

THE TAVERN

KITCHEN & BAR

BY EXECUTIVE CHEF ANDREW CISNEROS

APPETIZER

Nikkei Avocado Roll spicy rocoto mayo, unagi sauce, sesame, crispy onion, green onion, micro cilantro 13

Arancini + Arrabbiata carnaroli rice, parmigiano reggiano, mozzarella, spicy tomato sauce, basil 12

SALAD *Whole 12 Half 6*

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

Caesar baby gem, parmigiano reggiano, country bread crouton, banyuls vinaigrette

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

ENTREE

Broccolini red curry, garlic rice, pickled radish, herb salad 20

Lemon Risotto carnaroli rice, parmigiano reggiano, lemon vinaigrette, arugula, chives 20

Tagliatelle sherry emulsion, sauteed mushrooms, lemon, herbs 20

SIDES *6 Each*

Boursin Pomme Puree

Gratin Potatoes + Gruyere

Frites + Garlic Aioli

Local Corn Grits + Mascarpone Butter

Sauteed Wild Mushrooms

Chefs Seasonal Selection of Local Vegetables

Roasted Brussels Sprouts + Lemon Vinaigrette

VEGETARIAN