



LOCAL – FRESH – SEASONAL

SMALL BITES

BAKED TAVERN MAC AND CHEESE
FONTINA, SMOKED GOUDA, WHITE CHEDDAR \$9

BAR FRIES
THICK CUT STEAK FRIES, COARSE SALT,
BLACK PEPPER TRUFFLE AIOLI \$6

GRILLED ASPARAGUS
PROSCIUTTO AND TOMATO WITH MELTED
FONTINA \$11

DOZEN LITTLE NECK CLAMS
WHITE WINE, GARLIC, CHERRY TOMATO \$12

RARE SEARED TUNA
PEA SHOOTS, WASABI, LEMON OLIVE OIL \$9

SLICED BLACK PEPPER SCALLOPS
LEEKs, FENNEL AND POMEGRANATE GLAZE \$14

SLIDERS

PRIME RIB SLIDERS
HORSERADISH CREAM AND SHALLOTS \$11

DUCK CONFIT
STRAWBERRY, ARUGULA AND BALSAMIC
REDUCTION \$11

LOBSTER SALAD
ROASTED TOMATO, CUCUMBER, GREENS AND
LEMON OLIVE OIL \$14

SAMPLER
CAN'T PICK? TRY ONE OF EACH \$13



LOCAL – FRESH – SEASONAL

SMALL BITES

BAKED TAVERN MAC AND CHEESE
FONTINA, SMOKED GOUDA, WHITE CHEDDAR \$9

BAR FRIES
THICK CUT STEAK FRIES, COARSE SALT,
BLACK PEPPER TRUFFLE AIOLI \$6

GRILLED ASPARAGUS
PROSCIUTTO AND TOMATO WITH MELTED
FONTINA \$11

DOZEN LITTLE NECK CLAMS
WHITE WINE, GARLIC, CHERRY TOMATO \$12

RARE SEARED TUNA
PEA SHOOTS, WASABI, LEMON OLIVE OIL \$9

SLICED BLACK PEPPER SCALLOPS
LEEKs, FENNEL AND POMEGRANATE GLAZE \$14

SLIDERS

PRIME RIB SLIDERS
HORSERADISH CREAM AND SHALLOTS \$11

DUCK CONFIT
STRAWBERRY, ARUGULA AND BALSAMIC
REDUCTION \$11

LOBSTER SALAD
ROASTED TOMATO, CUCUMBER, GREENS AND
LEMON OLIVE OIL \$14

SAMPLER
CAN'T PICK? TRY ONE OF EACH \$13