

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
- Tomato Salad** mozzarella, nectarine, basil, arugula V GF 18
- Mixed Green Salad** shaved vegetables, green goddess dressing V GF 16
- Tuna Tostada** avocado, spicy aioli, cilantro 21
- Jerk Chicken Wings** scallion, lime 20
- Steak Tartare** cornichon, egg, onion, toast 24
- Charred Pork Ribs** chili caramel, sesame N 21

TAVERN SIGNATURES

- Ricotta Cavatelli** english pea, preserved lemon, green garlic V 27
- Crispy-skin Salmon** Raja's butter curry, rice, cucumber GF 32
- Tavern Burger** white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries 24
- Steak Frites** hanger steak, herbs de provence butter 42



LARGE

- Cauliflower Steak** caponata, salsa verde V GF N 24
- Seared Scallops** creamed corn, succotash GF S 36
- Branzino** summer panzanella, romesco sauce 32
- Roasted Amish Chicken** charred broccolini, artichokes, mustard sauce GF 29
- Pork Tomahawk** asparagus, roasted potatoes, peach chimmicurri GF 52
- Ribeye** potato fondant, horseradish cream GF 68

SIDES

- Honey Roasted Heirloom Carrots** herb labneh, sesame N V GF **Asparagus** garlic butter V GF **Creamed Corn** V GF 12
- 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% credit card processing fee will apply.