

RAW GF S

Six East Coast Oysters Chilled 24
pickled celery mignonette,
cocktail sauce, lemon

Poached Shrimp GF S 18
cocktail sauce, lemon, spicy aioli

Crystal Chilled Tower 95
6 east coast oysters
6 middleneck clams
4 shrimp cocktail
1 ¼lb chilled lobster

Grand Cascades Chilled Tower 165
10 east coast oysters
10 middleneck clams
6 shrimp cocktail
1 ¼lb chilled lobster
crab claws

SMALL

Hummus whipped herb tahini, smoked oil V N 16

Whipped Ricotta, Beet + Endive Salad pistachio vinaigrette V N GF 18

Mixed Green Salad shaved vegetables, green goddess dressing V 16

NJ Fluke Ceviche coconut, chili, crispy rice, kaffir lime S N 20

Jerk Chicken Wings scallion, lime 20

Venison 'Carpaccio' hydro bibb lettuce, blue cheese, walnut N 22

Charred Pork Ribs chili caramel, sesame N 22

TAVERN SIGNATURES

Ricotta Cavatelli english pea, preserved lemon, green garlic V 27

Crispy-skin Salmon baby potatoes, watercress + snow pea salad 28

Tavern Burger white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries 24

Steak Frites hanger steak, herbs de provence butter 42



LARGE

Roasted Squash mustard greens, feta, sussex county maple V GF N 24

Seared Scallops pea, sunchoke, pancetta GF S 36

Halibut shaved asparagus + herb salad, lemon butter sauce 32

Roasted Amish Chicken charred broccolini, artichokes, mustard sauce GF 29

Pork Tomahawk roasted potatoes, asparagus, chimmicurri 52

Ribeye potato fondant, horseradish cream 68

SIDES

Honey Roasted Heirloom Carrots herb labneh, sesame N V **Asparagus** béarnaise V

French Fries truffle aioli V **Potato Fondant** horseradish cream V GF

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.