

SMALL

Six East Coast Oysters pickled celery mignonette, cocktail sauce, lemon	24
Poached Shrimp cocktail sauce, lemon, spicy aioli	18
Hummus whipped herb tahini, smoked oil V	18
Jerk Chicken Wings scallion, lime	20
Charred Pork Ribs chili caramel, sesame N	21

SALAD

Mixed Green Salad shaved vegetables, green goddess dressing [ADD] shrimp 12 salmon 14 chicken 10 hanger steak 18	16
Salad Niçoise rare tuna, sesame, haricot vert, egg, potato N	24
Whipped Ricotta, Beet + Endive Salad pistachio vinaigrette V N GF	18
Chopped Cobb grilled chicken, avocado, bacon, bleu cheese GF	21

HANDHELDS [SERVED WITH FRENCH FRIES]

Fish Burger pickled cucumber, lettuce, cheddar, tartar, sesame bun N	24
Crispy Chicken Sandwich lettuce, american cheese, spicy mayo, sesame bun, fries N	20
Smoked Turkey Panini raclette, herb mayonnaise, pickled vegetables	18

TAVERN SIGNATURES

Roasted Amish Chicken charred broccolini, artichokes, mustard sauce	29
Pulled Pork Sandwich cabbage, pickles, rosemary aioli, sesame bun N	19
Tavern Burger white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries N	24
Pork Belly Bao Buns diakon radish, soy, gochujang N	20



PLATES

Roasted Squash mustard greens, feta, sussex county maple syrup V GF N	26
Ricotta Cavatelli english pea, preserved lemon, green garlic	28
Crispy-skin Salmon baby potatoes, watercress + snow pea salad	32
Steak Frites hanger steak, herbs de provence butter GF	42

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. Lunch is served from 11:30am - 4:30pm. A 3.5% credit card processing fee will apply.