

# STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

## SEASONAL VEGETABLES + DIP 60/120

[GF/V] 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, tomatoes, chilis, lime, house-cooked tortilla chips

## LEMON TAHINI HUMMUS 50/100

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

## 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)

## STICKY CHICKEN QUINOA MEATBALLS 80/160

[GF] pineapple, sweet chili glaze, spicy aioli, scallions

## CRAB RANGOON DIP 85/170

mango drizzle, scallions, sesame wonton chips

## BANG BANG BROCCOLI 75/150

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

## SMOKIN' TOTS 75/150

[GF] chorizo, smokey corn, chipotle ranch, cotija cheese, scallions, cilantro, lime

## FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

## CHICKEN QUESADILLA 85/170

tres quesos, roasted peppers, black beans, cilantro, salsa, crema (add guacamole +15)

## BAVARIAN PRETZELS 85/170

[V] apple slices, beer cheese fondue

## BUFFALO CAULIFLOWER 70/140

[GF/VEGAN] pickled celery, blue cheese

## WINGS 100/200

[GF] your choice of honey sriracha 🌶️, buffalo 🌶️, parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

## CORNFLAKE FRIED CHICKEN TENDERS 90/180

[GF] fresh chicken tenderloins lightly breaded and your choice of honey sriracha 🌶️, buffalo 🌶️, parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

8 SLICES PER PIZZA

## CLASSIC PIZZA 15

[V] 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +2)

## BBQ CHICKEN PIZZA 16

bbq sauce, sharp provolone, smokey, bacon, caramelized onions (sub gluten-free crust +2)

## SEASONAL PIZZA 16

(sub gluten-free crust +2)

# TAVERN IN THE SQUARE

function menu

# GREENS

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## SIMPLE GREENS 75/150

[V] mixed greens, tomatoes, cucumbers, pickled carrots, daikon radish, croutons, balsamic vinaigrette

## CAESAR 75/150

romaine lettuce, caesar dressing, garlic herbed croutons

## CHOPPED GREEK 90/180

[V] romaine, feta, tomatoes, cucumbers, olives, chickpeas, toasted pita, mint, lemon tahini dressing

## STEAK + AVOCADO\* 220/440

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

### TOP IT OFF

GRILLED CHICKEN 70/140

ROASTED SALMON 120/240

GRILLED STEAK TIPS 170/340

# SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH

## NASHVILLE HOT FRIED CHICKEN 100/200

[GF] garlic aioli, pepper jack cheese, pickled carrot and daikon

## CHICKEN AVOCADO CLUB 120/240

Texas toast, grilled chicken, applewood smoked bacon, avocado, lettuce, tomato, chipotle aioli

## TAVERN BURGER\* 95/190

toasted potato roll, lettuce, tomato, secret sauce

## PICANTÉ BURGER\* 100/200

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

## BLACKENED BACON + BLUE BURGER\* 100/200

cajun spice, bacon, caramelized onions, blue cheese

[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

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### QUINOA 180/360

[GF/V] Seasonal vegetables, creamy whipped feta, lemon kale, zhoug, pickled onions

### SESAME SALMON\* 240/480

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

### MESQUITE CHICKEN 210/420

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

### AHI TUNA 250/500

[P] sesame seared tuna, scallion rice, grilled pineapple, kimchi, avocado, pickled vegetables, furikake aioli

## carving station

SERVES 15-18

### ROASTED BEEF TENDERLOIN

450

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

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### 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\* 255/510

[GF] house marinated steak tips cooked to your liking

### MAC + CHEESE 170/340

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

### ROASTED SALMON\* 160/320

[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 60/120

### STEAMED JASMINE RICE 40/80

### GLUTEN FREE PASTA 40/80

## DESSERT

PRICED PER ITEM

### FUDGE BROWNIE PLATTER 90 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

### CHOCOLATE CHIP COOKIE PLATTER 80 (24 cookies)

warm chocolate chip cookies, chocolate fudge for dipping

### 10" CHOCOLATE LAYER CAKE 80

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

### 9X12" TIRAMISU 110

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

### 10" GF CHOCOLATE TORTE 85

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

### GF CHOCOLATE CHUNK BROWNIES 110

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

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