

MAIN MENU



tavern signatures

gluten friendly upon request

BEER FOOD

(That's Tavern speak for appetizers)

Ellsworth Creamery Cheese Curds 13.95
craft beer batter, creole ketchup

Buffalo Shrimp 17.95
cracker breading, buffalo sauce, amablu cheese, chives

Thai Chicken Lettuce Wraps 14.95
peppers, green onion, carrots, fresh garlic, baby romaine, ginger sauce, coconut-curry noodles, tamarind-cilantro dipping sauce, asian slaw, cilantro

Sweet Chili Cauliflower 11.95
lightly fried, thai chili sauce, green onions, sesame seeds, bang bang sauce

SALADS & SOUPS

soups made from scratch
served as a cup for 6.95 or bowl for 8.95

MON: craft beer cheese
TUES: chicken wild rice
WED: tomato basil

THUR: chicken tortilla
FRI & SAT: shrimp & sausage chowder
SUN: chicken noodle

"I Just Want a Small Salad" 7.95
cucumbers, carrots, tomatoes, red onions, croutons, choice of dressing

Caesar Salad small 7.95 large 11.95
croutons, parmesan

Cranberry Walnut Salad small 7.95 large 13.95
baby greens, amablu crumbles, spicy walnuts, raisins, honey balsamic vinaigrette

Honey Pecan Chicken Salad 16.95
hand breaded, baby greens, apples, grapes, strawberries, hard boiled egg, candied pecans, honey mustard drizzle, poppyseed dressing

Grilled Lime Kissed Shrimp Salad 17.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, tomatoes, cilantro, avocado, crispy tortilla strips, roasted poblano salsa

Chopped Salad 16.95
rotisserie chicken, edamame, chives, cucumbers, roasted tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette

Steak Salad** 22.95
6 oz sirloin, tavern greens, deviled eggs, bacon, roasted tomatoes, amablu crumbles, avocado, herb vinaigrette

ADD SOME LOVE TO ANY SALAD

chicken breast	6	steak**	13
salmon**	13	shrimp	8

HEALTHY BOWL

steamed green beans, lemongrass sauce, baby greens, toasted pepitas, cucumbers, plum sauce, grape tomatoes, edamame, quinoa

Fresh Veggie 16.95 seasonal vegetables	Grilled Salmon** 22.95 charred corn salsa	Grilled Chicken Breast 17.95 roasted poblano salsa	Grilled Shrimp 18.95 charred corn salsa
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WOODFIRED PIZZAS

"Skinny Pizza" option for all pizzas we cut out the dough and drop some salad in the center 3

sub gluten-free cauliflower crust 4

The Hog & The Goat 15.95
red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeños, pepperoni, bacon, goat cheese

Margherita 13.95
fresh mozzarella, red sauce, roma tomato, basil

Salami & Hot Honey 15.95
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano

Sweet & Salty 15.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, balsamic glaze, chives

Sausage & Wild Mushroom 15.50
whole milk mozzarella, aged provolone, garlic butter, chives, shiitake mushroom, oyster mushroom, cremini mushroom

Honey, I Charred The Pepperoni 15.95
whipped ricotta, whole milk mozzarella, aged provolone, charred pepperoni, oven roasted tomatoes, green olives, hot honey

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs

**consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness
we respectfully request you limit your dining experience to two hours or less
gratuity of 20% may be added to parties of 8 or more

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BURGERS & SANDWICHES

gluten free bun available 1.95

choice of: fries, coleslaw, cottage cheese, fresh fruit or chips, sub gouda hash browns, parmesan truffle fries, tater tots 2.95

- Reuben** 16.95
house braised corned beef, sauerkraut, russian dressing, gruyere cheese, caraway rye
- Prime Rib French Dip** 20.95
caramelized onion sauce, au jus, gruyere cheese, toasted french roll
- Tavern Titan Burger**** 16.95
single smash patty, bbq beef brisket, bacon, cheddar cheese, gouda cheese sauce, tater tots, french fries, pretzel bun
- Garlic Smash Burger**** 16.95
two patties, american cheese, secret burger sauce, garlic aioli, lettuce, tomato, onion, brioche bun
make it a triple \$3.00
- Brisket Melt** 15.95
bbq sauce, tillamook cheddar cheese, monterey jack cheese, caramelized onions, bbq spice, sourdough

- Chester's Turkey Avocado** 15.95
rotisserie turkey, avocado, shredded lettuce, tomato, monterey jack, basil mayo, multigrain
add bacon \$2
- Blue Bacon Burger**** 16.95
7 oz burger patty, bacon, caramelized onions, amablu cheese, gruyere cheese, french onion sauce, garlic aioli, pretzel bun
- Rotisserie Chicken Sandwich** 17.95
monterey jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus, toasted french roll
- Nashville Chicken** 15.95
crispy chicken, pickles, coleslaw, nashville sauce, brioche bun
- California Burger** 15.95
7 oz burger patty, basil mayo, american cheese, lettuce, tomato, onion, avocado, brioche bun

WOODFIRED ROTISSERIE CHICKEN

Half Bird 25.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day.
served with hand mashed potatoes, parmesan broccoli, chicken jus

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for safe temperature)

TAVERN CLASSICS

- Minute Chicken** 23.95
crispy chicken breast, parmesan, fresh herbs, capers, shallots, wild mushrooms, angel hair pasta, lemon butter sauce
- Chicken Yum Yum** 19.95
lightly fried, ginger soy sauce, coconut fried rice, mushrooms, edamame, green onions, sesame seeds, egg, yum yum sauce
- Chicken Pot Pie** 18.95
carrots, onions, celery, peas, savory sauce, flaky crust, chives
- Fish & Chips** 21.95
canadian walleye, craft beer batter, malt vinegar seasoning, coleslaw, tartar sauce, fries
- Salmon Salsa Verde**** 28.95
avocado tomatillo salsa, calabrian chilies, coconut rice, lemon butter sauce, cilantro

- Parmesan Crusted Walleye** 28.95
panko, herb & aged parmesan crusted, rice pilaf, parmesan broccoli, tartar sauce, lemon
- NY Strip**** 34.95
14 oz, 28 day aged chef cut, beef au jus, garlic butter, smoked gouda hash browns
- Bang Bang Walleye Tacos** 18.95
cajun spice, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro, flour tortillas, rice pilaf
- Shrimp Scampi** 23.95
pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta
- Creole Pasta** 22.95
shrimp, andouille sausage, onions, peppers, fettucini pasta, cajun cream sauce

Surf & Turf** 35.95

6 oz sirloin, parmesan crusted, bacon wrapped bourbon glazed shrimp, grilled asparagus, smoked gouda hash browns

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