

SUMMER LUNCH

STOCKS & GREENS

New England Clam Chowder 8

Beets & Frisee

*Radish, Orange, Goat Cheese Mousse
& Passion Fruit Dressing* 14

Tavern Chop

*Bay Shrimp, Bacon, Corn, Avocado, Tomato,
Heart of Palm & Egg* 16

Livestock Wedge

*Lamb Bacon, Tomato, Red Onions
& Chive Ranch* 14

SPRING ENTREES

Garlic Shrimp Scampi

*Herb Tagliatelle, Shallot, Garlic
& Cherry Tomatoes* 20

Grilled New York Steak *

*Chicory, English Peas, Asparagus, Garlic
& Lemon Oil* 21

Fish & Chips *

House Pickles & Old Bay Aioli 20

Pan Roasted Salmon *

Cajun Succotash, Arugula & Dill Vinaigrette 21

Pork Cutlet *

*Yukon Gold Mash Potatoes, Green Beans
& Mushroom Gravy* 20

SANDWICHES

Maine Lobster Roll

Brown Butter Hollandaise & House Made Brioche 23

Braised Beef Tongue

Grilled Onion, Provolone & Au Jus 18

Tavern Burger *

*Bacon Onion Marmalade, Gruyere, Frisee,
Tomato & Brioche Bun* 20

Smoked Prime Rib Dip *

*Roasted Garlic, Onions, Peppers, Provolone
& Au Jus* 18

Maryland Crab Club *

Bacon, Avocado & Old Bay Aioli 20

Buttermilk Fried Chicken

Fennel Slaw, Cajun Aioli & Texas Toast 18

BEVERAGES *Non - Alcoholic*

Green Apple & Herb Shrub 5
Sugar & Apple Cider Vinegar

Lavender Grapefruit Soda 5
Honey & Soda

Livestock Black Cherry Cacao Soda 4
Luxardo Maraschino Cherry Syrup

Maui Brewing Co. Root Beer 4

Maui Brewing Co. Ginger Beer 4

Pomegranate & Thyme Sweet Tea 4

Unsweetened Black Iced Tea 3

Classic Pop 3
Coke, Diet Coke, Ginger Ale & Sprite