

# Summer LUNCH

## APPETIZERS

### **Poutine | \$13**

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

### **Bacon Wrapped Shrimp | \$18**

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

### **Tavern Board | Small \$17 | Large \$30**

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 | GF | VG

### **Whipped Ricotta | \$12**

Virgin olive oil, warm wildflower honey, Alepo chili pepper, sea salt, crusty bread | VG

### **Ceviche | \$13**

Fresh fish, fresh shrimp, red onions, cucumbers, red peppers, & avocado with fresh cilantro in citrus juices, served with a tortilla

## SALADS

### **Tavern Wedge | Small \$7 | Large \$11**

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

### **Roasted Beet Salad | Small \$10 | Large \$14**

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

### **Zucchini Salad | Small \$10 | Large \$14**

Grilled zucchini, arugula, golden Italian, peppadew peppers, fresh mozzarella | VG | *Add chicken \$7 | Add salmon \$13*

### **Watermelon Salad | Small \$10 | Large \$14**

Watermelon, arugula, cotija cheese, teardrop peppers, crispy prosciutto, hot chili oil, vincotto, bacon glaze, candied pecans | VG | *Add chicken \$7 | Add salmon \$13*

### **Berry & Goat Cheese Salad | Small \$10 | Large \$16**

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 \$7 | Large \$11**

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

## FLATBREADS

### **Pepperoni & Hot Peppers | \$10**

Marinara, mozzarella cheese, pepperoni & hot peppers

### **Mushroom | \$10**

Mozzarella & Parmesan cheese, mushrooms, onions, vincotto

### **Dick's Deluxe | \$12**

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

*\*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 | \$28**

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

### **Fried Chicken Tender Wrap | \$14**

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

### **Vegan Chorizo Wrap | \$13**

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

### **Cranberry Pecan Chicken Salad | \$14**

Served on a croissant and fries

### **Tuna Sandwich | \$18**

Cilantro lime slaw, wasabi aioli, served with fries

### **Brisket Sandwich | \$18**

Slow smoked brisket, cole slaw, cheese whiz, pickle, BBQ sauce, with fries

### **Tavern Burger\* | \$18**

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*

**V = Vegan | VG = Vegetarian | DF = Dairy Free | GF = Gluten Free**