



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
33 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

Bobolink Dairy & Bakehouse (NJ)

Cheddar (Cow) - soft, buttery

Valley Shepherd (NJ)

More Beer (Sheep) – creamy, semi-firm, earthy

Calkins Creamery (NJ)

Utterly Hot (Cow) – Havarti style with chili flakes

Old Chatham Shepherding Company (NY)

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

Silver Goat (USA)

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

Beef Bone Marrow and Steak Tartare

Roasted beef bone marrow, chopped steak tartare on
grilled Crossroads Bake Shop bread, chardonnay oak
barrel smoked sea salt, seasonal marmalade and a
Blue Moon Acres micro herb salad

18

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

Goot Essa Amish cheddar cheese with hickory smoked bacon 15

Skinny Burger with avocado, 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 an 8 inch semolina sub roll 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.