



LUNCH

BAR SNACKS

BACON POPCORN \$4
DEVILED EGG TRIFECTA \$13
MARINATED OLIVES \$6
PICKLE POT \$8
CHARRED OCTOPUS AGUACHILE \$13
TUNA POKE \$18

BOWLS AND PLATES

TOMATO BISQUE ~ PARMESAN CROUTON \$5/8
TAVERN GREENS ~ TOMATO, PARMESAN, AGED BALSAMIC \$7/10
SPICY GREEN PAPAYA SALAD ~ THAI CHILI, LIME, TOMATO, SHREDDED BEEF, LONG BEAN \$15
SOUP & SALAD ~ TOMATO BISQUE, TAVERN GREENS \$8
*ADD CHICKEN \$4, STEAK \$6
SHRIMP DIP \$14

SANDWICHES

TAVERN CLUB ~ HOUSE BAKED HONEY WHEAT, FRITES \$14
BBQ PORK BELLY ~ SMOKED PROVOLONE, ONION RINGS, KAISER BUN \$14
TURKEY ~ GRUYERE, TOMATO, LETTUCE, APRICOT PRESERVES, TOASTED HONEY WHEAT \$12
ARKANSAS BACON MELT ~ BRAISED GREENS, SWISS, PEPPERONCINI AIOLI, WHITE BREAD \$13
CHEESE STEAK ~ PROVOLONE, ONION, CHEESE SAUCE \$13
SPICY CHICKEN ~ HABANERO AIOLI, CORNICHON RELISH, CHALLAH BUN \$14
TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN* \$15
GRILLED CHEESE ~ CHEF'S CHOICE, TOMATO BISQUE \$10

ENTREES

TAVERN FISH & CHIPS \$14
FARMERS MARKET QUICHE ~ TAVERN GREENS \$10
STEAK FRITES ~ PRIME 8OZ STRIP, SHOESTRING FRIES, MUSHROOM COGNAC CREAM* \$22

SIDES

FRITES \$5
PARMESAN ROASTED CAULIFLOWER \$8
CRISPY CORNMEAL LONG BEANS \$9
ANGRY MAC & CHEESE \$8

DESSERT

LEMON CAKE ~ LEMON CURD, BUTTERCREAM. RASPBERRY \$10
CHOCOLATE TORTE ~ SHAVED COCONUT, ALMONDS, CARAMEL \$9
ICE BOX PIE ~ STRAWBERRY & BASIL \$9

EXECUTIVE CHEF BEN ALEXANDER
SOUS CHEF AUDREY LONG
SOUS CHEF TRAVIS MARTINEZ
PASTRY CHEF MADISON GURLEY

6-PACK FOR THE KITCHEN STAFF \$10

*CONSUMING RAW OR UNDERCOOKED MEAT COULD POSE A HEALTH RISK