

TAVERN in the SQUARE

Micro Event Menu

STARTERS

served family style • recommend 2-3 per table

FRIED PICKLE CHIPS (G) (V) secret sauce - 22

GUACAMOLE (G) (VEGAN) GMO-free house tortilla chips - 23

WARM RUSSET POTATO CHIPS jalapeño popper cheese dip, bacon - 20

BANG BANG BROCCOLI (G) (VEGAN) tempura broccoli, sweet + spicy chili garlic sauce, fried garlic, scallion - 25

TRUFFLE TOTS (G) (V) rosemary, truffle oil, shaved parmesan - 25

BUFFALO CAULIFLOWER (G) (VEGAN) pickled celery, blue cheese - 25

CHICKEN QUESADILLA tres quesos, cilantro, salsa, crema - 23 (add guacamole +4)

SMOKED WINGS (G) your choice of honey sriracha (G), buffalo, stone ground honey mustard, bang bang (G) or plain - 26

CRAB RANGOON (P) mango habaero duck sauce - 22

CRISPY BRUSSELS SPROUTS (G) (V) chile maple gastrique - 23

NACHOS (G) (V) tres quesos, jalapeños, tomatoes, crema, salsa + sour cream on the side - 25 (add chicken +6 or guacamole +4)

CORNFLAKE FRIED CHICKEN TENDERS (G) your choice of honey sriracha (G), buffalo, bang bang (G), stone ground honey mustard or plain - 25

CLASSIC PIZZA (G) (V) four cheese blend, san marzano tomato sauce, fresh basil, evoo - 24 (gluten free cauliflower crust available +4)

BBQ CHICKEN PIZZA (G) bbq sauce, sharp provolone, fire roasted corn, bacon, onion jam - 26 (gluten free cauliflower crust available +4)

SQUASH + FIG PIZZA (G) (V) roasted butternut, Fontina Val D'Aosta, sage pesto, fig reduction - 29

STARTER SALADS

\$5/person

CAESAR (V)

KALE + QUINOA (G) (V)

HARVEST (V)

CHOPPED GREEK (V)

MAINS

choose any 5

BOWLS

QUINOA (G) (V) roasted cauliflower, butternut squash, beets, green beans, avocado, goat cheese, crispy carrots, leeks - 15 (add grilled chicken +4, seared salmon +7, grilled sliced tenderloin +8)

MESQUITE CHICKEN (G) spiced black beans, cilantro rice, charred sweet peppers, roasted corn, avocado, cotija, crispy tortilla - 19

PRETZEL CRUSTED CHICKEN wilted spinach, bacon, roasted squash, wild rice, cider dressing - 17

SANDWICHES + BURGERS

choice of warm russet chips or house fries • substitute sweet potato fries or tots +1 • gluten free roll available +2

AGAVE LIME CHICKEN (G) pepperjack cheese, tomato jam, avocado, shredded romaine - 14

MEDITERRANEAN CHICKEN tomato + cucumber salad, hummus, lemon tahini dressing, grilled naan - 14

CORNFLAKE FRIED CHICKEN (G) cobb smoked bacon, cheddar, shredded romaine, mustard barbecue sauce - 15

REUBEN corned beef, marble rye, emmentaler cheese, Maitland Farms kraut, 1000 Island - 16

TAVERN BURGER* (G) toasted potato roll, lettuce, tomato, secret sauce - 14.5

BLACKENED BACON + BLUE BURGER* cajun spice, bacon, ale braised onions, blue cheese 16

PICANTÉ BURGER* (G) (V) (P) crispy bacon, cheddar, tomato jalapeño relish, chipotle aioli - 15.5

BEYOND BURGER (G) (VEGAN) substitute this plant based meat alternative on any burger +2

GREENS

top it off! grilled chicken +4, salmon +7, grilled sliced tenderloin* +8

CAESAR (V) romaine lettuce, parmesan lemon dressing, focaccia croutons - 9.5

KALE + QUINOA (G) (V) heirloom carrots, roasted beets, sprouted peas, goat cheese, sunflower seeds, cider honey vinaigrette - 12.5

CHOPPED GREEK (V) romaine, veggies, roasted chickpeas, mint, toasted pita, kalamata olives, feta, lemon tahini dressing - 12.5

HARVEST (V) red leaf + chicory, local apple, dried cranberries, pretzel croutons, goat cheese, mustard ale vinaigrette. 14

ENTREES

BAYOU CHICKEN PASTA (G) (V) (P) spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream - 16.5 (substitute GF pasta for +1)

FISH + CHIPS (G) (P) chip crusted haddock filet, house fries, slaw, tartar - 17.5

SQUASH RAVIOLI (V) parmesan fondue, portabella crisps, sage brown butter, roasted delicata - 18

GENERAL TSO'S CHICKEN (G) (V) (P) sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice - 17

SIRLOIN STEAK TIPS* (G) (V) 12oz. tamari marinade, garlic mashed potatoes, roasted green beans - 22

MAC + CHEESE (V) four cheeses, farm cream, buttery panko crumb crust - 15 (add buffalo chicken, grilled chicken or bacon +3, sub GF pasta +1)

TERIYAKI SALMON* (G) (P) jasmine rice, sesame roasted asparagus, caramelized pineapple, thai chile - 23

DESSERT

\$8/person • choose one

WARM SKILLET CHOCOLATE CHIP COOKIE (V) molten fudge filling, vanilla ice cream, whipped cream

VANILLA CHEESECAKE (G) (V) warm spiced apples, caramel sauce, pecans

FLOURLESS CHOCOLATE CAKE (V) whipped chocolate mousse, shaved chocolate

TOFFEE WAFFLE SUNDAE (V) vanilla ice cream, hot fudge, crushed toffee, whipped cream

(V) VEGETARIAN OPTIONS

(P) PESCETARIAN OPTIONS

(G) (V) (P) SPICY DISH

(VEGAN) VEGAN OPTIONS

(G) AVAILABLE GLUTEN FREE

UPON REQUEST

*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.