

THE TAVERN

KITCHEN & BAR

BY EXECUTIVE CHEF ANDREW CISNEROS

APPETIZER

TKB Edamame togarashi spice, butter 8

Nikkei Sushi ahi tuna, spicy rocoto mayo, avocado, sesame, micro cilantro, herbs 22

Shrimp & Grits head on shrimp, local grits, mascarpone, tomatillo jam, chimichurri, arugula 17

SALAD *Whole 12 Half 6*

Spring organic mixed field greens, frisee, baby kale, heirloom tomato, asparagus, banyuls vinaigrette

Caesar baby gem, parmigiano reggiano, anchovy dressing - (*add anchovy +2*)

Baby Beet goat cheese mousse, local sorghum, lemon, arugula, sorrel

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

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. 20

ENTREE

U10 Scallops preserved lemon risotto, parmigiano reggiano, lemon vinaigrette, arugula, chives 45

Ahi Tuna grilled marinated zucchini, confit baby potatoes, aji verde salsa 40

Red Snapper red curry, garlic rice, romanesco broccoli, pickled radish, herb salad, lime 48

Roasted Chicken Ballotine breast stuffed with leg sausage, gratin potato, wild mushroom, chicken jus 30

Beef Short Ribs Boursin Pomme Puree, glazed baby root vegetables, pickled pearl onions, madeira jus 32

SIDES *6 Each*

Boursin Pomme Puree

Gratin Potatoes + Gruyere

Local Corn Grits + Mascarpone Butter

Sauteed Wild Mushrooms

Chefs Seasonal Selection of Vegetables

Braised Kale + Nueske Bacon

Roasted Brussels + Crispy Volpi Prosciutto

GLUTEN FREE