

AUTUMN SUPPER

STOCKS & GREENS

Fall Soup Selection 8

New England Clam Chowder 8

Beets & Frisee

Radish, Crispy Goat Cheese

& Passion Fruit Dressing 14

Tavern Chop

Radicchio, Bay Shrimp, Bacon, Corn, Avocado,

Tomato, Heart of Palm & Egg 16

Hen of the Wood Mushrooms *

Poached Egg, Frisee, Brussels Sprouts, Pork Belly

& Truffle Vinaigrette 16

SMALL PLATES

Grilled Artichoke

Roasted Chili Aioli 16

Warm Brie

Cranberry Jam & Grilled Sourdough 18

Grilled Peaches

Heirloom Tomatoes, Burrata,

Candied Pumpkin Seeds & Balsamic Glaze 16

Smoked Octopus*

Andouille Sausage, Romesco, Olives, Artichokes

& Chili Oil 16

Steak & Cheese Carpaccio *

Blue Cheese, Capers, Arugula, Bell Peppers

& Black Truffle Shavings 21

Bone Marrow & Escargot

Herb Butter & Spicy Greens 20

The Lox *

Red Onions, Fennel, Pastrami Spice,

Dill Crème Fraiche 18

HARVEST

Gnocchi

Rapini, Sautéed Mushrooms, Truffle

& Duxelle 22

Pumpkin Sage Ravioli

Applewood Smoked Bacon, Arugula

& Brown Butter 24

Mushroom Muffin *

Sweet Bread, Spinach, Artichoke

& Mornay 22

SEA

Maine Lobster Pasta *

Squid Ink Tagliatelle, Cherry Tomatoes

& Roasted Pepper Marinara 32

Bone Marrow & Scallop Polenta *

Truffle Gravy 36

FOWL

Seared Duck Breast & Duck Confit *

Wild Rice, Pumpkin & Cranberry Jam 32

Herb Roasted Chicken

Fontina, Spinach, Mushrooms

& Truffle Yukon Mash 28

BEAST & GAME

Smoked Prime Rib *

Red Potatoes, Fall Vegetables, Horseradish Cream

& Au Jus 34

Braised Shortrib *

Garlic Yukon Mash, Rapini

& Cabernet Demi Glaze 35

Tavern Burger *

Bacon - Onion Marmalade, Gruyere, Frisee,

Tomato & Brioche 18

Baked Porkchop *

Garlic Yukon Mash & Cream of Mushroom Gravy 28

Bacon Wrapped Pork Tenderloin *

Pumpkin Puree, Cherry Tomatoes, Green Beans

& Honey Maple Rosemary Glaze 28

Lamb Shank *

Tomato Jam, Polenta, Green Beans

& Garlic Rosemary Jus 32

SIDES

House Made Cornbread

Honey Maple Rosemary Glaze & Jalapeño Butter 8

Truffle'd Mashed Potatoes 8

Oxtail Mac & Cheese

Smoked Gouda Mornay 12