

~TO START~

~SALADS~

TAVERN HOUSE SALAD

Mixed Green Lettuce Tomato Wedges cucumbers and carrots and Balsamic vinaigrette 6.

CLASSIC CAESAR

Thick Cut Romaine tossed in a creamy caesar dressing and garlic croutons 7.

BEET SALAD

diced roasted beets tossed in an apple shallot vinaigrette topped with mandarine oranges and chevre 9.

~APPETIZERS~

STEAMED CLAMS

a full pound, steamed in garlic, white wine, fresh basil and tomatoes 10.

CALAMARI

lightly dusted and fried with a chipotle dipping sauce 9.

PORK SHUMAI

Steamed pork and vegetable dumplings with a sweet chili dipping sauce 10.

BAKED BRIE EN CROUTE

phyllo wrapped with raspberry coulis, toasted almonds and sliced baguette 8.

GRILLED VEGETABLE NAPOLEAN

marinated grilled vegetables layered between asiago crisps drizzled with balsamic reduction 8.

NEW ENGLAND CHEESE PLATTER

selection of local artisan cheeses 19.

SMOKED SEAFOOD PLATTER

smoked shrimp scallop mussels trout and salmon pastrami with dijon creme fraiche and sliced baguette 18.

FRENCH ONION SOUP

a rich, sherry infused onion soup topped with a toasted crouton and melted Swiss cheese 7.

~MAIN PLATES~

DUCK

pan-seared house smoked breast with apple cider gastrique and red mountain rice blend 19.

AHI TUNA

sesame seed-crusting with a stir fried napa cabbage bamboo rice and miso soy sauce 25.

PORK

12 ounce grilled rib chop with green chili pineapple sauce and red mountain rice blend 18.

CIOPPINO

shrimp, scallops clams and monk fish and jonah crab claws
in a tomato fennel broth with toasted croutons 22.

NY STRIP STEAK

12 ounce grilled with Long trail ale and portobello steak sauce
fried onion petals and mashed yukon gold potatoes 33.

VEAL

pan seared veal cutlett porcini cream sauce and vegetable risotto 24.

KING SALMON

panko and horseradish crusted with lemon dill creme fraiche and red mountain rice blend 23.

FILET MIGNON

grilled 8 ounce center cut with forest mushroom demi glace and mashed yukon gold potatoes 34.

LAMB

slow braised lamb sirloin with rosemary mint demi glace and mashed yukon gold potatoes 26.

CHICKEN

herb-roasted semi boneless breast with whole grain mustard sauce and red mountain rice blend 17.

BISTRO STEAK

marinated hanger steak topped with sauteed peppers and onions fried tortilla strips chipotle lime butter and red mountain rice blend 24.

RAVIOLI

roasted vegetable confetti ravioli red pepper asiago cream sauce and fennel basil slaw 16.

Food Allergies? Please notify your server.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.