

Brunch

Chocolate Chip Pancakes \$14

Fluffy chocolate chip pancakes topped with butter served with local maple syrup.

Breakfast Burrito \$16

Peppers, onions, tomatoes, scrambled eggs, and cheddar with a dash of hot sauce in a wrap

Apple Cinnamon Oats \$11

Old fashion oatmeal served with diced apples, cinnamon, and local maple syrup (v)

Crab Cakes \$23

Three hand-packed crab cakes accompanied by Old Bay aioli (GF)

Breakfast Muffin \$10

Fried egg and cheese on and English muffin
Add bacon \$2 (Sub GF Roll)

Tomato Bisque \$13

Rich tomato parmesan soup finished with a hint of cream (GF)

Tavern Burger \$23

Angus beef burger, topped with thick-cut bacon, cheddar cheese, pickled onion, accompanied by homemade fries

Buratta & Baguette \$12

Oven roasted tomatoes, burrata, and a warm baguette

Spinach Salad \$16

Baby spinach, feta, apple, pecans, pickled red onion, and balsamic (GF)

Beets \$17

Chilled beets paired with feta, pecans, and apples served on a bed of baby spinach dressed with balsamic (GF)

EGGS BENNY

Florentine \$14

Sautéed baby spinach, poached eggs, and hollandaise

Crab \$19

Crab cake, poached eggs, hollandaise

Bacon \$16

Thick cut bacon, poached eggs, hollandaise

All available Gluten Free!

SIDES

Tavern Fries \$10

Two Eggs \$6

English Muffin/GF Roll \$4

Bacon \$5

CONFECTIONS

Cinnamon Roll \$12

Cranberry Orange Muffin \$6

Corn Muffin \$6

Vanilla Scone \$10

Kids : Eat half portion half price

**Eating raw or undercooked items can raise the chance of foodborne illness.
Please inform server of any Allergies**

Dinner

STARTERS

Upstate Wings Classic chicken wings (GF) served medium buffalo style with blue cheese	\$16
Burrata & Baguette Oven roasted tomatoes, burrata, and a warm baguette	\$18
Beets Chilled beets paired with feta, pecans, and apples, served on a bed of baby spinach, with balsamic glaze (GF).	\$17
Crispy Artichoke Hearts Flour dusted and fried crispy, accompanied by Old Bay aioli (GF)	\$18
Loaded Fries Homemade fries topped with melted cheddar, bacon, chives served with side of gravy (GF)	\$16
Crab Cakes Three hand-packed cakes accompanied by Old Bay aioli (GF)(DF)	\$23
Chimichurri Shrimp Sautéed shrimp smothered in Chimichurri, served with baguette (DF)	\$19
Tomato Bisque Rich tomato parmesan soup, finished with a hint of Cream (GF)	\$13

MAINS

Tavern Burger Angus beef burger topped with thick-cut bacon, sharp cheddar cheese, and pickled onions, accompanied by house-made fries.	\$23
Steak & Frites 14 oz. strip steak, with peppercorn-conjac sauce, served with fries (GF)	\$45
Half Chicken Slow roasted chicken with gravy, mashed potatoes, and carrots (GF)	\$34
Herb Crusted Salmon Roasted salmon, with white bean puree, and green beans (GF)	\$36
Old Fashioned Meatloaf Angus beef, crimini mushrooms, with a tomato balsamic glaze, served with mashed potatoes, gravy, and roasted carrots (GF)	\$26
Pork Tenderloin Herb-crusted pork tenderloin with prune purée, accompanied by mashed potatoes and green beans (GF)	\$38
Baked Gnocchi Baked gnocchi with oven roasted tomatoes and burrata (GF)	\$24
White Bean Stew Creamy butter bean stew with lemon, baby spinach, and crispy tofu (GF)(v)	\$22

SALADS

Cesar Salad Romaine lettuce, parmesan cheese, grape tomatoes, and homemade croutons, tossed in Caesar dressing (GF)	\$15	Baby Spinach Salad Baby spinach, apple, pecans, pickled red onion, feta cheese, and balsamic (GF)	\$16
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Add Chicken, Shrimp, Crispy Tofu \$9

SIDES \$9

Homemade Fries (GF)(v)	Roasted Carrots (GF)(v)
Green Beans (GF)(v)	Mashed Potatoes (GF)

Kids: Eat half portion half price with exception of steak

Our Menu is prepared Gluten-Free, simply ask to sub GF Bread

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PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Edward's Tavern

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