



DINNER

APPETIZERS

arancini cacio e pepe bechamel

stracciatella house made fig jam, basil, house focaccia

pork belly lettuce wraps pickled vegetables, sesame vinaigrette, peanuts GF

beets winter citrus, whipped maple goat cheese, arugula, pistachios, poppy seeds GF

sunchoke 'tostones' pepperoncini aioli

nice little salad gem lettuce, avocado, radish, tomato, pickled onion, parmesan

bibb pear, ricotta salata, lardons, blood orange vinaigrette

shaved brussels frisee, apple, crispy chickpeas, parmesan vinaigrette

ENTREES

spaghetti limone parmesan, black pepper, sesame seeds, basil

ricotta gnocchi bolognese whipped ricotta (contains bacon)

organic roast chicken grilled sweet potato, honey jus, market greens GF

risotto roasted hen of the woods mushroom, delicata squash, vegan parmesan, fried sage GF vegan

french onion short rib gruyere potato gratin, onion rings

char siu heritage pork chop vegetable fried rice, house kimchi GF (supp +5)

salmon butternut squash puree, charred greens, miso honey glaze

veggie burger lentils, charred poblanos, white bbq sauce, avocado, lettuce, sesame bun, cottage fries

tavern burger dry aged, cheddar, raw onion, sesame bun, cottage fries (bacon jam +3)

DESSERT

chocolate cake whipped chocolate ganache frosting

pavlova winter citrus, lemon curd, blueberry saba syrup, lime zest

rainbox cookie parfait rainbox cookie crumbles, chocolate cake, raspberry mousse, whipped cream



march 20-april 2, 2023

3 COURSES \$44.95++
(EXCLUDES TAX AND GRATUITY)

CHEF/OWNER MATTHEW SAFAROWIC

PASTRY CHEF FRANKI PRIMEGGIA

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES IN YOUR PARTY || 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS