

# MAIN MENU



tavern signatures   
gluten free upon request 

## BEER FOOD

(That's Tavern speak for **appetizers**)

-  **Spicy Chicken Meatballs** 6 each  
scratch red & white sauces, parmesan
- Ellsworth Creamery Cheese Curds** 11  
craft beer batter, creole ketchup
- Buffalo Shrimp** 16  
cracker breading, buffalo sauce, blue cheese, chives
-  **Tavern Wings** 13  
deep fried, dry ranch rub, choice of buffalo or ranch

-  **Tater Tots** 12  
handmade, panko crusted, bacon ketchup
-  **Tavern 4 & 5 Nachos** 16  
pulled chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole
- Artichoke & Boursin Dip** 12  
creamy with a kick, golden brown asiago crust, garlic spinach, tavern flatbread
-  **Deviled Eggs** 11  
five each tavern classic eggs, bacon

## BURGERS & SANDWICHES

choice of: tavern fries, coleslaw, fresh fruit, or chips  
sub: onion rings, gouda hash browns, or tater tots 2

-  **Boursin Juicy Lucy** 15  
boursin & 4-cheese blend, caramelized onion, pretzel bun
-  **Reuben** 15  
house-braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye
-  **PB & J Burger\*\*** 15  
peanut butter, blackberry jam, crispy jalapenos, pretzel bun
- Hogzilla Burger\*\*** 18  
bbq sauce, bacon, onion straws, gouda cheese sauce, pulled pork
- Bang Bang Walleye Tacos** 17  
cajun walleye, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro
-  **Rotisserie Chicken Sandwich** 17  
french roll, jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus
-  **Chester's Turkey Avocado** 15  
toasted multigrain, rotisserie turkey, avocado, shredded lettuce, tomato, jack, basil mayo
-  **Cowboy Burger\*\*** 15  
bbq sauce, bacon, onion straws, tillamook cheddar
- Crispy Walleye Sandwich** 17  
french roll, craft beer batter, house pickles, tomato, shredded lettuce, tartar, lemon
-  **Pulled Pork Stacker** 15  
house-braised pork butt, bbq sauce, coleslaw, onion straws
-  **Sunrise Burger\*\*** 15  
sunny side egg, smoked gouda hash browns, bacon, brioche bun
-  **Impossible Burger** 16  
plant based patty, avocado, shredded lettuce, baby kale, lime vinaigrette
-  **Tavern Mac Burger\*\*** 22  
two beef patties, russian dressing, american cheese, shredded lettuce, house pickles, onion

## HEALTHY BOWL

steamed fresh chef's vegetable, lemon grass sauce, baby kale toasted pepitas, cucumbers, plum sauce, grape tomatoes, quinoa

- |                                       |  |   |  |
|---------------------------------------|--|---|--|
| <b>Fresh Veggie**</b> 15<br>asparagus | <b>Grilled Salmon**</b> 20<br>charred corn salsa | <b>Grilled Chicken Breast</b> 16<br>roasted poblano salsa | <b>Grilled Shrimp**</b> 17<br>charred corn salsa |
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## WOODFIRED PIZZAS

- Classic Sausage or Pepperoni** 13  
red sauce, whole milk mozzarella, aged provolone, oregano, parmesan
-  **Sweet & Salty** 14  
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze
- Margherita** 13  
fresh mozzarella, red sauce, roma tomato, basil
-  **Salami & Hot Honey** 14  
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano
- BBQ Chicken** 13  
bbq sauce, rotisserie chicken, bacon, cheddar cheese, 4-cheese blend, fresh jalapeños, red onion
- Sausage & Wild Mushroom** 14  
whole milk mozzarella, aged provolone, garlic butter

**"Skinny Pizza" option for all pizzas** we cut out the dough and drop some salad in the center 3  
 sub gluten-free cauliflower crust 3

\*\* consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.

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## SALADS & SOUPS

-  "I Just Want a Small Salad" 7  
cucumbers, carrots, tomatoes, red onions, croutons, choice of dressing
-  Caesar Salad small 7 large 11  
croutons, parmesan
-  Cranberry Walnut Salad small 8 large 13  
baby greens, amablu crumbles, spicy walnuts, craisins, balsamic vinaigrette
-  Chopped Salad 15  
rotisserie chicken, edamame, chives, cucumbers, oil cured tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette
-  Steak Cobb Salad 18  
grilled top sirloin, tavern greens, deviled eggs, bacon, oil cured tomatoes, amablu cheese, avocado, herb vinaigrette

made from scratch soups the day before served as a cup for 6 or bowl for 8

- MON:** craft beer cheese
- TUES:** chicken wild rice
- WED:** tomato basil
- THUR:** chicken tortilla
- FRI:** shrimp sausage chowder
- SAT:** chicken noodle
- SUN:** firehouse chili

-  Grilled Lime Kissed Shrimp Salad 17  
crisp romaine, chipotle ranch, charred corn salsa, red onions, avocado, crispy tortilla strips
-  Beet & Quinoa Salad 14  
roasted beets, garbanzo beans, toasted pepitas, edamame, red peppers, watercress, goat cheese, honey-balsamic vinaigrette

## ADD SOME LOVE TO ANY SALAD

grilled chicken breast 6 pulled chicken 5 grilled salmon\*\* 11 grilled shrimp 8 grilled steak\*\* 12

## TAVERN CLASSICS

-  Minute Chicken 21  
crispy chicken breast, parmesan, herbs, capers, shallots, angel hair, wild mushrooms, lemon butter
-  Tavern Meatloaf 23  
mashed potatoes, parmesan broccoli, marsala mushroom sauce
- Chicken Rigatoni 20  
white sauce, garlic spinach, shallots, pulled rotisserie chicken, candied walnuts, amablu crumbles
-  Grilled BBQ Salmon\*\* 28  
norwegian salmon filet, bbq sauce, bbq spice, mashed potatoes, garlic green bean
-  Prime Rib\*\* 11 oz cut 34 16 oz cut 40  
available thursday through sunday after 5pm  
mashed potatoes, beef au jus, creamy horseradish
- Chicken Pot Pie 17  
carrots, red onions, celery, peas, savory sauce, flaky crust
-  Fish & Chips 19  
craft beer batter, cold water walleye, coleslaw, tartar, fries, malt vinegar seasoning
- Parmesan Crusted Walleye 28  
crispy panko-parmesan crust, parmesan broccoli, rice pilaf, tartar sauce
-  Short Rib Pot Roast 24  
house braised short rib, pot roast demi sauce, parsnips, carrots, red onion, creamy horseradish
-  New York Strip\*\* 42  
14 oz cut iowa premium, garlic butter, beef au jus, gouda hash browns

## WOODFIRED ROTISSERIE CHICKEN

Half Bird 23

slow roasted all day, touched with chicken jus, hand mashed potatoes, grilled asparagus

## SIDES FOR THE TABLE

-  Mashed Potatoes 6  
roasted garlic, asiago, buttercream
-  Parmesan Broccoli 7
-  **SMOKED GOUDA HASH BROWNS**  
house-baked tavern potatoes  
8
-  Grilled Asparagus 8  
lemon garlic oil
-  Herb Rice Pilaf 7

Gratuity of 18% may be added to parties of 8 or more

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