

Tavern

— ON KRUSE —

STARTERS:

Crab and Artichoke Dip, Wine board
brussels sprouts

Tavern Salad

organic greens, bleu cheese crumbles,
house roasted nuts, white balsamic vinaigrette

CHOICE OF ENTRÉE:

Tavern's Steamed Clam Chowder

steamed clams in a chowder stew of bacon, thyme,
crispy potatoes, cherry tomatoes and lemon
served with grilled focaccia

Duck Carbonara

fresh fettuccine, duck confit and duck egg yolk, peas,
ramps, crispy pork belly and crème fraiche
-Vegetarian option available-

Black Pepper Honey Fried Chicken

boneless leg & thigh battered and fried served with truffle
mac & cheese and collard greens

Grilled Teres Major Steak

dry rubbed in coffee and chili, grilled local asparagus,
garlic rosemary fries, horseradish aioli

DESSERT:

Dark Chocolate Mousse