



LOCAL – SEASONAL - FRESH

-SPRING MENU-

FIRST

CREAMY SMOKED CORN SOUP roasted tomato, lump crab meat & prosciutto di parma 8

WHITE ASPARAGUS BISQUE lump crab, tarragon & preserved lemon oil 9

CRISPY HOMEMADE GOAT CHEESE local Bamboo Hollow honey, tarragon & cabernet reduction 9

BABY SPINACH CAESAR SALAD garlic brioche crostini, applewood smoked bacon & shaved grana padana 10

HEIRLOOM TOMATOES homemade ricotta, grilled rustic bread & sherry vinaigrette 12

TAVERN SALAD hot house cucumber, grape tomato & shallot with white balsamic vinegar & olive oil 11

CHILLED WATERMELON SALAD duck prosciutto, micro basil & olive oil 12

OYSTERS, ½ DOZEN ON THE HALF SHELL East coast or West coast oysters, Mignonette & Cocktail Sauce 16

COLOSSAL SHRIMP COCKTAIL roasted tomato puree, horseradish & lemon marmalade 16

RARE SLICED SUSHI TUNA cracked black pepper, olive, pea shoot, cucumber & lemon olive oil 15

TAVERN MACARONI & CHEESE fresh bacon, white cheddar, smoked gouda & fontina cheese 12

SMOKED WHITE ASPARAGUS RISOTTO hollandaise & asparagus broth 12

SECOND

LEMON & TARRAGON SEA BASS sweet onion, fresh bacon & Jerusalem artichoke puree 27

CRISPY SKIN BLACK COD local Bamboo Hollow Honey Glaze, spring pea & micro basil 31

“TAVERN CLASSIC” WHOLE PETITE ROTISSERIE CHICKEN Yukon gold potato stuffing & lemon thyme chicken Au Jus 22

12 OZ GOFFLE FARMS CHICKEN BREAST wrapped in prosciutto, with roasted potato, marsala herb butter & crispy sage 22

PAN SEARED FLORIDA GROUPER creamed garden succotash, roasted sweet pepper reduction & herb salad 29

HANDMADE PASTA WITH LOBSTER homemade ricotta, buttered lobster broth & tarragon gremolata 28

YOUNG SPRING RACK OF LAMB mint pesto, sweet carrot mash & baby fennel 34

BONE-IN NY STRIP a 30 day dry aged steak paired with jersey tomato ricotta gratin & sherry thyme butter 39

14OZ SMOKED PORK CHOP whole grain honey mustard sauce & Bing cherry chutney 25

10 OZ HANGER STEAK caramelized onion & homemade goat cheese strata & roasted green tomato puree 24

14 OZ PRIME STRIP roasted mushrooms with rosemary, butter & sea salt with au jus 39

8 OZ MYERS ORGANIC FILET with white asparagus horseradish puree & herb salad 32

PAN SEARED BARNEGAT SOUND SCALLOPS roasted mushroom, cherry tomato, house cured bacon & truffle salt 29

“TAVERN CLASSIC” FRESH WHOLE LOBSTER steamed & served with drawn butter MP.

“TAVERN CLASSIC” ROTISSERIE PRIME RIB roasted potato, buttered asparagus & Au Jus 14oz 29/ 24oz 39

ADDITIONS 6

WARM HEIRLOOM TOMATOES
shallot & basil crumble

CREAMED CORN “BRULEE”
caramelized sugar

GLAZED SPRING CARROT
brown sugar & tarragon butter

GRILLED ASPARAGUS
Shaved grana padana

HAND CUT STEAK FRIES
grana padana, garlic oil & herbed sea salt

SEA SALTED BAKED POTATO 4
whipped butter & sour cream