

Tonight's Specials

Monday, November 13, 2017

Soup du Jour

Vegetable Split Pea

Chives and crotons

Appetizers

Butternut & Beet Salad 10

baby spinach, romaine, goat cheese,
spicy pinenuts, balsamic vinaigrette
(Two Roads Plum Gose)

Crab Tater Tots (3) 12

garlic aioli, green goddess, old bay mayo
(Neshaminy Creek Hefeweizen)

Sweet Potato & Brussels Sprout Cakes (3) 9

candied pecans, chipotle crème
(Ironbound Devil's Harvest Cider)

Eggplant Parm Stack 9

lightly breaded eggplant with
house marinara sauce, mozzarella cheese
(Schlafly Kolsch)

Entrees

Mediterranean Bronzino 25

sun-dried tomato risotto, olives, fennel,
hearts of palm, basil oil, micro greens
(Port City Optimal Wit)

Wild Boar Ragout 26

braised wild boar, carrot, celery, onion,
creamy jus, pappardelle pasta
(Allagash Black)

Fried Shrimp Tacos 16

pico de gallo, asian slaw, sriracha aioli,
shredded lettuce, black beans & rice
(Industrial Arts Safety Glasses)

Butternut Squash Chili bowl 14

Tavern beef chili inside a roasted butternut
squash bowl, cheddar cheese
(Demented Out of your Gourd)

Cocktail

An Old-Fashioned Kick in the... 10

Founders DKML, Makers Mark Bourbon,
Angostura Orange Bitters, Demerara Sugar,
Fresh Orange, Luxardo Cherry