TAVERN IN THE SQUARE

SMALL SERVES 10-15 / LARGE SERVES 20-25

SEASONAL VEGETABLES + DIP 60/120
[**GF/V**] carrots, celery, cucumber, and cherry tomatoes 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
heirloom carrots, pita chips
[**GF**] sub house made potato chips upon request

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

BRUSSEL SPROUTS 100/200
[**GF/V**] maple miso aioli, lemon

WINGS 120/240
[**GF**] your choice of honey sriracha 🔥, buffalo 🔥, parmesan garlic, bang bang, maple gochujang 🔥 or plain (small 40 each / large 80 each)

CORNFLAKE FRIED CHICKEN TENDERS 110/220
[**GF**] fresh chicken tenderloins lightly breaded and your choice of honey sriracha 🔥, buffalo 🔥, maple gochujang 🔥, parmesan garlic, bang bang, or plain (small 40 each / large 80 each)

8 SLICES PER PIZZA

CLASSIC PIZZA 16
[**V**] three cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +2)

BBQ CHICKEN PIZZA 17
bbq sauce, sharp provolone, smokey, bacon, caramelized onions (sub gluten-free crust +2)

MUSHROOM & RICOTTA PIZZA 17
[**V**] farm cheese, three cheese blend, herb roasted mushrooms, whipped ricotta, chile flakes
(sub gluten-free crust +2)

SMALL 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

SOUTHWEST STEAK* 230/460
[**GF**] sliced sirloin, mixed greens, grilled corn & scallion relish, avocado, tomatoes, cotija, jalapeno lime ranch, tajin

SMALL SERVES 10 / LARGE SERVES 20

GRILLED CHICKEN [**GF**] 70/140

ROASTED SALMON [**GF**] 160/320

SIRLOIN STEAK TIPS [**GF**] 235/470

SMALL 24 EACH / LARGE 48 EACH

KOREAN CRISPY CHICKEN 130/260
maple gochujang glaze, scallion slaw, kimchi pickles, garlic aioli

CRISPY RANCH CHICKEN 130/260
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* 140/280
toasted potato roll, lettuce, tomato, secret sauce

BLACKENED BACON + BLUE BURGER* 145/290
cajun spice, bacon, caramelized onions, blue cheese

GLUTEN FREE SLIDER BUNS [GF] 36/72

[**V**] VEGETARIAN [**GF**] GLUTEN FREE [**VEGAN**] VEGAN [**P**] PESCATARIAN [🔥] 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.

SMALL SERVES 10-15 / LARGE SERVES 20-25

MEDITERRANEAN QUINOA 180/360
[GF/V] seasonal vegetables, creamy whipped feta, lemon kale, zhoug, pickled onions

SESAME SALMON* 240/480
[GF/P] roasted broccoli, avocado, mango salsa

MESQUITE CHICKEN 190/380
[GF] spiced black beans, charred peppers, roasted corn, avocado, cotija, crispy tortilla

AHI TUNA 220/440
[GF/P] sesame seared tuna, grilled pineapple, kimchi, avocado, pickled vegetables, ginger soy vinaigrette

BAYOU CHICKEN PASTA 200/400
[🔥] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (sub GF pasta 10/20)

ALL GLUTEN FREE
SMALL SERVES 10-15 / LARGE SERVES 20-25

HOUSE FRIES 40/80
SWEET POTATO FRIES 45/90
TOTS 45/90
ROSEMARY PARMESAN FRIES *garlic aioli* 45/90
MASHED POTATOES 50/100
STEAMED BROCCOLI 40/80
ROASTED GREEN BEANS 60/120
STEAMED JASMINE RICE 40/80
GLUTEN FREE PASTA 40/80

COFFEE BAR 70
serve yourself unlimited regular coffee and tea, milk, cream and sugars. Decaf coffee upon request but included in price of coffee bar.

BUILD YOUR OWN MIMOSA BAR
Standard: 35/bottle of sparkling wine
Premium: 50/bottle of La Marca Prosecco
Choice of 3 unlimited juices: orange juice, peach juice, grapefruit juice, cranberry juice, pineapple juice
Choice of 3 unlimited fruits for garnish: strawberries, orange slices, grapefruit slices, blueberries, blackberries, raspberries

JUICE PITCHER 18
choice of orange juice, cranberry juice, apple juice, grapefruit juice, pineapple juice

SANGRIA PITCHERS 45
choice of tavern sangria or our seasonal sangria

MARGARITA PITCHERS 48
choice of classic, passionfruit, mango, strawberry, or blackberry

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* 325/650
[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) (sub GF pasta 10/20)

ROASTED SALMON* 180/360
[GF/P] lemon vinaigrette

SERVES 15-18

ROASTED BEEF TENDERLOIN
450
[GF] peppercorn-crusted beef tenderloin, slow roasted, horseradish cream

HERB ROASTED PORK LOIN
210
[GF] herb-crusted pork loin, slow roasted, chipotle-dijon mustard

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 95
most 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 90
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

GF CHEESECAKE 85 (1 dozen)
brownie crust and your choice of berry sauce + strawberries or Oreo fudge topping

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.

[**V**] VEGETARIAN [**GF**] GLUTEN FREE [**VEGAN**] VEGAN [**P**] PESCATARIAN [🔥] 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.