shaken on ice and strained into a martini glass

Apple Cider Sangria | \$9

Pinot grigio, apple cider, club soda, ginger brandy, served on ice with a cinnamon stick

Maple Bourbon Old Fashion | \$10

Vanilla Vodka, espresso, orgeat syrup, shaken on ice and strained into a martini glass

Cidertini | \$10

Caramel Vodka, apple cider, apple liquor, served with a cinnamon stick up in a martini glass

SPECIALTY TEAS AND CAFÉ ITEMS

Single Espresso | \$4

Double Espresso | \$6

Cappuccino | \$5

Latte | \$5

French Press Coffee | \$5 per pot

Secret Tea Society loose leaf tea | \$5 per pot

Citrus Almond / herbal

Secret Ceylon / black

Society Grey / black

Ooh La La / Oolong

Jasmine Pearl / green

Emerald Sencha / green

Mango Pear / white

Hip Hibiscus / herbal

Paisley Mint / herbal blend

Crème Caramel / Oolong

Fig and Date Night / black

**Ask about specialty seasonal offerings*