

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] cheese & accoutrements

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 upon request] heirloom carrots, pita chips

BANG BANG BROCCOLI 75/150

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

CRISPY CHICKEN DUMPLINGS 80/160

sesame soy dipping sauce, scallion

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] beer cheese fondue

BUFFALO CAULIFLOWER 70/140

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

WINGS 100/200

[GF] your choice of honey sriracha 🔥, buffalo 🔥, parmesan garlic, bang bang, maple gochujang 🔥 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 🔥, maple gochujang 🔥, 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 16.5

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

SEASONAL PIZZA 16.5

(sub gluten-free crust +2)

TAVERN IN THE SQUARE

function menu

GREENS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

SIMPLE GREENS 75/150

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

CAESAR 75/150

romaine lettuce, caesar dressing, 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

REGULAR SERVES 10 / LARGE SERVES 20

GRILLED CHICKEN [GF] 70/140

ROASTED SALMON [GF] 120/240

SIRLOIN STEAK TIPS [GF] 170/340

SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH

KOREAN CRISPY CHICKEN 100/200

maple gochujang glaze, scallion slaw, kimchi pickles, garlic aioli

CRISPY RANCH CHICKEN 100/200

bacon, cheddar, lettuce, tomato, scallion ranch

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

BLACKENED BACON + BLUE BURGER* 100/200

cajun spice, bacon, caramelized onions, blue cheese

GLUTEN FREE SLIDER BUNS [GF] 36/72

[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

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, yuzu vinaigrette

carving station

SERVES 15-18

ROASTED BEEF TENDERLOIN

450

[GF] peppercorn-crust beef tenderloin, slow roasted, horseradish cream

HERB ROASTED PORK LOIN

210

[GF] 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

TUSCAN CHICKEN 200/400

[GF] mushroom wine sauce, caramelized onion, sundried tomatoes

MAC + CHEESE 170/340

[V] four cheeses, farm cream, buttery crumb crust (add bacon or buffalo chicken +20/+40)

ROASTED SALMON* 160/320

[GF/P] lemon vinaigrette

SIDES

ALL GLUTEN FREE

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HOUSE FRIES 40/80

SWEET POTATO FRIES 45/90

TOTS 45/90

ROSEMARY PARMESAN FRIES *garlic aioli* 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

GF CHOCOLATE CHIP COOKIE PLATTER 80 (24 cookies)

warm chocolate chip cookies

SEASONAL DONUT 80 (40 donut holes)

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

OUR ALLERGY COMMITMENT

At Tavern in Square, we are dedicated to serving our guests a variety of options while maintaining our commitment to allergen practices, including the provision of completely gluten-free, dairy-free, nut-free and shellfish-free fryers.

WE ARE PROUD TO BE A COMPLETELY NUT-FREE RESTAURANT.

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