

Tavern Dinner Menu

Starters

- East Coast Oysters** 23
Half Dozen Oysters on the Half Shell,
Cocktail & Cider, Champagne Mignonette
(Dressed Oysters +5)
- Jumbo Shrimp Cocktail** 22
(5) Poached Ecuadorian White Shrimp,
Horseradish Ginger Cocktail Sauce
- Norwegian Smoked Salmon Plate** 21
Capers, Creme Fraiche, Red Onion,
Chopped Egg, Homemade Croutons
- Crab Cake** 21
Crispy Jumbo Lump Crab,
Kohlrabi Apple Slaw, Old Bay Oil
- Summer Tomato Bisque** 12
Creamy Tomato Bisque, Goat Cheese,
Basil Oil, Croutons

Light Bites

- Carriage House Salad** 18
Mixed Greens, Endive, Radish,
Heirloom Tomatoes, Lemon Vinaigrette
- Caesar Style Tossed Salad** 18
Romaine, Shaved Parmesan,
Hard-Boiled Quail Egg, Toasted Croutons
- Blueberry & Walnut Salad** 18
Mixed Greens, Farm Fresh Blueberries,
Cherry Tomatoes, Raspberry Vinaigrette
- Burrata Salad** 18
Arugula, Shaved Fennel, Strawberries,
Smoked Almonds, Champagne Dressing

Pasta

- Shrimp Risotto** (Half 19 Full 30)
Creamy Arborio Rice, Asparagus Tips,
Roasted Peppers, Fresh Rosemary
- Mezze Rigatone Pomodoro** (Half 18 Full 29)
Crushed San Marzano Tomatoes, Garlic,
Basil, Smoked Mozzarella, Shaved Parmigiano Reggiano

Sea

- Seared Diver Scallops** 44
Sunchoke-Saffron Risotto, Lemon Chive Oil
- Faroe Island Salmon** 34
Creamy Corn Polenta, Lemon Caper Beurre Blanc
- Grilled Mediterranean Branzino** 38
Mashed Potatoes, Wilted Spinach,
Warm Blistered Tomato Caper Nicoise Olive Vinaigrette

Land

- Oven Roasted Chicken Breast** 34
Free Range Chicken, Vegetable Fregola,
Mixed Wild Mushrooms, Shaved Summer Truffle
- Dry Aged Duroc Pork Chop** 39
12 Ounce Sliced Bone-In Chop, Vegetable Farro,
Creamy Green Peppercorn Sauce
- Prime NY Strip Steak Frites** 46
12 Ounce Grilled Strip Steak, French Fries,
Sauce Bordelaise

Sides

*Bread Service 5 | French Fries 10 | Mashed Potatoes 8 | Vegetable
Fregola 10 | Wilted Spinach 8 | Sautéed Wild Mushrooms 12*

Brookside Angus Beef Cheeseburger (21)
Pasture Raised Angus Beef, Lettuce, Tomato, Pickles,
Cheddar Cheese, Mixed Greens

Serrano Ham & Arugula Sandwich (21)
Sliced Spanish Cured Ham, Provolone, Mixed Greens
Tomato, Balsamic Onion Jam. House Made Focaccia

Sweet Treats 12

Mixed Berry Bowl
Seasonal Mixed Berries, with Homemade
Creme Chantilly

Plate of Fine Cheeses
English Farmhouse Cheddar, Stilton Blue, Red
Leicester, Quince Paste, Crisps

Chocolate Hazelnut Mouse
Dark Chocolate, Whipped Cream, Vanilla Wafer,
Chocolate Curls

New York Style Cheesecake
Cream Cheesecake, Graham Cracker Crust,
Raspberry Sauce

Daily Selections of Ice Cream & Sorbet