

STARTERS

SKILLET CORNBREAD V baked fresh daily, honey butter	5.95
TAVERN CHILI GF diced sirloin, ground beef, red beans, cheddar jack cheese, sour cream, scallions, tortilla strips	9.95
FRIED PICKLES GF V crispy dill pickles, creole seasoning, black pepper ranch	11.50
STICKY RIBS GF general tso sauce, sesame seeds, scallions, cilantro	15.95
TWICE-BAKED POTATO DIP GF whipped potato, cheddar jack cheese, bacon, scallions, jalapeño sour cream, house-made potato chips	13.50
MESQUITE WINGS GF marinated bone-in mesquite wings, carrots, celery <i>Choice of</i> sweet thai w. sriracha aioli, 11 herbs and spices dry rub w. black pepper ranch, or buffalo w. blue cheese sauce	16.50
RED HEAT NACHOS GF V house-fried corn tortillas, corn and black bean salsa, pickled jalapeños, diced tomatoes, cheddar jack cheese, scallions, cilantro, queso drizzle <i>Add</i> chicken, BBQ pulled pork, or chili 3.95, guacamole 2.50	16.50
BONELESS TENDERS GF hand-breaded chicken tenders, carrots, celery <i>Choice of</i> buffalo w. blue cheese sauce, sweet thai w. sriracha aioli, or classic w. honey mustard	16.50
BUFFALO CHICKEN SPRING ROLLS GF diced chicken, cheddar cheese, buffalo sauce w. blue cheese sauce, carrots, celery	14.95
JUMBO TATER TOTS GF bacon cheddar tater tots, jalapeño sour cream	12.95
BIG A** PRETZEL V ginormous bavarian pretzel w. honey mustard and queso sauce	14.95
FRENCH ONION DIP GF V caramelized onions, charred red onions, sour cream, scallions, house-made potato chips	11.50
BANG BANG BROCCOLI GF V general tso sauce, sesame seeds, sriracha aioli, scallions, cilantro	12.95

GREENS

CAESAR SALAD GF romaine, house-made croutons, american grana, old-school caesar dressing	12.95
GREEK SALAD V mixed greens, cucumbers, red onions, grape tomatoes, olives, toasted chickpeas, local feta cheese, greek dressing, everything pita chips	14.95
COBB SALAD GF romaine, grape tomatoes, cucumbers, red onions, applewood-smoked bacon, blue cheese crumbles, hard-boiled egg, black pepper ranch dressing	15.95
SPINACH & BEET SALAD GF V spinach, arugula, sliced apples, golden beets, quinoa, charred onions, feta cheese, pepitas, honeycrisp apple vinaigrette	15.95

Add to any greens

grilled or crispy chicken 7.50, turkey tips 8.50, steak tips* or grilled salmon* 10.50

BOWLS

SESAME GINGER CHICKEN BOWL GF general tso-glazed chicken, broccoli, rice and quinoa mix, julienned vegetables, scallions, cilantro, toasted almonds, ginger soy dressing, sriracha aioli <i>Swap</i> chicken for salmon* 4.00	20.95
SOUTHWEST STEAK & AVOCADO BOWL* GF marinated tips, roasted zucchini, peppers, and onions w. rice and quinoa mix, corn and black bean salsa, spinach, cotija cheese, tortilla strips, cilantro, ancho crema, chipotle lime vinaigrette, grilled avocado, tajín	24.95
AHI TUNA BANH MI BOWL* GF seared tuna, cucumbers, red peppers, carrots, edamame and ponzu rice, scallions, cilantro, mint, chili sauce, garlic aioli	24.95
ROASTED VEGETABLE BOWL GF V roasted asparagus, grape tomatoes, corn, zucchini and fennel w. rice and quinoa mix, arugula, red onions, goat cheese, almonds, lemon tahini dressing, grilled lemon <i>Add to any bowl</i> grilled or crispy chicken 7.50, turkey tips 8.50, steak tips* or grilled salmon* 10.50	19.95

BURGERS & SANDWICHES

Gluten-free buns & wraps available

CLASSIC BURGER* lettuce, tomato, red onions, american cheese	16.95
BBQ BURGER* applewood-smoked bacon, cheddar cheese, onion strings, brown sugar BBQ sauce	17.95
FARMHOUSE BURGER* applewood-smoked bacon, fried sunny egg, american cheese, garlic aioli	17.95
VEGGIE BURGER V guacamole, arugula, tomato, corn and black bean salsa, pickled jalapeños, cheddar cheese, ancho mayo	17.00
BAJA FISH TACOS fried haddock, lettuce, cotija cheese, pineapple salsa, spicy aioli	17.50
CHICKEN BIRRIA TACOS braised chicken, cheddar jack cheese, onions, cilantro, chipotle sauce, flour tortillas, dipping broth	18.95
GRILLED CHICKEN PESTO MELT arugula, mozzarella cheese, olive relish, pesto aioli, ciabatta bread	17.50
NASHVILLE HOT FRIED CHICKEN buttermilk fried chicken, nashville hot seasoning, lettuce, pickles, honey butter	17.50
HONEY MUSTARD CHICKEN WRAP buttermilk fried chicken, applewood-smoked bacon, lettuce, tomato, red onions, cheddar jack cheese, honey mustard, honey wheat wrap	16.95
CHIPOTLE TURKEY MELT dry-rubbed turkey, roasted red peppers, spinach, mozzarella, chipotle sauce, toasted challah	17.50
PULLED PORK GRILLED CHEESE smoked in-house, pickled red onions, cheddar cheese, brown sugar BBQ sauce, toasted challah	18.95

Choose a side french fries, onion strings, rice and quinoa mix,
broccoli, green beans GF | V

Sub sweet potato fries, parmesan fries, mesquite cauliflower GF | V 0.95

Add extra patty GF 7.95, mesquite peppers or onions GF | V 0.95,
applewood-smoked bacon GF 1.50

MAINS

ROASTED STEAK TIPS* GF 3/4lb marinated tips, house-made steak sauce, broccoli, garlic mashed potatoes <i>Add</i> mesquite onions and peppers 1.95	28.95
GRILLED TURKEY TIPS GF marinated turkey tips, ancho crema, street corn, lemon rice <i>Add</i> mesquite onions and peppers 1.95	26.95
RIBEYE STEAK* GF asparagus, garlic mashed potatoes, tavern butter	34.95
BAKED HADDOCK GF kettle chip topping, sun-dried tomato beurre blanc, green beans, lemon rice	22.95
BBQ CHICKEN & RIBS GF 1/2 rack of ribs, BBQ chicken, brown sugar BBQ sauce, coleslaw, french fries	25.95
ROASTED SALMON* GF summer corn succotash, roasted zucchini and red peppers, edamame, potato and cauliflower puree, pesto	27.50
SOUTHERN FRIED CHICKEN GF half chicken, buttermilk, thyme, white bacon gravy, green beans, garlic mashed potatoes	24.95
CHEESY MAC V house-made cheese sauce, kettle chip crust <i>Add</i> buffalo chicken or BBQ pulled pork 3.00 <i>Gluten-free pasta available</i>	15.95
HAND-BREADED CHICKEN TENDERS GF served w. french fries <i>Choice of</i> honey mustard, general tso, BBQ, or nashville hot w. honey butter <i>Add to any entree</i> chicken tenders GF 7.50, side salad GF V 6.95	19.95

SIDES

MESQUITE CAULIFLOWER GF V	6.95
FRENCH FRIES GF V	5.95
PARMESAN FRENCH FRIES GF V	6.95
SWEET POTATO FRIES GF V	6.95
GARLIC MASHED POTATOES GF V	6.95

GF - GLUTEN FREE | V - VEGETARIAN

All dishes can be made GF. Please ask your server.