

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

BAKED FETA DIP 60/120

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

LEMON TAHINI HUMMUS 50/100

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

CRAB RANGOON 65/130

mango habañero duck sauce

PARMESAN RISOTTO FRITTERS 65/130

[GF/V] spring peas, lemon, smoked tomato vinaigrette

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

CHILI GARLIC RIBS 75/150

[GF] sweet + spicy Korean barbecue sauce, pickled pineapple

CHICKEN QUESADILLA 70/140

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 75/150

[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 70/140

[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 14.5

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

BBQ CHICKEN PIZZA 15.5

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

ARTICHOKE AND BURRATA PIZZA 16

[GF/V] grilled artichokes, burrata, roasted tomatoes, pesto (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 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 70/140

GRILLED SALMON 120/240

GRILLED SLICED TENDERLOIN 160/320

GRILLED STEAK TIPS 150/300

SANDWICHES & BURGER SLIDERS

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

AGAVE LIME CHICKEN 70/140

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

MEDITERRANEAN CHICKEN 70/140

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

FRIED GREEN TOMATO ABLT 70/140

crispy bacon, sriracha aioli, avocado, pickled watermelon

NASHVILLE HOT FRIED CHICKEN 70/140

garlic aioli, pepper jack cheese, pickled carrot and daikon

TAVERN BURGER* 70/140

toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 70/140

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

BLACKENED BACON + BLUE BURGER* 70/140

cajun spice, bacon, ale braised onions, blue cheese

TURKEY BURGER 70/140

100% breast meat burger, lettuce, tomato

BEYOND BURGER 70/140

[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 160/320

[GF/V] green beans, roasted beets, curried cauliflower, crispy sweet potatoes, 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* 240/480

[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

375

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

220

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 190/380

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

PICNIC RIBS 250/500

[GF] dilly beans, creamed corn, ranch roasted potatoes, watermelon

FISH + CHIPS 200/400

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

GENERAL TSO'S CHICKEN 190/380

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

SIRLOIN STEAK TIPS* 260/520

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

MAC + CHEESE 170/340

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

ROASTED 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 30/60

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 60 (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 70

(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 75

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

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