



**-AT TRAILS END-
LIFES TOO SHORT FOR BORING FOOD**

A bit of history of The Tavern at Trails End.

Likely one of the oldest buildings in the Lake area, the original front part of building is more than 100 years old. The original section was built entirely of logs, and the building also features an old Ozark stone fireplace. During our recent renovations, we uncovered more of the original log cabin which you can see as soon as you enter the building.

Almost 50 years ago, husband and wife Clarence (Mel) and Shirley Chittum founded “Trails End” as a “set up lounge”. Customers would visit the outbuilding built on the side of the log cabin – which we have since removed - and purchase their liquor. The Chittum’s would then sell the mixers for 50 cents a drink and keep the bottles of liquor the customers purchased behind the bar for their next visit. They expanded the space over time adding on the upper and lower dining areas. Together they ran the space for 18 years where customers enjoyed delicious food and great drinks!

Back when it was opened for a second time in 1996, the owner – Dolly Baker – found out more information about the building. The “lounge” – now called The Tavern Parlor - was once the home of two old maid sisters. A slab of old cement now part of the building was also marked with the name, Rambling Rose. According to local lore, the Rambling Rose was run by a lady of the name Jenny Foster and the log cabin was run as a brothel.

Based on additional stories about The Tavern at Trails End, the place may also be haunted with friendly spirits.

Apparently, there have been a couple of other worldly experiences here in years past. The previous owner shared her experience with us. We were told that one night after closing, they were getting ready to lock up when they heard music playing. When they came back in through the front door, they thought someone had left a radio on. However, when they walked into the lower seating area, it was dark, but you could still see a little and there appeared to be a room full of people with ladies dressed in hoop skirts and men in wigs were ballroom dancing.

The previous cook at the time also once had a long conversation with a woman in the bar before opening, thinking she was the new waitress, only to find out later from previous owner that the new waitress had called and had decided not to take the job there. The woman had never been there.

We haven’t met any of the friendly spirits here yet, but we sure hope you enjoy our spirits and a delicious meal to go along with it!

Welcome to The Tavern at Trails End because Life’s too Short for Boring Food!

TAVERN FARE

SMOKED CHILI PRAWN SCAMPI / 24
4 prawns, pistachio pesto cream, baguettes

DEEP FRIED KOREAN STICKY RIBS / 19
triple cooked, tossed in Korean BBQ, candied pistachios

FRIED GREEN TOMATO CAPRESE / 14
fried green tomatoes, fresh mozzarella, tomato jam

PRETZELS / 10
horseradish mustard, beer cheese sauce, Guinness chocolate sauce

WONCHOS / 12
smoke house brisket chili, house made BBQ sauce, ancho chili ranch, jalapenos, roasted corn pico de gallo, wonton chips

SPINACH ARTICHOKE DIP / 14
wonton chips

PRINCE EDWARD ISLAND MUSSELS / 22
roasted garlic tomato broth, andouille sausage, roasted red peppers, grilled baguettes

PORK AL PASTOR BAO / 14
house braised pork butt, pickled slaw, red onions, jalapeno, steamed buns, citrus sweet chili

“I cook from scratch, because that’s who I am” – Chef John Buchanan
20 percent gratuity is added for parties of 6 or more



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GREENS

COUNTRY SALAD / 9

spring mix, candied nuts, cranraisins, shaved gruyere cheese, honey balsamic

CAESAR / 9

romaine, house-made croutons, parmesan, black pepper caesar dressing

TAVERN WEDGE / 12

butter bibb lettuce, flame roasted corn and poblanos, smoked bleu cheese, spicy smoked chili chipotle ranch

BURRATA SALAD / 14

fresh mozzarella, charred heirloom tomatoes, garlic confit, balsamic reduction, crostini

ROASTED TOMATO SOUP BOWL / 7

ADD ONS

grilled chicken 6, 8 oz grilled salmon 12, 3 prawns 12, 3 scallops 24

HAND HELDS

served with pub fries / add small house salad or soup 4

WAGYU BRISKET GRILLED CHEESE / 16

house-made white cheddar pimento cheese, caramelized onions, honey ancho BBQ

TRAILS END BURGER / 18

two 6 oz wagyu beef patties, American cheese, white cheddar, bourbon bacon jam, roasted garlic honey mayo

SMOKEHOUSE CHICKEN / 14

grilled or deep-fried breast, white cheddar, peppered bacon, house-made BBQ, fried shoestring onions

HOUSE FAVORITES

add small house salad or soup 4

GRILLED SALMON / 32

wild rice pilaf, veg du jour, sweet chili honey glaze

GRILLED FLATIRON STEAK SCAMPI / 40

3 prawns, baby red mashers, veg du jour, roasted garlic steak butter

SHORT RIB BOLOGNESE PASTA / 34

pappardelle noodles, house made Tuscan sugo (short ribs in sauce), garlic baguettes

18 OZ COWBOY RIBEYE / 52

honey-ancho glaze, topped with fried shoestring onions, baby red mashers

SUNDAY CHICKEN / 28

hand-breaded, fried, baby red mashers, veg du jour, duck fat black pepper gravy

8 OZ FILET / 53

whiskey mushroom demi-glace or roasted garlic butter, baby red mashers, veg du jour

VEAL MILANESE / 38

breaded. pan-seared, w/pork belly, forest mushrooms and roasted garlic cream sauce fettuccine

BONE-IN HOG CHOP / 36

12 oz chop, grilled peach maple chutney, baby red mashers, veg du jour

THE TRAILS END

OOEY GOOEY BUTTER CAKE / 9

DARK CHOCOLATE CRÈME BRULÉE / 9

CAST IRON COBBLER ALA MODE / 9

DEEP FRIED BREAD PUDDING / 12

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