

THE TAVERN

KITCHEN & BAR

BY EXECUTIVE CHEF ANDREW CISNEROS

APPETIZER

TKB Grilled Bacon grilled & skewered, char siu glaze, green onion, aji-citrus mayo, lime

Sourdough Tartine whipped lemon ricotta, compressed stone fruit, herbs, honey

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

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

SALAD

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

ENTREE

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

Beef Tenderloin 8 oz., boursin pomme puree, seasonal vegetables, madeira jus

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

Pork Chop 12 oz., boursin pomme puree, seasonal vegetables, smoked pork jus

Pappardelle Bolognese beef & bacon ragu, cream, parmigiano reggiano, tomato, basil

DESSERT

Dark Chocolate Tart chantilly cream, hazelnut

Chefs Choice

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SALAD

Caesar baby gem, parmigiano reggiano, country bread crouton, anchovy dressing

ENTREE

Norwegian Salmon turmeric-chablis beurre blanc, potato gnocchi, seasonal vegetables, dill

Bavette Sirloin 8 oz., boursin pomme puree, seasonal vegetables, madeira jus

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

Pork Chop 12 oz., boursin pomme puree, seasonal vegetables, smoked pork jus

Pappardelle Bolognese beef & bacon ragu, cream, parmigiano reggiano, tomato, basil

DESSERT

Panna Cotta + Berries