
SUMMER SUPPER

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, Tomatoes, Red Onions
& Chive Ranch* 14

SMALL PLATES

Burrata & Pesto

*Oven Roasted Tomato, Sunflower Seeds
& Grilled Sourdough* 16

Maryland Blue Crab Cakes *

Pea Puree & Old Bay Aioli 18

Smoked Octopus *

*Andouille Sausage, Romesco, Olives,
Artichokes & Chili Oil* 16

Bourbon & Bone Marrow

Roasted Garlic, Mushrooms & Crostini 20

House Made Cornbread

*Honey - Rosemary Glaze
& Jalapeño Butter* 8

HARVEST, SEA & FOWL

Ricotta Gnocchi

*Bacon, Cherry Tomato, English Pea, Tinkerbell Pepper,
Basil & Smoked Tomato Broth* 28

Maine Lobster Pasta *

*Herb Tagliatelle, Arugula, Basil, Tinkerbell Peppers,
& Bourbon Lobster Crème* 36

Charred Salmon *

*Yukon Gold Mashed Potato, Green Beans,
Fennel Slaw & Lobster Gravy* 32

Seared Duck Breast & Confit *

Sweet Potato Risotto, Asparagus & Apricot Jam 34

Herb Roasted Chicken

*Fontina, Spinach, Mushrooms
& Truffle Yukon Mash* 28

BEAST & GAME

Smoked Prime Rib *

*Summer Vegetables, Horseradish Cream
& Au Jus* 36

Grilled Filet Mignon *

*Potato Mousse, Asparagus, Shallot Butter
& Bourbon Demi* 42

Bacon Wrapped Pork Tenderloin *

Cajun Succotash & Honey - Rosemary Glaze 32

Grilled Rack of Lamb *

Root Vegetables, Balsamic & Mint Pan Jus 42

Smoked Lamb Neck *

*Pea Puree, Cauliflower, Artichoke Hearts,
Radish & Sunchokes* 36

Tavern Burger *

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