

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 crumbles, blue cheese dressing, 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
- Crispy Brussels Sprouts 11.95
crushed peanuts, rice wine vinaigrette, yum yum 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: firehouse chili

- "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

ADD SOME LOVE TO ANY SALAD

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

- Tater Tots 13.95
handmade, panko crusted, monterey jack cheese, bacon ketchup
- Tavern 4 & 5 Nachos 17.95
roisserie chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole, jalapeño, cilantro
- Spicy Chicken Meatball 6.50 ea
scratch red & white sauces, pecorino cheese
- Boursin Artichoke Dip 14.95
creamy with a kick. golden brown asiago crust, garlic spinach, tortilla chips or tavern flatbread
- Fried Chicken Wings 15.95
ranch rub, choice of buffalo, bbq, ranch, or blue cheese dipping sauce

- Apple Harvest Salad 14.95
shaved romaine, brussels sprouts, apples, raisins, amablu crumbles, figs, honey-lime vinaigrette
- 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
roisserie 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

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

- 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

- sub gluten-free cauliflower crust 4
- Sweet & Salty 15.95
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, balsamic glaze, chives
- Sausage & Wild Mushroom 15.95
whole milk mozzarella, aged provolone, garlic butter, shiitake, oyster, and cremini mushrooms, chives
- Honey, I Charred The Pepperoni 15.95
whipped ricotta, whole milk mozzarella, aged provolone, charred pepperoni, oven roasted tomatoes, green olives, hot honey

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BURGERS & SANDWICHES

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

gluten free bun available 1.95

- Reuben** 16.95
- house braised corned beef, sauerkraut,
russian dressing, gruyère, caraway rye
- Blue Bacon Burger**** 16.95
- 7 oz burger patty, bacon, caramelized onions,
amablu crumbles, gruyère, french onion sauce, garlic
aioli, pretzel bun
- Smash Wagyu Mushroom Burger**** 17.95
- two patties, wagyu blend, wild mushrooms, gruyère,
arugula, truffle mayo, brioche 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
- Tavern's Cheeseburger**** 15.95
- cheese stuffed, american cheese, basil mayo, lettuce,
tomato, onion, brioche bun

- Chester's Turkey Avocado** 15.95
- roisserie turkey, avocado, shredded lettuce, tomato,
monterey jack, basil mayo, multigrain
add bacon \$2
- Rotisserie Chicken Sandwich** 17.95
- monterey jack, arugula, lemon garlic vinaigrette,
basil mayo, chicken jus, toasted french roll
- Nashville Chicken** 16.50
- crispy chicken, pickles, coleslaw, nashville sauce,
brioche bun
- "The" Chicken Sandwich** 15.95
- roisserie spice, monterey jack cheese, bacon,
smoked tomato-basil mayo, shredded lettuce,
tomato, brioche bun
- Prime Rib French Dip** 20.95
- caramelized onion sauce, au jus, gruyère,
toasted french roll

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

(roisserie 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** 19.95
- 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

- Parmesan Crusted Walleye** 28.95
- panko, herb & aged parmesan crusted, rice pilaf,
parmesan broccoli, tartar sauce, lemon
- NY Strip**** 34.95
- 14 oz, 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
- Chicken à la Vodka** 22.95
- cavatappi pasta, shallots, vodka sauce, crushed red
pepper, garlic butter, pecorino cheese, fresh basil
- Creole Pasta** 22.95
- shrimp, andouille sausage, onions, peppers,
fettuccine pasta, cajun cream sauce

Surf & Turf** 35.95

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

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 foodborne 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