MAIN COURSES

MOULARD DUCK BREAST & CONFIT LEG

BLACK RICE PILAF, QUESO FRESCO, PICHOLINE OLIVE

PASILLA CHILI BOUILLON

$38

POTATO GNOCCHI WITH KABOUCHA SQUASH, BRUSSEL SPROUTS, MUSHROOMS, SAUSAGE

WALNUTS, PARMIGIANO REGGIANO AND LEMON-SAGE BROWN BUTTER

$29

GARLIC STUDDED MONKFISH

FRESH SAFFRON TAGLIATELLE, SPINACH, TOMATO

FENNEL-STREGA EMULSION

$32

BLACK-ANGUS SIRLOIN STEAK\*

BACON-POTATO GRATIN, ASPARAGUS

RED WINE-BRAISED ONION

$38

HERB CRUSTED ICELANDIC COD

DUPUY LENTIL-CHORIZO RAGU

CELERIAC ROOT-DASHI EMULSION

$29

SLOW COOKED PRIME BEEF SHORTRIB

WILTED GREENS, YUKON GOLD POTATO PUREE, PEARL ONIONS

HORSERADISH CRÈME FRAICHE

$37

THE TAVERN BURGER\*

AGED CHEDDER, THICK CUT BACON

BRIOCHE ROLL AND STEAK FRIES

*BLACK BEAN-QUINOA BURGER AVAILABLE UPON REQUEST*

$16

SLOW ROASTED BBQ PORK SHOULDER SANDWICH ON BRIOCHE ROLL

AGED CHEDDER, COLESLAW, HOMEMADE CHIPS

$15

\*Indicates may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.