APPETIZERS

Soup Of The Day 14

Smoked Salmon Salad
Baby Herb Salad, Pickled Red Onions, Horseradish Crème Fraîche, Toasted Rye Croutons 19

Grilled Baby Octopus
Orzo, Feta Cheese, Roasted Tomato, Pea Shoots, Kalamata Olives, Roasted Lemon Vinaigrette 21

Crispy Calamari Salad
Shredded Scotch Kale, Bananas, Cashews, Hearts of Palm, Coconut, Chayote Squash, Radicchio, Orange Sesame Dressing 19

Chopped Vegetable Salad
Haricots Verts, Radish, Jicama, Tomato, Roasted Butternut Squash, Asparagus, Lemon Zest, Fingerling Potato, Avocado, Grilled Bermuda Onion, Shaved Carrot, Roasted Corn, Tangy Caper Dressing 19

Chilled Jumbo Shrimp Cocktail
Cocktail Sauce, Lemon 22

Jumbo Lump Crab Cake
Gribiche Sauce 21

Roasted Figs
Honey, Goat Cheese, Air Cured Beef, Arugula 20

MAIN COURSES

Organic Scottish Salmon
Warm Lentils & Roasted Vegetables, Chive Beurre Blanc 29

Assorted Grilled Vegetables
Daily Grain, Miso Vinaigrette 24

Grilled Lobster Risotto
Creamy Rice, Jalapeño, Mango, Cilantro 46

Grilled Whole Fish
Boneless, Roasted Fennel & Artichokes, Rustic Vinaigrette 38

Roasted Organic Chicken
Creamy Stone Ground Polenta, Grilled Shishito Peppers, Natural Jus 31

Caramelized Rack of Lamb
Rosemary Roasted Carrots, Broccolini & Garlic, Herb & Honey Glaze 48

Maple Brined Duroc Pork Chop
Wilted Savoy Cabbage, Smoked Pork Loin, Yukon Gold Crushed Potatoes, Apple Balsamic Jus 35

28 Day Dry Aged NY Sirloin Steak
Creamed Spinach, Garlic Fingerling Potatoes, Au Poivre Sauce 58

Chardonnay Braised Short Rib of Beef
Creamy Celere Root Purée, Grilled King Oyster Mushrooms 36

SIDES

Sautéed Wild Mushrooms 12
Black Truffle Mac N’ Cheese 16
Maine Lobster Mac & Cheese 21

Whipped Potatoes 10
Creamed Spinach 10
Garlic Fingerling Potatoes 10

BILL PEET
EXECUTIVE CHEF

www.tavernonthegreen.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones.