



TAVERN MENU

Soups, Salads & Light Bites

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese.
Our own recipe served here for
26 years 9

Seasonal Soup du Jour

Our seasonally-inspired daily soup Market Price

Crispy Flat Bread

Chef's daily creation. Ask your server about
today's selection

Organic Garlic, Tahini Hummus and Tabouli Platter

Organic garbanzo bean pureed with fresh garlic,
tahini and traditional tabouli salad with assorted
fresh vegetables and Crossroads Bake Shop
French baguette toast points 15

Seasonal Cheese Platter

Served in one ounce portions with local artisan
bread points, Tassot Apiaries raw honey and
honeycomb, salted almonds and raspberry
puree.

Choice of three 18/ four 22/ five 25

Valley Shepherd Creamery (NJ)

Carameaway (Cow) – Aged 3 + months, caraway added
for a mellow spice like finish

More-Bear (Cow) – Aged 3 + months, light wash, ash
center, super creamy

Garlic Peppercorn Jack (Sheep) – Aged 5 + months,
sheep's milk cheese with the addition of cracked white
peppercorn and garlic

Old Chatham Shepherding Company (NY)

Ewe's Blue (Sheep) - semifirm, Roquefort style

Camembert (Sheep)- Soft, rich, buttery

Kinderhook Creek (Sheep)- Creamy, earthy

Silver Goat (France) Chevre (Goat) –

French style, tart

Traditional Charcuterie Plate

A selection of charcuterie which includes
house made apricot and pistachio studded
pheasant pâté, shaved prosciutto, assorted
mustards and chutneys and grilled artisan
bread 18

House Smoked Rainbow Trout

Smoked trout with a horseradish beet sauce, black
quinoa salad, and Crossroads Bake Shop
toasted bread points 14

Grilled Radicchio Salad

Half a grilled radicchio head, roasted red
peppers, grilled artichoke hearts, Humboldt Fog
cheese and an anchovy-Dijon mustard
vinaigrette dressing 12

Swallow Hill Farm Mixed Field Greens, Blue Cheese and Walnut Salad

Mixed field greens, Old Chatham Ewe's blue
cheese, candied walnuts, and lavender, thyme,
and honey-infused balsamic dressing 10

Swallow Hill Farm Arugula Greens, Marolda Farms Beets and Goat Cheese Salad

Arugula greens, pickled beets, goat cheese, toasted
almonds, dried cranberries and a raspberry-Dijon
mustard vinaigrette 14

Available on any of the salads:

Lancaster County Chicken Breast add 10

Grilled Wester Ross Scottish Salmon add 8

Grilled Wild-Caught Shrimp add 11

Oysters

On half shell with classic mignonette sauce,
Kelchner's horseradish and fresh lemon.
Market price. Available by the 1/2 dozen and
dozen. Your server will review today's selections.



Burgers & Sandwiches

All our burgers are served with house made french fries seasoned with sea salt and black pepper and can be upgraded to specially seasoned french fries for an additional charge. All sandwiches are served with house made potato chips.

Lancaster County Grass Fed Ground Beef Burger on a Brioche Bun and Prepared Your Way:

Old Chatham Ewe's blue cheese and Port Wine reduced onion confit 14

Bobolink cheddar cheese with hickory smoked bacon 15

Avocado mousse with an over easy Bellevue Farm egg 15

Fossil Farms Chipotle Bison Burger

Chipotle bison with 1000 Island dressing, lettuce, tomato and onion on a brioche bun 15

Joe Jurgielewicz & Sons Ground Duck Burger

Duck burger with apricot ginger rum sauce and Old Chatham camembert on a brioche bun 14

Grilled Portabella Mushroom Burger

Balsamic reduction marinated mushroom with cabbage slaw, Blue Moon Acres pea leaves on a whole wheat bun 12

Spicy Black Bean Burger

Spicy black bean burger with a roasted garlic aioli sauce, lettuce, tomato, pea leaves on a whole wheat bun 14

Grilled Beef Flank Steak Sandwich

Grilled flank steak with sautéed kale, Swiss cheese, caramelized onions and spicy garlic aioli on a French baguette 16

Dungeness Crab Cake Sandwich

Dungeness crab cake, homemade tartar sauce and cole slaw on a brioche bun 15

Bolton Farms Turkey Sandwich

Roasted turkey breast with homemade cole slaw, 1000 Island dressing, Swiss cheese and cranberry relish on a brioche bun 13

House Made French Fries

We use 100% peanut oil in our fryer (a la carte price)

Sea salt and black pepper 3

Goat cheese and fresh rosemary 5

Blue cheese and fresh thyme 5

White truffle oil and Pecorino Romano 6

Sweet Potato 5

A 20% gratuity will be added for parties of five or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.

We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.