

TAVERN IN THE SQUARE

function menu

STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SEASONAL VEGETABLES + DIP 55/110

[GF/V] heirloom carrots, celery, cucumber, and cauliflower accompanied by ranch dipping sauce

CHEESE + CRACKERS 65/130

[V] aged cheddar, fresh mozzarella, swiss, assortment of whole grain crackers

GUACAMOLE + SALSA 55/110

[GF/VEGAN] scratch-made hass avocado guacamole, fresh salsa, ripe tomatoes, chilis, lime. house-cooked tortilla chips

LEMON TAHINI HUMMUS 50/100

[GF/V] crispy chick peas, heirloom carrots, chips

CRAB RANGOON 65/130

mango habañero duck sauce

NACHOS 70/140

[GF/V] tres quesos, jalapeños, tomatoes, crema, salsa + sour cream on the side (add chicken +30 or guacamole +15) (sub plant-based cheese 80/155)

BANG BANG BROCCOLI 60/120

[GF/VEGAN] tempura broccoli, sweet + spicy chili garlic sauce, fried garlic, scallion

FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

CRISPY BRUSSELS SPROUTS 60/120

[GF/V] black garlic truffle aioli

CHICKEN QUESADILLA 65/130

tres quesos, cilantro, salsa, crema (add guacamole +15) (sub plant-based cheese 75/145)

ES PROVISIONS BELGIAN PRETZELS 60/120

[V] local apple slices, beer cheese fondue

TRUFFLE TOTS 65/130

[GF/V] rosemary, truffle oil, shaved parmesan

BUFFALO CAULIFLOWER 65/130

[GF/VEGAN] pickled celery, blue cheese

SMOKED WINGS 70/140

[GF] your choice of honey sriracha, buffalo, stone ground honey mustard, miso honey, or plain (regular 40 each / large 80 each)

CORNFLAKE FRIED CHICKEN TENDERS 65/130

[GF] fresh chicken tenderloins lightly breaded and tossed in your choice of honey sriracha, buffalo, stone ground honey mustard, miso honey or plain (regular 40 each / large 80 each)

PIZZAS SERVE 2 PEOPLE

CLASSIC PIZZA 13

[V] 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +3) (sub plant-based cheese +1)

BBQ CHICKEN PIZZA 14

bbq sauce, sharp provolone, fire roasted corn, bacon, onion jam (sub gluten-free crust +3) (sub plant-based cheese +1)

PUMPKIN & GOAT CHEESE PIZZA 14

[V] caramelized onions, pumpkin seed pesto, hot honey (sub gluten-free crust +3) (sub plant-based cheese +1)

GREENS

REGULAR SERVES 10-15 / LARGE SERVES 20-25
SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

CAESAR 60/120

[V] romaine lettuce, parmesan lemon dressing, focaccia croutons

CHOPPED GREEK 80/160

[V] romaine, veggies, roasted chickpeas, mint, toasted pita, kalamata olives, feta, lemon tahini dressing

KALE + QUINOA 90/180

[GF/V] heirloom carrots, roasted beets, sprouted peas, goat cheese, sunflower seeds, cider honey vinaigrette

STEAK + AVOCADO* 160/320

[GF] adobo grilled tenderloin, romaine lettuce, black bean & corn salsa, tomatoes, tortilla strips, cilantro ranch

TOP IT OFF

GRILLED CHICKEN 60/120

GRILLED SALMON 90/180

GRILLED SLICED TENDERLOIN 120/240

GRILLED STEAK TIPS 100/200

SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH
SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

AGAVE LIME CHICKEN 65/130

pepperjack cheese, tomato jam, avocado, shredded romaine, chipotle aioli

MEDITERRANEAN CHICKEN 65/130

tomato + cucumber salad, hummus, lemon tahini dressing, grilled naan

CORNFLAKE FRIED CHICKEN 65/130

cobb smoked bacon, cheddar, shredded romaine, mustard barbeque sauce

CHICKEN SALAD 65/130

shaved green apple, Cabot cheddar, cranberry mustard, romaine

CHICKEN + WAFFLES 65/130

butter milk fried chicken sandwiched between waffles

TAVERN BURGER* 65/130

toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 65/130

[GF] crispy bacon, cheddar, jalapeño, tomato relish, chipotle aioli

BLACKENED BACON + BLUE BURGER* 65/130

cajun spice, bacon, ale braised onions, blue cheese

TURKEY BURGER 65/130

100% breast meat burger, lettuce, tomato

BEYOND BURGER 75/150

[VEGAN] plant-based alternative burger that eats like meat

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PISCATARIAN [GF] SPICY DISH

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

BOWLS

REGULAR SERVES 10-15 / LARGE SERVES 20-25
SUB PLANT-BASED CHEESE (REGULAR +10/LARGE +15)

QUINOA 160/320

[GF/V] roasted cauliflower, winter squash, beets and broccoli, kale, avocado, goat cheese, crispy carrots

COUNTRY FRIED COBB 180/360

[GF] buttermilk fried chicken, romaine, egg, bacon, avocado, blue cheese, tomato, balsamic vinaigrette

SESAME SALMON* 220/440

[GF/P] jasmine rice, roasted broccoli, avocado, mango salsa

MESQUITE CHICKEN 190/380

[GF] spiced black beans, cilantro rice, charred sweet peppers, roasted corn, avocado, cotija, crispy tortilla

carving station

SERVES 15-18

ROASTED BEEF TENDERLOIN

350

peppercorn-crusted beef tenderloin, slow roasted, horseradish cream

ROASTED ANGUS SIRLOIN

425

slow roasted sirloin with herb au jus, carved tableside for your guests' enjoyment

OVEN ROASTED TURKEY BREAST

190

cider pan jus, cranberry sauce

HERB ROASTED PORK LOIN

190

herb-crusted pork loin, slow roasted, chipotle-dijon mustard

MAINS

REGULAR SERVES 10-15
LARGE SERVES 20-25

BAYOU CHICKEN PASTA 180/360

[🔥/GF] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream

FISH + CHIPS 190/380

[GF/P] chip crusted haddock filet, house fries, slaw, tartar

GENERAL TSO'S CHICKEN 180/360

[🔥/GF] sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice

SIRLOIN STEAK TIPS* 240/480

[GF] bourbon tamari marinated steak tips cooked to your liking

MAC + CHEESE 160/320

[V] four cheeses, farm cream, buttery panko crumb crust

CIDER GLAZED SALMON* 240/480

[GF/P]

SIDES

REGULAR SERVES 10-15 / LARGE SERVES 20-25

HOUSE FRIES 30/60

SWEET POTATO FRIES 35/70

TOTS 35/70

GARLIC MASHED POTATOES 30/60

STEAMED BROCCOLI 25/50

ROASTED GREEN BEANS 30/60

GRILLED ASPARAGUS 45/90

STEAMED JASMINE RICE 30/60

CAULIFLOWER RICE 40/80

GLUTEN FREE PASTA 40/80

DESSERT

PRICED PER ITEM

FUDGE BROWNIE PLATTER 55 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

CHOCOLATE CHIP COOKIE PLATTER 55 (24 cookies)

warm chocolate chip cookies, chocolate fudge for dipping

10" CHOCOLATE LAYER CAKE 60

(serves 20 people) moist double layer cake filled with chocolate cream and finished with fudge frosting

9X12" TIRAMISU 80

espresso soaked lady fingers layered with sweetened mascarpone, ground bittersweet chocolate and cocoa

10" GF CHOCOLATE TORTE 70

(serves 20 people) decadent chocolate flourless torte made from a blend of four chocolates and finished with a ganache topping

GF CHOCOLATE CHUNK BROWNIES 65

(24 brownies) fudgy Honduran chocolate brownies, studded with chocolate chunks

GF CHOCOLATE CHIP COOKIES 65

(24 cookies) chocolate chunk cookies with chocolate fudge for dipping

GF CHOCOLATE CREAM WHOOPIE PIES 65

(18 hand pies) nostalgic vanilla cream filled chocolate whoopie pies