

RAW GF S

Sweet Petite Oysters, Martha's Vineyard ½ dozen dozen	
Natural pine island mignonette	24 48
Vietnamese chili, soy, sesame	26 52
Roasted bone marrow breadcrumb	28 54

Poached Shrimp	18
cocktail sauce, lemon, spicy aioli	
Steak Tartare	24
cornichon, egg, onion, toast	

SMALL

French Onion Soup gruyere, chives	16
Lacinto Kale Salad castelvetro olives, toasted almond, feta V GF N	16
Mixed Green Salad shaved vegetables, green goddess dressing V	17
Korean Fried Chicken Wings scallion, fresno peppers	20
Charred Pork Ribs chili caramel, toasted sesame seeds N	18

TAVERN SIGNATURES



Roasted Squash Agnolotti sage, toasted hazelnuts V N	27
Crispy-skin Salmon Raja's butter curry, rice, cucumber GF	32
Tavern Burger white cheddar, tomato, bacon, iceberg, onion, special sauce, sesame bun, fries	24

LARGE

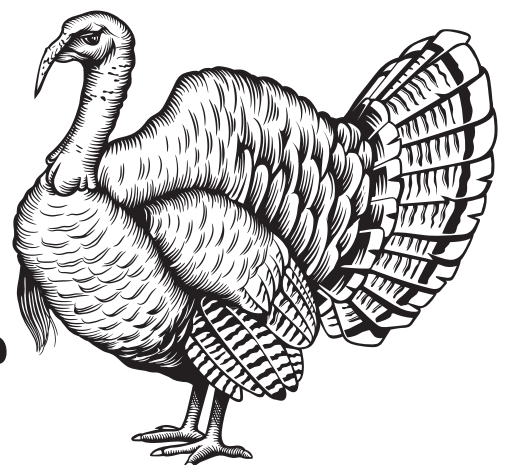
Cauliflower Steak whipped ricotta, apple + fresh herb slaw V GF N	25
New Jersey Black Bass fennel, clam bouillabaisse, potato GF S	36
Beef Short Rib brown butter parsnip, root vegetable gremolata GF	36
Filet Mignon au poivre, potato purée GF	58
Grilled Steak Frites strip steak, shishito aioli, beef fat potato wedges	60

Thanksgiving Turkey	35
pumpkin seed stuffing, mashed potato, brussels sprouts + bacon, cranberry sauce	

DESSERT

Warm Honeycrisp Apple Pie warwick valley apples, caramel, vanilla bean ice cream	13
Flourless Chocolate Cake dark chocolate ganache, berries GF	13
Pumpkin Pie chantilly cream	13

HAPPY Thanksgiving



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.