



RESTAURANT WEEK LUNCH \$20

SPECIALTY COCKTAIL \$14

MIA

knob creek, montenegro amaro, aperol, lemon

FIRST COURSE

WHIPPED FETA

za'atar, olive oil, sherry roasted beets, sumac, dill, toasted Mighty Bread sourdough

CLAM CHOWDER

cup of new england style clam chowder, bacon, scallions

CHICORY + NAPA SALAD

honeycrisp apple, fennel, marcona almonds,
medjool date-aged sherry dressing, shaved manchego

SECOND COURSE

TAVERN BRISKET DIP

braised wagyu brisket, griddled onions, funky cheese blend,
sarcone's sesame roll, horseradish crème fraîche, jus for dippin'

THE ARTICHOKE SANDWICH v

seared artichoke, roasted portobello, lettuce, american cheese, griddled onions,
brioche bun, tavern sauce, Green Meadow Farm half sour kirby

JACK'S BURGER

la frieda double smash patties, american cheese, griddled onions,
sesame seed bun, tavern sauce, Green Meadow Farm half sour kirby

VEGGIE BOWL v

six-minute egg, seared broccoli, pickled peppers, sweet potato, spiced chickpeas,
kale, avocado, radish, pepitas, warm grains, miso-tahini dressing

RICHETTE + SAUSAGE

house ground fennel sausage, garlic, broccoli, crushed chile, white wine, basil, parmesan

CRESTE RIGATE v

seared mushrooms, butternut squash, garlic greens, arugula-almond pesto, whipped feta

CHICKEN SCHNITZEL "CAESAR"

crispy parmesan crusted chicken breast, anchovy-lemon dressing, gem lettuce,
fennel, parmesan, olive oil bread crumbs

TAVERN PIZZA

party cut + easy to share, pizzas come out as ready!

CHEESE + CHEESE v

jersey tomato sauce, mozzarella, provolone, caciovacalvo, basil, sicilian oregano

PEPPERONI + OREGANO

red sauce, mozzarella, flowering oregano, ezzo pepperoni cups, mozzarella, parmesan

MUSHROOM + GARLIC v

white sauce, vampire slayer cheddar, mozzarella, thyme, parmesan, charred red onion

SAUSAGE + LONG HOTS

red sauce, mozzarella, provolone, basil, fennel sausage, pickled long hots