

# DINNER MENU

served daily starting at 5pm

We select only **Certified Angus Beef**, the highest quality USDA prime and choice meat  
All our seafood is sourced fresh, never frozen, and is caught sustainably

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## SMALL BITES

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### HOUSE PICKLES 5 V

pickled seasonal vegetables | baguette | butter

### DEVEILED EGGS 6 V | GF

sriracha | smoked paprika | chive

### BLISTERED SHISHITO PEPPERS\* 7 V | GF

marcona almond and roasted red pepper aioli | sea salt

### MIXED OLIVES 4 V | GF

orange peel | rosemary | red chili | garlic | olive oil

### CHICHARRÓN\* 6 GF

flash fried pork rinds | lime | hot sauce

### SCOTCH EGG 9

hard cooked egg | sausage | breadcrumbs | English mustard

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## SOUPS

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### SNAPPER SOUP 5/8

turtle | sherry | hard cooked egg | parsley | lemon

### LOBSTER BISQUE 6/9

tomato | cognac | cream

### KENNETT MUSHROOM 5/7 V | GF

shallot | cream | nutmeg

### ONION SOUP GRATINEÉ 9

broiled emmentaler | chives

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## APPETIZERS

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### FARMHOUSE BOARD 19 V/O

selection of local cheeses & charcuterie  
preserves | candied walnuts | Tupelo honey | baguette

### NUESKE'S DOUBLE SMOKED BACON 14 GF

thick-cut | apple sauce | steak sauce | arugula salad

### SEARED YELLOWFIN TUNA 14 GF

miso emulsion | pickled ginger | wasabi  
Radici Gardens micro shiso | served rare

### ESCARGOT 12

garlic hazelnut butter | parsley | baguette

### FRIED CAULIFLOWER\* 10 V | GF

battered | red chili glaze | celery | carrot | blue cheese

### WINGS\* 11 GF

buffalo | bbq | dry rub jerk | celery | carrot | blue cheese

### MUSSELS 14

leek | bacon | garlic | butter | herbs  
Belgian wit | baguette

### BUCK RAREBIT 10 V

tavern beer cheese | multigrain toast  
sunny-side-up egg | cornichon | chives

### CHARRED OCTOPUS\* 13 GF

crispy potatoes | smoked paprika aioli  
pickled onions | micro herbs

### SHRIMP COCKTAIL 14 GF

chilled poached jumbo shrimp | cocktail sauce | lemon

### BEEF CARPACCIO 14 GF

olive oil | capers | parmigiano reggiano | cracked pepper

### MUSHROOM TOAST 9

brioche | sherry | cream | truffle oil

\*cooked in 100% natural peanut oil | consuming raw or undercooked meats may increase your risk of foodborne illness

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## LAND

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We select only **Certified Angus Beef**, the highest quality USDA prime and choice cuts

### STEAK FRITES\* 32 GF

10oz angus strip | compound butter | pommes frites

### TAVERN STEAK 21 GF

8oz angus flat iron | local vegetables | fingerling potatoes

### TAVERN BURGER\* 15

9oz short rib burger ground in-house | Tillamook sharp cheddar | lettuce | tomato | caramelized onion | whole grain mustard aioli | brioche bun | pommes frites

### FILET MIGNON 39 GF

8oz angus | potato gratin | local vegetables | bordelaise

### CHICKEN MARSALA 18

broccolini | potato gratin

### PENNE ALLA VODKA 15 V/O

crushed tomato | bacon | peas  
cream | pecorino | basil

### AGED PRIME RIBEYE 75 GF

for two

22oz bone-in angus | hand trimmed  
choice of two sides and a signature sauce

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## SIDES

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### POTATO GRATIN 7 V | GF

### FINGERLING POTATOES 5 V | GF

### BROCCOLINI 6 V | GF

### POMMES FRITES\* 6 V | GF

### LOCAL VEGETABLES 5 V | GF

### HEIRLOOM CARROTS 6 V | GF

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## SEA

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### SPAGHETTI & CLAMS 17

garlic | white wine | parsley | red chili

### FAROE ISLAND SALMON 22 GF

blackened | béarnaise butter | succotash  
sweet potato puree

### DAY BOAT SCALLOPS 24 GF

local vegetables | parsnip puree | salsa verde

### BARRAMUNDI 26 GF

heirloom carrots | carrot top chimichurri  
fingerling potatoes

### FISH & CHIPS\* 17

Icelandic cod | old bay | tartar | coleslaw

### CRAB CAKE 32

tartar | local vegetables | fingerling potatoes

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\*\*item caught and frozen at source to ensure safety and integrity of quality

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## GARDEN

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### IMPOSSIBLE BURGER\* 15 V

a burger made entirely of plants | lettuce | tomato  
caramelized onion | sesame bun | pommes frites

### CAULIFLOWER STEAK 15 V | GF

shawarma spices | carrot and arugula salad  
hazelnuts | tahina

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## SALADS

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add chicken 6 | shrimp 8 | salmon 10 | steak 10

### CAESAR 9

hearts of romaine | croutons | parmigiano reggiano

### HOUSE 8 V

little gem | raw vegetables | croutons | house vinaigrette

### BEETS 12 V | GF

candied walnuts | Yellow Springs aged goat cheese  
Radici Gardens radish sprouts | truffle | lemon

### WEDGE 11 GF

bacon | Point Reyes blue cheese | sundried tomato  
buttermilk blue cheese dressing | chives

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## CHEF'S PRIX FIXE 27

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### choice of starter

snapper soup | lobster bisque  
house salad | caesar salad

### choice of entree

tavern steak | chicken marsala

### choice of dessert

dark chocolate mousse  
sour cream cheesecake

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## DESSERT

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Handmade on premise daily

### APPLE CRISP 9

brown sugar oats | à la mode

### HOT FUDGE SUNDAE 9 GF

maraschino cherry | whipped cream | malt | peanuts

### CRÈME BRÛLÉE 8 GF

tahitian vanilla bean | burnt sugar

### RUM RAISIN RICE PUDDING 6 GF

golden raisins | cinnamon | whipped cream

### SOUR CREAM CHEESECAKE 7

graham cracker crust | fresh raspberries

### DARK CHOCOLATE MOUSSE 8 GF

fresh raspberries | whipped cream

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## PLATS DU JOUR

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### monday

#### WINGS 5

10 wings | buffalo, bbq, dry rub jerk  
carrot | celery | blue cheese

### wednesday

#### PEEL & EAT SHRIMP 10/17

steamed & served hot | \$3 Modelos

### saturday

#### PRIME RIB 22/29

baked potato | local vegetables  
horseradish sauce

### tuesday

#### OYSTERS

buck-a-shuck  
seasonal varieties

### thursday

#### BURGER & BEER 15

9 oz short rib burger ground in-house  
and a pint of craft beer

### sunday

#### TAVERN MEATLOAF 14

prime beef and ground pork  
whipped potatoes | butter peas | gravy

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