

STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SEASONAL VEGETABLES + DIP 60/120

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

CHEESE + CRACKERS 70/140

[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

BAKED FETA DIP 65/130

[GF/V] olive oil pita, chickpeas, chili crunch, green olive tapenade

LEMON TAHINI HUMMUS 50/100

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

CRISPY SWEET POTATO PAKORA 75/150

[V/GF] chipotle dust, cilantro, curried Greek yogurt

CRAB RANGOON 70/140

mango habañero duck sauce

RISOTTO FRITTERS 70/140

[V/GF] local pumpkin, goat cheese, hot honey

NACHOS 75/150

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

BANG BANG BROCCOLI 65/130

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

SOUTHWEST TOTS 75/150

[GF] bacon, fire roasted corn, chipotle ranch, cotija cheese, scallions, cilantro, lime

FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

CHICKEN QUESADILLA 75/150

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

ES PROVISIONS BELGIAN PRETZELS 65/130

[V] local apple slices, beer cheese fondue

BUFFALO CAULIFLOWER 70/140

[🔥/GF/VEGAN] pickled celery, blue cheese

WINGS 75/150

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

CORNFLAKE FRIED CHICKEN TENDERS 70/140

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

PIZZAS SERVE 2 PEOPLE

CLASSIC PIZZA 15

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

BBQ CHICKEN PIZZA 16

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

CARAMELIZED PEAR & FONTINA PIZZA 17

[V] melty Maui onions, radicchio, pomegranate molasses (sub gluten-free crust +3) (sub plant-based cheese +1)

TAVERN IN THE SQUARE

function menu

GREENS

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

CAESAR 65/130

[V] romaine lettuce, caesar dressing, focaccia croutons

CHOPPED GREEK 85/170

[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, balsamic vinaigrette

STEAK + AVOCADO* 200/400

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

TOP IT OFF

GRILLED CHICKEN 70/140

GRILLED SALMON 120/240

GRILLED SLICED TENDERLOIN 160/320

GRILLED STEAK TIPS 180/360

SANDWICHES & BURGER SLIDERS

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

AGAVE LIME CHICKEN 80/160

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

NASHVILLE HOT FRIED CHICKEN 80/160

garlic aioli, pepper jack cheese, pickled carrot and daikon

TAVERN BURGER* 80/160

toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 80/160

[🔥] crispy bacon, pepperjack, jalapeño, tomato relish, chipotle aioli

BLACKENED BACON + BLUE BURGER* 80/160

cajun spice, bacon, caramelized onions, blue cheese

TURKEY SMASH BURGER 80/160

cheddar, herb stuffing, creamy slaw, jalapeño cranberry relish

BEYOND BURGER 80/160

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

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PISCATARIAN [🔥] 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 180/360

[GF/V] roasted broccoli + beets, brussels sprouts, chili roasted root vegetables, avocado, honey crisp dressed kale, goat cheese

COUNTRY FRIED COBB 200/400

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

SESAME SALMON* 240/480

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

MESQUITE CHICKEN 210/420

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

carving station

SERVES 15-18

ROASTED BEEF TENDERLOIN

395

peppercorn-crust beef tenderloin, slow roasted, horseradish cream

ROASTED ANGUS SIRLOIN

450

slow roasted sirloin with herb au jus

HERB ROASTED PORK LOIN

210

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

MAINS

REGULAR SERVES 10-15
LARGE SERVES 20-25

BAYOU CHICKEN PASTA 200/400

[🔥/GF] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (sub GF pasta 10/20)

FISH + CHIPS 210/420

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

GENERAL TSO'S CHICKEN 200/400

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

SIRLOIN STEAK TIPS* 260/520

[GF] house marinated steak tips cooked to your liking

MAC + CHEESE 170/340

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

ROASTED SALMON* 270/540

[GF/P]

SIDES

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HOUSE FRIES 40/80

SWEET POTATO FRIES 45/90

TOTS 45/90

GARLIC MASHED POTATOES 40/80

STEAMED BROCCOLI 40/80

ROASTED GREEN BEANS 40/80

STEAMED JASMINE RICE 40/80

GLUTEN FREE PASTA 40/80

DESSERT

PRICED PER ITEM

FUDGE BROWNIE PLATTER 75 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

CHOCOLATE CHIP COOKIE PLATTER 60 (24 cookies)

warm chocolate chip cookies, chocolate fudge for dipping

10" CHOCOLATE LAYER CAKE 65

(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 85

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

GF CHOCOLATE CHIP COOKIES 70

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

GF CHOCOLATE CREAM WHOOPIE PIES 85

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

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

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