



RESTAURANT WEEK DINNER 60
WINE BOTTLE 45
(RED OR WHITE)

APPETIZERS

(Choice of One)

TAVERN BLACK BEAN SOUP (V)

Pico de Gallo, Spiced Crème Fraiche

TREVISIO, ARUGULA & ENDIVE SALAD (V, GF)

Golden Balsamic Vinaigrette, Crispy Cheese Frico

CARAMELIZED GARLIC SHRIMP

Green Garlic Butter, Toasted Ciabatta Bread Crumbs

MAIN COURSES

(Choice of One)

HEARTH BAKED CHATHAM CODFISH (GF)

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, Roasted Oyster Mushrooms

“OUR ROASTED CARROT ENTRÉE” (VG, GF)

Rosemary Roasted Carrots, Carrot Ginger Purée, Watercress Pesto

DESSERT

(Choice of One)

NEW YORK CHEESECAKE (V, GF)

Blueberry Compote, Lemon Curd

WARM APPLE CRISP (VG)

Vanilla Whipped Cream, Caramel Sauce

CARROT CAKE (V)

Cream Cheese Icing, Caramelized Pineapple

Bill Peet Executive Chef



RESTAURANT WEEK LUNCH 45
WINE BOTTLE 35
(RED OR WHITE)

APPETIZERS

(Choice of One)

TAVERN BLACK BEAN SOUP (V)

Pico de Gallo, Spiced Crème Fraiche

BABY SPINACH SALAD

Smoked Maple Bacon Lardons, Garlic Croutons,
Dijon Mustard Vinaigrette

GRILLED PORTOBELLO MUSHROOM FLATBREAD (V)

Fontina Cheese, Balsamic Vinaigrette

MAIN COURSES

(Choice of One)

PAN ROASTED MEDALLIONS OF MONKFISH

“Minestrone” Sauce

GRILLED ANGUS SKIRT STEAK (GF)

Roasted Corn & Blistered Red Pepper Polenta, Chimichurri Sauce

“OUR ROASTED CARROT ENTRÉE” (VG, GF)

Rosemary Roasted Carrots, Carrot Ginger Purée, Watercress Pesto

Bill Peet Executive Chef