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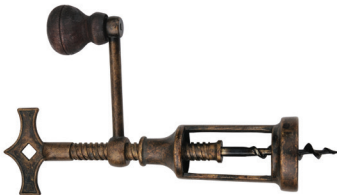
Six East Coast Oysters Chilled	24	Crystal Chilled Tower	95	Grand Cascades Chilled Tower	150
pickled celery mignonette, cocktail sauce, lemon		6 east coast oysters 6 middleneck clams 4 shrimp cocktail 1 ¼lb chilled lobster		10 east coast oysters 10 middleneck clams 6 shrimp cocktail 1 ¼lb chilled lobster jumbo lump crab salad	

SMALL

Roasted Squash Bisque	apple, brown butter, almonds	V N GF	12
Whipped Ricotta, Beet + Endive Salad	pistachio vinaigrette	V N GF	16
Kohlrabi Salad	blue cheese, apple, hazelnut	V N GF	18
Piquillo Pepper Hummus	feta + crispy chickpeas, flatbread	V	18
Spicy Tuna Tartar	avocado, crispy rice cake	GF	21
Octopus Carpaccio	crispy potato, celery, red pepper vinaigrette	GF S	20
Fried Clam Bellies	pickled peppers, lemon, ink aioli	S	19
Jerk Chicken Wings	scallion, lime		20
Charred Pork Ribs	chili caramel, sesame	N	19

TAVERN SIGNATURES

Ricotta Agnolotti	swiss chard, brown butter, hazelnut	V N	27
Tagliatelle	bison bolognese, parmigiana		28
Lobster Thermidor	1 ¼lb lobster, shaved fennel salad, lemon	S	42
Chicken Schnitzel	sour cream mash, onion, autumn marmalade		26
Tavern Burger	white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries		24
16oz Bone-In Ribeye	creamed kale, fries		72



LARGE

Roasted Squash	mustard greens, feta, sussex county maple	V GF	26
Seared Scallops	roasted parsnip, pear, pancetta	GF	36
Fusilli Buc	duck confit, cabbage, black trumpet mushroom		27
Halibut	chestnut, roasted mushroom, red wine sauce	GF	34
Arctic Char	heirloom carrot, forbidden rice pilaf, chili		32
Roasted Amish Chicken	sweet potato purée, brussels sprout slaw	GF	29
Beef + Ale Pie	bone marrow, mushroom, sour cream mash		27
Beef Chateaubriand	crispy potato, roasted tomato, chimichurri	GF	58

SIDES

Roasted Heirloom Carrots	chili caramel, sesame	N V	Creamed Kale	V	Brussels Sprout Slaw	V GF	10
Sour Cream Mashed Potato	V GF	Tater Tots	sour cream + chives	V			

V Vegetarian GF Gluten Free S Contains Shellfish N Contains Nuts or Seeds

Please inform your server of any allergies. Dinner is served from 5:00 - 10:00pm. A 3.5% credit card processing fee will apply.