

DINNER

NEW YORK STRIP STEAK \$22

Grilled NY strip steak topped with caramelized onions and crumbled blue cheese. Served with mashed potatoes and vegetable

BEEF STROGANOFF \$19

Tender beef, traditional stroganoff sauce with cremini mushrooms and onions served over a bed of noodles

TAVERN MEATLOAF \$15

Our famous homemade meatloaf served with mashed potatoes and seasonal vegetable

CHICKEN MARSALA \$17

Grilled chicken breast in a creamy cremini mushroom Marsala wine sauce and tossed with pasta

GRILLED TERIYAKI CHICKEN \$16

Marinated in our house made teriyaki sauce and served with basmati rice and asian coleslaw

SHRIMP SCAMPI \$17

Our AMAZING scampi tossed with fettucine pasta. Add garlic bread \$1.50

GRILLED LEMON DILL SALMON \$19

Grilled salmon served with a fresh lemon dill aioli, basmati rice and a bed of baby spinach

TAVERN SCALLOPS \$19

Pan seared scallops served over a bed of gnocchi with a gorgonzola cream sauce and vegetables

WILD MUSHROOM RAVIOLI \$16

Served in our house made marinara. Add garlic bread \$1.50

Add Side Salad \$5

SANDWICHES

*All sandwiches, wraps and burgers are served with our hand cut fries
Sweet potato fries \$1.50 Onion Rings \$1.50*

HOUSE SPECIALTIES

FRENCH DIP \$11

In house slow roasted rare top round shaved and served with caramelized onions, swiss and horseradish sauce on garlic bread with au jus

TAVERN REUBEN \$12

In house roasted corned beef, sauerkraut, swiss and Thousand Island dressing, served on rye bread

TAVERN MEATLOAF SANDWICH \$10

With cranberry mayo, Vermont Cheddar cheese, tomato and red onion. Served on grilled sourdough

VEGGIE BURGER \$11

House made veggie burger served and a roll with lettuce, tomato, and onion

PORTABELLA MUSHROOM SANDWICH \$10

Marinated grilled portabella on grilled sourdough with lettuce, tomato, onion, cheddar and roasted tomato garlic spread

CHICKEN CAESAR WRAP \$11

Flour tortilla filled with grilled chicken, romaine lettuce, parmesan cheese and Caesar dressing

FISH SANDWICH \$12

Lightly breaded cod served on a roll with lettuce, tomato and onion

HADDOCK TACOS \$13

Two flour tortillas filled with fried fish, cilantro crema, Pico de Gallo and Asian slaw. Served with a side cilantro lime rice

PANINI

HAM AND SWISS PANINI \$10

Ham, Swiss, pickle, red onion and mayo

TURKEY AND CHEDDAR PANINI \$10

Herb Turkey, Vermont cheddar, bacon, red onion and mayo

GRILLED CHICKEN PANINI \$11

House made basil pesto, tomato and cheddar on sourdough bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity may be added at our discretion

SOUPS

Cup \$4

Bowl \$5

NEW ENGLAND CLAM CHOWDER

The very one New England is famous for

BAKED FRENCH ONION

Smothered with cheese and flame broiled to a golden brown

TAVERN CHILI

Southern Vermont's three meat chili

APPETIZERS

NACHOS \$13

Corn chips topped with house chili, cheese sauce, shredded lettuce, cilantro crema and Pico de Gallo

NACHO FRIES \$13

Our hand cut fries with all the above...no corn chips

FRIED BRUSSEL SPROUTS \$9

With a balsamic glaze and honey sriracha aioli

MUSSELS \$13

Steamed in a white wine pesto sauce served with garlic toast points

MEDITERRANEAN BREAD BASKET \$11

Chef's choice hummus served with feta cheese, mixed olives, artichoke hearts, roasted red peppers, pepperoncini and focaccia bread

WING BASKET \$11

House made sauce choices, Barbeque, Teriyaki, Jamaican jerk or Buffalo

TERIYAKI CHICKEN SKEWERS \$9

Marinated in our house made sesame teriyaki

SIDE OF HAND CUT FRIES \$4

GARLIC BREAD \$3

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SALADS

CHEF SALAD \$14

Mixed greens with ham, Vermont roasted turkey, cucumbers, tomatoes, red onion, corn, carrots, egg and Vermont cheddar cheese

SOUTHWEST CHICKEN SALAD \$14

Mixed greens with grilled chipotle chicken, corn, black beans, Pico de Gallo and cilantro crema, best with southwest spicy dressing

GREEK SALAD \$11

Mixed greens with feta cheese, black olives, red onion, tomatoes, cucumbers, roasted red peppers and pepperoncini, best with rosemary balsamic dressing

CAESAR SALAD \$10

Romaine lettuce tossed with parmesan cheese house made Caesar dressing

SALAD ADDITIONS

Grilled Chicken \$4

Grilled Shrimp \$7

Avocado \$2

Grilled Sirloin Steak \$9

SIDE CAESAR SALAD \$5

SIDE GARDEN SALAD \$5

SOUP AND SALAD COMBO \$8

WITH GARLIC BREAD \$2

All salads served with your choice of house made dressings

BURGERS

Lettuce, tomato & onion available upon request

CHEESEBURGER \$10

Cheddar, Swiss, American or Bleu Cheese

SWISS MUSHROOM BURGER \$11

Sautéed cremini mushrooms and swiss

BACON BLEU CHEESE BURGER \$11

With caramelized onions, bleu cheese and bacon

SOUTHWEST BURGER \$11

Chipotle seasoned, Pico de Gallo, shredded lettuce and cilantro crema

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