

RAW GF S

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| Sweet Petite Oysters, Martha's Vineyard ½ dozen dozen | Crystal Chilled Tower 95 | Poached Shrimp 18 |
| Natural pine island mignonette 24 48 | 6 east coast oysters | cocktail sauce, lemon, spicy aioli |
| Vietnamese chili, soy, sesame 26 52 | 6 middleneck clams | Steak Tartare 24 |
| Roasted bone marrow breadcrumb 28 54 | 4 shrimp cocktail | cornichon, egg, onion, toast |
| | 1 ¼lb chilled lobster | |

SMALL

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| French Onion Soup gruyere, chives | 16 |
| Onion Dip vegetable crudité V GF | 18 |
| Lacinto Kale Salad castelvetrano olives, toasted almond, feta V GF N | 16 |
| Whipped Ricotta butternut squash, grilled bread V | 16 |
| Mixed Green Salad shaved vegetables, green goddess dressing V | 17 |
| Korean Fried Chicken Wings scallion, fresno peppers | 20 |
| Lamb Shoulder Birria onion, cilantro, lime | 21 |
| Charred Pork Ribs chili caramel, toasted sesame seeds N | 18 |

TAVERN SIGNATURES

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| Roasted Squash Agnolotti sage, toasted hazelnuts V N | 27 |
| Crispy-skin Salmon Raja's butter curry, rice, cucumber GF | 32 |
| Crispy Fried Chicken creamed swiss chard, buttermilk biscuit, sauces | 28 |
| Tavern Burger white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries | 24 |



LARGE

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| Cauliflower Steak whipped ricotta, apple + fresh herb slaw V GF N | 25 |
| New Jersey Black Bass fennel, clam bouillabaisse, potato GF S | 36 |
| Swordfish smoked eggplant + roasted pepper salad | 34 |
| Grilled Pork Tomahawk broccolini, iberico ham, chimmichurri GF | 52 |
| Beef Short Rib brown butter parsnip, root vegetable gremolata GF | 36 |
| Filet Mignon au poivre, potato purée GF | 58 |
| Grilled Steak Frites strip steak, shishito aioli, beef fat potato wedges | 60 |

SIDES 12

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| Beef Fat Potato Wedges horseradish, chives GF | Tater Tots V | Honey Roasted Carrots herb yogurt, sesame V GF N |
| Grilled Broccolini roasted garlic butter V | Creamed Swiss Chard V GF | Potato Purée V GF |

V Vegetarian

GF Gluten Free

S Contains Shellfish

N Contains Nuts or Seeds

Please inform your server of any allergies. Dinner is served from 5:00 - 10:00pm. A 3% credit card processing fee will apply.