

TWO COURSE LUNCH 25

Course one

SCOTCH EGG

berkshire pork sausage, fresh herbs, arugula & english mustard aioli

FRENCH ONION SOUP

bone broth, havarti, provolone, house crouton

BUFFALO CHICKEN EGGROLLS

bleu cheese fondue

Course two

TAVERN SALAD

kale, brussels, olives, feta, quinoa, drunken cherries, granola & poppyseed vinaigrette

DOUBLE SMASHBURGER

american, smoked thick-cut bacon, diced onion & pickles

SOUTHERN CHICKEN SANDWICH

pimento, smoked guajillo pepper aioli, greens, fried green tomatillo crunch

sandwiches served with choice of hand-cut fries or dressed market greens





THREE COURSE DINNER 45

Course one

SCOTCH EGG

berkshire pork sausage, fresh herbs, arugula & english mustard aioli

FRENCH ONION SOUP

bone broth, havarti, provolone, house crouton

BUFFALO CHICKEN EGGROLLS

bleu cheese fondue

Course two

BEEF & MUSHROOM PIE

roasted yukon gold potato, caramelized onions, mushrooms & flaky pie crust

ROASTED STATLER CHICKEN

broccolini, portobello mushroom, butter beans & roasted tomato demi

ASPARAGUS & SWEET PEA TAGLIATELLE

charred tomatillos, green onion, extra virgin olive oil & fresh herbs

GRILLED CHICKEN TAVERN SALAD

kale, brussels, olives, feta, quinoa, drunken cherries, granola

& poppyseed vinaigrette

Course three

WARM STICKY TOFFEE PUDDING

served with vanilla ice cream