



BILL OF FARE

DINNER



TO START

SALMON EN CROÛTE Smoked Salmon, Bell Pepper, Lemon Aoili Crispy Shell, Romaine	\$15	BURRATA Sundried Tomatoes, Arugula, Farro, Cashew, Balsamic Glaze	\$17
1/2 DOZ WINGS (Buffalo or Sweet Chili) Blue cheese	\$15	CRAB CAKES Remoulade, Shaved Fennel, Apple	\$21
PRETZEL Dijonaise, Beer Cheese	\$14	TRUFFLE ARANCINI Marinara, Pecorino	\$15
FRIED BRUSSELS SPROUTS Sweet Chili	\$14	DEVILED EGGS Crispy Shallot, Pickled Onion	\$10

TAVERN DIP

Roast Beef, Swiss Cheese, Herbed
Caramelized Onions, Peppers,
Dijonaise, Fries \$25

GREENS AND SUCH

PROTEINS:	
Grilled Chicken Breast	\$11
Seared Salmon	\$14
Flat Iron Steak	\$15
KALE AND BRUSSELS SPROUTS	\$15
Toasted Cashew, Pecorino, Radish, Quinoa, Dried Cranberry, Grainy Mustard Vinaigrette	
WINTER VEGETABLE	\$16
Sesame Seed, Shredded Carrot, Cabbage, Broccoli, Apple, Sweet Chili Vinaigrette	
CAESAR	\$15
Little Gem, Sourdough Crouton, Parmesan, Anchovy	
SEASONAL GREENS	\$16
Mixed Greens, Cucumber, Radish, Red Pepper, Shredded Carrot, Dijon Vinaigrette, Goat Cheese	



SIDES

FRENCH FRIES Trio of Dipping Sauces	\$9
MASHED POTATOES Jus	\$10
GLAZED CARROTS Honey, Horseradish	\$9

LARGE PLATES

STEAK FRITES 8 oz Flat Iron, Beurre de Chêne Blanc, Fries	\$34
ROASTED HALF CHICKEN Lemon, Garlic, Herb Citrus Jus, Mash, Glazed Carrot	\$32
SHREDDED BEEF RAGU Sauce Provençal, Beef, Rigatoni, Burrata, Micro Basil	\$28
CHICKEN POT PIE House-made Double Crusted Pastry, Chicken Thigh, Mirepoix	\$24
PAN SEARED SALMON Sunchoke Puree, Artichoke Confit, Violet Cauliflower, Lemon Buerre Blanc	\$25
BRAISED SHORT RIB Fingerling Potatoes, Cipollini Onion, Sauce Bordelaise	\$39
FISH AND CHIPS Tartar Sauce, Mashed Peas, Malt Vinegar	\$27
MUSHROOM BOLOGNESE Fettuccine, Pesto, Pecorino, Bread Crumbs	\$25
PORTO SANDWICH Portobello Mushroom, Goat Cheese, Pickled Onion, Arugula Salad, Mustard Dressing	\$19
PRIME BEEF BURGER Tavern Sauce, Cheddar, Pickle, Little Gem, Fries Add Bacon +\$2 Add Avocado +\$2	\$23

DESSERT

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream	\$12
CRÈME BRÛLÉE Vanilla Custard, Burnt Candy Top	\$10
BROOKIE Brownie, Chocolate Chip Cookie, Vanilla Gelato	\$10
Apple Crisp Oat Crumble, Vanilla Gelato	\$13