

## APPETIZERS

### MARINATED WHITE ANCHOVIES

*Fennel salad, spicy sourdough croutons, salsa verde.*

– 14 –

### HEIRLOOM TOMATO TART

*Blistered organic cherry tomatoes\*, puff pastry, aged comte.*

– 18 –

### ROASTED TURMERIC SPICED CAULIFLOWER

*Labneh, Dukkab (hazelnuts, cumin, coriander, sesame)*

– 14 –

### BRUSSELS SPROUTS A LA PLANCHA

*Apple, toasted walnut, pickled Brussels Sprout core.*

– 14 –

### CHICKEN WINGS

*Brined, smoked and roasted,  
Bleu d'Elizabeth, celery, hot sauce.*

– 15 –

### ALBACORE TUNA TARTARE (OCEANWISE)

*Large cut, grapefruit, crispy capers, lemon curd,  
basil, hot pepper, yogurt, pea tendrils.*

– 22 –

\* DENOTES PRODUCE ORGANICALLY GROWN FOR US BY FERMES COMPLETEMENT LEGUMES.

## SALADS

### ROASTED BROCCOLI CAESAR

*Parmesan.*

– 16 –

### ARUGULA\* SALAD

*Olive oil, Parmesan, red wine vinaigrette.*

– 12 –

### MARKET SALAD

*Seasonal local vegetables, almonds,  
citrus-basil vinaigrette.*

– 18 –

### TOMATO & AVOCADO

*Cucumber, Feta, hot peppers, mint.*

– 16 –

## PASTA

### CAVATELLI†

*Two-minute tomato sauce, buffalo mozzarella,  
basil\*, garlic, Parmesan.*

– 26 –

### RIGATONI CARBONARA

*Roasted Brussels Sprout leaves, egg yolk, black  
pepper, pancetta, Pecorino Romano.*

– 28 –

### PAPPARDELLE† w/ VEAL CONFIT

*Peas, mushrooms, tomato, garlic, parmesan.*

– 28 –

† DENOTES PASTAS THAT ARE MADE IN-HOUSE  
USING DURUM WHEAT SEMOLINA FLOUR.

## MAIN COURSES

### CHICKEN CACCIATORE

*Roasted breast, braised thigh, tomato, leek, white beans, mushrooms.*

– 28 –

### VEAL LOIN PICCATA

*Mushrooms, veal meatball, lemon sauce.*

– 36 –

### FISH OF THE DAY

*Ask your server for details.*

### PAN ROASTED ORGANIC SALMON

*Brussels Sprout leaves, butternut squash, celery root puree, green onion vierge.*

– 36 –

### BLACK ANGUS BAVETTE

*Roasted BBQ carrots, chimichurri.*

– 34 –

### NEW YORK STEAK 5OZ

*Aligot-style potatoes.*

– 38 –

## SIDES

### SIDE ENDIVE SALAD

– 10 –

### FRENCH FRIES

– 6 –

### SAUTÉED GREENS

– 7.50 –

### SAUTÉED MUSHROOMS

– 8 –

### MASHED POTATOES

– 8 –

### CHEESE

70g – 14 –

120g – 20 –

PLEASE ASK YOUR SERVER FOR DETAILS REGARDING OUR DAILY SPECIALS.

## THE CLASSICS

### TAVERN CAESAR

*Parmesan polenta croutons, lemon anchovy vinaigrette.*

– 18 –

### ORGANIC SALMON TARTARE

*Avocado, chipotle oil, coriander, lime, tortilla chips.*

– 22 –

### RIGATONI CON POLPETTE

*Meatballs (veal, beef, pork, romano cheese),  
house tomato sauce.*

– 26 –

### TAVERNE MAC N' CHEESE

*Comté, Vic & Berth, parmesan, mascarpone,  
tomato, pancetta, truffle purée.*

– 30 –

### FRIED CALAMARI

*Radishes, anchovy dip.*

– 18 –

ALL ITEMS ON THIS MENU MAY HAVE COME INTO CONTACT WITH NUTS.

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.