

# THE TAVERN

KITCHEN & BAR

BY EXECUTIVE CHEF ANDREW CISNEROS

## APPETIZER

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Empanada ground beef stewed with panca peppers, aji verde green olives, raisin, tomato 13  
Nikkei Sushi ahi tuna, spicy rocoto mayo, avocado, unagi sauce, crispy onion, micro cilantro 22  
Shrimp & Grits head on shrimp, local grits, mascarpone, tomatillo jam, chimichurri, arugula 17  
TKB Grilled Bacon grilled & skewered, char siu glaze, green onion, aji-citrus mayo, lime 13  
Arancini + Arrabbiata carnaroli rice, parmigiano reggiano, mozzarella, spicy tomato sauce, basil 12

## SALAD *Whole 12 Half 6*

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Spring organic mixed field greens, frisee, baby kale, heirloom tomato, asparagus, banyuls vinaigrette  
Caesar baby gem, parmigiano reggiano, country bread crouton, anchovy dressing - (add anchovy +2)  
Baby Beet goat cheese mousse, local sorghum, arugula, sorrel, lemon

## TKB STEAK *Served with Chefs selection of seasonal vegetables and madeira jus*

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New Zealand Elk Chop 6 oz. 47	Ribeye 14 oz. 62
Lamb Loin 10 oz. 56	Bavette Sirloin 8 oz. 33
Beef Tenderloin 8 oz. 58	Pork Chop 12 oz. smoked pork jus 25

## STEAK ADDITIONS

Madeira Jus, Bearnaise, Orange + Rosemary, Peppercorn Brandy 3 each  
Foie Gras 2 oz. 15

## TKB FISH

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U10 Scallops saffron risotto, parmigiano reggiano, lemon vinaigrette, arugula, chives 45  
Red Snapper red curry, lemongrass, garlic rice, broccolini, radishes, cilantro 45  
Ahi Tuna sesame crusted, grilled marinated zucchini, confit baby potatoes, aji verde salsa 40  
Fish Market Chef's seasonal inspiration mkt

## ENTREE

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Seafood Tagliatelle maine lobster, shrimp, scallops, sherry emulsion, herbs, lemon 42  
Roasted Chicken Ballotine breast stuffed with leg sausage, gratin potato, wild mushroom, chicken jus 30  
Pappardelle Bolognese beef & bacon ragu, cream, parmigiano reggiano, tomato, basil 20  
Beef Short Ribs boursin pomme puree, glazed baby root vegetables, pickled pearl onion, madeira jus 32  
Steak Frites peppercorn crusted 8 oz. bavette sirloin, tallow frites & garlic aioli, brandy peppercorn 37

## SIDES *6 Each*

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Boursin Pomme Puree  
Gratin Potatoes + Gruyere  
Beef Tallow Frites + Garlic Aioli  
Local Corn Grits + Mascarpone Butter  
Sautéed Wild Mushrooms  
Chefs Seasonal Selection of Vegetables  
Roasted Brussels + Crispy Volpi Prosciutto