

Spring LUNCH

APPETIZERS

Heritage Hill Farm Meatballs | \$13

Vodka sauce, whipped ricotta, fresh Chiffonade basil, shaved Parmesan

Poutine | \$12

Crispy fries, cheddar cheese curds, smoked beef brisket, chives, gravy

Bacon Wrapped Shrimp | \$16

Stuffed with horseradish, wrapped in applewood smoked bacon, kimchi, served with cocktail & sweet Thai chili sauce

Tavern Board | Small \$15 | Large \$29

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

Handmade Mozzarella Caprese | \$11

Fresh mozzarella, heirloom tomatoes, basil salad, red wine vinaigrette, blood orange vincotto, shaved Parmesan, crusty bread

Shrimp Cocktail | \$16

Old Bay poached jumbo shrimp, cocktail, lemon

SALADS

Tavern Wedge | Small \$5 | Large \$10

Iceberg wedge, bacon, roast tomatoes, scallions, housemade blue cheese dressing | *Add chicken \$7 | add salmon \$13*

Roasted Beet Salad | Small \$8 | Large \$12

Whipped ricotta, arugula, radishes, mandarin oranges, candied pecans, honey dijon vinaigrette, shaved Parmesan
Add chicken \$7 | add salmon \$13

Berry & Goat Cheese Salad | Small \$10 | Large \$14

Artisan lettuce, blackberries, blueberries, strawberries, Mackenzie Creamery goat cheese, toasted slivered almonds, lemon honey poppyseed vinaigrette
Add chicken \$7 | add salmon \$13

Artisan Lettuce Salad | Small \$5 | Large \$10

Maytag blue cheese crumbles, toasted walnuts, cherries, roasted apples
Add chicken \$7 | add salmon \$13

FLATBREADS

Pepperoni & Hot Peppers | \$9

Marinara, mozzarella cheese, pepperoni & hot peppers

Mushroom | \$9

Mozzarella & Parmesan cheese, mushrooms, onions, vincotto

Dick's Deluxe | \$11

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.*

BURGERS & MORE

Crispy Parmesan Crusted Chicken Paillard | \$26

Herbed pappardelle with red sauce, Italian sausage, peppers & oil, roasted tomatoes, basil, shaved Parmesan

Fried Chicken Tender Wrap | \$12

Swiss cheese, lettuce, hot peppers, peppercorn ranch, pesto wrap, with fries

Vegan Chorizo Wrap | \$12

Vegan chorizo, spinach, humus, vegan cheese, tomatoes, with fries | V

Cranberry Pecan Chicken Salad | \$13

Served on a croissant and fries

Tuna Sandwich | \$17

Cilantro lime slaw, wasabi aioli, served with fries

Brisket Sandwich | \$17

Slow smoked brisket, Cleveland Kraut, cheese whiz, pickle, BBQ sauce, with fries

Tavern Burger* | \$17

Aged cheddar, bacon, roasted tomatoes, garlic aioli, with fries

PAI Cheeseburger | \$17

Lettuce, tomato, onion, choice of American cheddar, provolone or fresh mozzarella, with fries

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 | \$7 per pot

Citrus Almond / botanical

Dancing Blossoms / green tea

Ojai / botanical blend

Fireside Lapsang / black

Peppermint Bark Rooibos / herbal

Citrus Grapefruit / herbal

Pearl Pai Mu Tan / white

Society Grey / black

Secret Ceylon / black

Mango Pear / white

Paisley Mint / herbal

Black Forest Berry / herbal

Gingerbread Rooibos / botanical

Fig and Date Night / black

Ooh La La / oolong

**Ask about specialty seasonal offerings*