



EST 1811

## TAVERN MENU

### Soups, Salads and 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

#### **Old Chatham Shepherding Company (NY)**

Ewe's Blue (Sheep) - semifirm, Roquefort style  
Camembert (Sheep)- Soft, rich, buttery  
Kinderhook Creek (Sheep)- Creamy, earthy

#### **Bobolink Dairy (Milford NJ)**

Frolic (Cow) - Alpine style, farm cheese  
Drumm (Cow) - Tangy, sharp, fermenty  
Jean Louis (Cow) - Soft, acidic, wine  
Cheddar (Cow) - firm, sharp, earthy

#### **Silver Goat (France)**

Chevre (Goat) - French style, tart, crumbly

#### **Traditional Charcuterie Plate**

House made apricot and pistachio studded  
pheasant pâté, shaved prosciutto, assorted  
mustards, and chutneys and grilled artisan  
bread 18

#### **House Smoked Rainbow Trout Dip**

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

#### **Grilled Romaine Salad**

Half a grilled romaine head, roasted red  
peppers, artichoke hearts, goat cheese, and  
anchovy-Dijon vinaigrette 15

#### **Mesclun 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 12

#### **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**

Incredibly fresh and served on the half shell with  
classic mignonette sauce, Kelchner's horseradish and  
fresh lemon. Your server will review today's selections  
Market Price



## Burgers and 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 our 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

Skinny Burger with avocado mousse, kale salad with edamame, roasted red peppers, corn, tomatoes, French goat cheese, balsamic dressing (this burger is served without a bun or fries) 15

Peppercorn crusted bacon and a green peppercorn demi-glace sauce (this burger is served without a bun) 16

### Spicy Black Bean Burger

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

### Grilled Portabella Mushroom Burger

Grilled balsamic reduction marinated mushroom with cabbage slaw, Blue Moon Acres pea leaves and a whole wheat bun 12

### Grilled 16oz. Beef Hot Dog

Grilled 16 oz. all beef hot dog with sauerkraut and truffle mustard sauce 12

### Castle Valley Mill Cornmeal Crusted Chicken Sliders

Cornmeal crusted chicken tenderloin with house smoked aioli, pickled red onion, radish and dill pickles 12

### 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, house made 1000 Island dressing, Swiss cheese and cranberry relish on a brioche bun 13

### House Made French Fries

We only use 100% Non GMO canola oil (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
Za'atar Spiced Fries	6

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.