



DINNER MENU 42.00

WINE PAIRING 20.00

APPETIZERS

Choice of One

TAVERN BLACK BEAN SOUP
Pico de Gallo, Spiced Crème Fraîche

TREVISO, ARUGULA & ENDIVE SALAD
Golden Balsamic Vinaigrette, Crispy Cheese Frico

CARAMELIZED GARLIC SHRIMP
Green Garlic Butter, Toasted Ciabatta Bread Crumbs

Wine Pairing - Choice of One:
Pinot Grigio, Tenuta Ca' Bolani - Friuli Aquileia, Italy 2016
Merlot, Lockhart - California 2015

MAIN COURSES

Choice of One

HEARTH BAKED CHATHAM CODFISH
Shaved Fennel, Tomato, Beurre Tomate Sauce

MUSTARD CRUSTED ORGANIC CHICKEN BREAST
Creamy Fregola Risotto, Black Kale, Light Jus

WHITE WINE BRAISED BEEF SHORT RIB
Heirloom Stone Ground Grits, King Oyster Mushrooms

OUR ROASTED CARROTT ENTRÉE
Rosemary Roasted Carrots,
Carrot Ginger Purée, Watercress Pesto

Wine Pairing - Choice of One:
Chardonnay, Hanging Vine - Lodi, California 2015
Malbec, Alhambra - Uco Valley - Mendoza, Argentina 2016

DESSERT

Choice of One

NEW YORK CHEESECAKE
Blueberry Compote, Lemon Curd

WARM APPLE CRISP
Vanilla Ice Cream, Caramel Sauce

CARROT CAKE
Cream Cheese Icing, Caramelized Pineapple

Wine Pairing:
Tawny Port, Van Zellers - Douro, Portugal N.V.

BILL PEET
EXECUTIVE CHEF