

# munchies ïïï

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## **BISON STEAK CHILI** Δ

cheddar, sour cream & scallions | 12

## **CRISPY ZUCCHINI**

panko, reggiano parmesana, cucumber, yogurt & mint dipping sauce | 13

## **WILD BOAR QUESADILLA**

braised wild boar, roasted apples, sharp cheddar, & dolomite pine syrup | 15

## **WINGS {12}** Δ

maple chipotle barbecue, jardinière, ranch dressing | 16

## **MEZZE** Δ

avocado & gigante bean hummus, vegetable pickles, spicy olives & chickpea wafers | 17

## **SMOKED SALMON PASTRAMI** Δ

summer corn griddle cake with apple salsa | 14

## **CHILE QUESO NACHOS**

crispy corn chips with buffalo chicken, shishito peppers, queso, scallions, sour cream, guacamole & salsa | 15

## **SALUMI & CHEESE**

imported, domestic & house made cured meats with artisan cheese, pepperonata & warm flatbread | 26

## **HOUSE MADE ARTISAN BREAD**

vermont sea salt butter | 9

# flatbread ïïï

Δ available gluten free

## **CHÈVRE**

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 15

## **FORESTIERE**

forest mushrooms, brie, sage, pecorino & roasted garlic | 14

## **SALTY PIG**

chorizo, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 16

Δ available gluten free

# salads ïïï

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## **SIMPLE GREENS** Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 12

## **SUPERFOOD** Δ

arugula, kale, quinoa tabbouleh artichokes, blueberries, almonds, tomatoes, ricotta salata & lemon-strawberry chia dressing | 18

## **CHILLED SEAFOOD SALAD**

calamari, spanish octopus, argentine pink shrimp & scallops with citrus fregola & lemon parsley aioli | 24

## **SMOKED CHICKEN COBB** Δ

hobbs farm chicken, avocado, pepper bacon, farm egg, organic blue cheese & buttermilk dressing | 19

## **CAESAR** Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15

add chicken...8 shrimp...11  
crispy tofu...7 organic salmon...12

## **WEDGE SALAD** Δ

bacon belly, petit iceberg lettuce, pickled red onion, blue cheese & buttermilk dressing | 19

## **SUMMER TOMATO** Δ

local heirloom tomatoes, burrata mozzarella, kitchen basil, balsamic vinegar & tangerine oil | 21

## **ALPINE SALAD** Δ

smoked duck, red oak lettuce, blackberries, roasted beets, crumbled chèvre & sherry shallot dressing | 24

# Poutine ïïïΔ

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† reggiano parmesana & sea salt | 10

† pork belly, green chile, cheddar | 16

† short ribs, cheddar & gravy | 17

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

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

tavern

## street food iii

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### FISH & CHIPS

cornmeal dusted rock cod, crispy kale fries, plantation slaw & tartar sauce | 18

### NOODLE BOWL

ramen bowl with peas, shoots, farm egg, shiitakes, scallions, jalapeño, kombu broth & crispy nori | 21

*add:*

† tempura shrimp...8

† beef sate\*...8

† bacon belly...7

† crispy tofu...4

† salmon...8

### PAD THAI $\Delta$

soft shell crab, pink shrimp, rice noodles, gochujang chilis, crushed peanuts, sprouts, tamarind, basil & mint | 26

### ISLAND POKE BOWL \*

sticky rice bowl with kimchi, kaiware, sensei squid salad, cucumber, wakame, edamame, sesame-peanut dressing & crispy glass noodles

*choose:*

† ahi tuna\*...26

† octopus...24

† crispy tofu...21

† smoked salmon...24

† beef sate\*.....26

## sandwiches iii

french fries or purple kale salad

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### GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, fresh brioche pullman | 17

### PUBLIC BURGER \*

pepper jack, arugula, tomatoes, pickled onions, russian dressing & pepper bacon

*choose:*

->or local black angus beef...19

->impossible burger (vegan)...23

### CUBANO

cured country ham, salami, mortadella & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 18

### MAHI BANH MI

grilled mahi mahi with vietnamese pickled vegetables, siracha aioli & nori fries | 19

## large plates iii

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### BUCATINI CARBONARA

pancetta, julienne zucchini, lemon custard & reggiano parmesana | 23

### BEEF SHORTRIBS $\Delta$

pommes robuchon, "pot roast" baby mirepoix, brussels sprouts | 28

### VEAL MARSALA

foraged mushrooms, caramelized onions, buttered spaetzli, pan jus, watercress & lemon | 31

### COLORADO STRIPED BASS $\Delta$ \*

herb salad, grilled corn succotash & garden pistou | 29

### LOCH DUART SCOTTISH SALMON $\Delta$ \*

dungeness crab & orzo risotto "cacciatore", crème fraiche & brown butter | 28

### CHICKEN POT PIE

sage roasted chicken casserole baked in pastry with root vegetables, vermouth cream & fine herbs | 24

### WAPITI ELK $\Delta$ \*

parisian pan dumplings, game sausage, porcini bone broth, roasted tomatoes & arugula | 32

## sweets iii

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### S'MORES TACO

felchlin chocolate waffle, toasted marshmallow & graham cracker ice cream, salted crumbles, chocolate sauce | 12

### FRIED PEACH PIE

whiskey peaches, brown sugar ice cream, peach dust, caramel & candied nuts | 11

### WARM COOKIE CAST IRON SPLIT

double chocolate chip cookie, roasted banana, strawberry swirl & caramel ice cream, chantilly cream, chocolate sauce, banana chips & a cherry | 12

### VEGAN LEMON "CHEESCAKE" $\Delta$

almond crust, raspberry sorbet, berries, sugar glass & raspberry powder | 11

### SORBETS & ICE CREAMS $\Delta$

today's house made selection | 10

$\Delta$  available gluten free