

THE TAVERN

KITCHEN & BAR

APPETIZER

- Tavern Sushi ahi tuna, spicy rocoto mayo, avocado, unagi sauce, crispy onion, micro cilantro 22
- Beef Tenderloin Skewers 12 hour panca pepper-vinegar marinade, aji verde 21
- Wagyu Wontons sriracha aioli, chili citrus soy 15
- Arancini carnaroli rice, italian sausage, parmigiano reggiano, marinara 15
- Crispy Rice & Blue Crab fried rice cakes, togarashi mayo, sesame, green onion, unagi sauce, avocado 22
- Eggplant Parmesan breaded eggplant, parmigiano reggiano, mozzarella, marinara 11

SALAD

- Caesar romaine, garlic croutons, red onion, asiago, prosciutto, lemon caesar dressing 12 *add anchovy +2*
- Baby Spinach crimini mushroom, egg, red onion, gruyere, warm bacon vinaigrette 12
- Caprese heirloom tomatoes, mozzarella di bufala, aged balsamic, olive oil, basil chiffonade 13

BY LAND

- 6 oz. New Zealand Elk Chop sauteed wild mushrooms, madiera jus 48
- 7 oz. Filet Mignon boursin mashed potatoes, mushroom cream 50
- Char Siu Pork Chop char siu glaze, pineapple habanero salsa, bacon fried rice 38
- Steak Frites peppercorn crusted 8 oz. bavette sirloin, tallow frites, garlic aioli, brandy peppercorn 40
- Chicken Saltimbocca wild mushroom & asparagus risotto, prosciutto, marsala demi glace, parmesan fondue 26
- Pappardelle Bolognese beef & bacon ragu, cream, parmigiano reggiano, tomato, basil 22
- TKB Ribs 1/2 rack, 16 hour sous vide, peach-ginger glaze, street corn esquites, vinegar slaw 28
- Tavern Wagyu Burger bacon jam, white cheddar, peppercorn aioli, lettuce, tomato, red onion & side of fries 24

BY SEA

- U-10 Scallops charred corn & zucchini, corn puree, crispy prosciutto, roasted tomato vinaigrette 45
- Sizzling Soy Salmon calrose rice, wok vegetables, spicy soy, daikon slaw, ginger, cilantro 34
- Sesame Seared Tuna thai curry, calrose rice, wok vegetables, pineapple chutney 40
- Mediterranean Halibut israeli couscous, mediterranean vegetable relish, herb honey yogurt MKT
- Shrimp & Grits local heirloom grits, tomato jam, goat cheese, chimichurri, arugula 28
- Seafood Tagliatelle maine lobster, shrimp, scallops, sherry emulsion, herbs, lemon 42

SIDES

- Boursin Mashed Potatoes 5
- Tavern Steak Fries hand cut, parmesan, herb blend, peppercorn aioli 7
- Local Corn Grits + Honey Butter 5
- Sauteed Wild Mushrooms 8
- Roasted Brussels Sprouts + Crispy Prosciutto 6
- Bacon Fried Rice 8
- Asparagus + Toasted Almonds 6