



MAIN MENU






tavern signatures 
gluten free upon request 

BEER FOOD










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

-  **Spicy Chicken Meatball** 6
scratch red & white sauces, parmesan
- Ellsworth Creamery Cheese Curds** 11.25
craft beer batter, creole ketchup
- Buffalo Shrimp** 16.95
cracker breading, buffalo sauce, blue cheese, chives
-  **Tavern Wings** 14.95
deep fried, dry ranch rub, choice of buffalo or ranch

-  **Tater Tots** 12.50
handmade, panko crusted, bacon ketchup
-  **Tavern 4 & 5 Nachos** 15.95
pulled chicken, gouda cheese sauce, cheddar, pico de gallo, poblano salsa, guacamole
- Artichoke & Boursin Dip** 13.50
creamy with a kick, golden brown asiago crust, garlic spinach, tavern flatbread
-  **Deviled Eggs** 10.95
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 2.50
sub: gluten free bun 1.95



-  **Boursin Juicy Lucy** 15.95
boursin & 4-cheese blend, caramelized onion, pretzel bun
-  **Reuben** 14.95
house-braised corned beef, sauerkraut, russian dressing, gruyere, caraway rye
-  **PB & J Burger**** 15.95
peanut butter, blackberry jam, crispy jalapenos, pretzel bun
- Hogzilla Burger**** 17.95
bbq sauce, bacon, onion straws, gouda cheese sauce, pulled pork
-  **Rotisserie Chicken Sandwich** 16.95
french roll, jack, arugula, lemon garlic vinaigrette, basil mayo, chicken jus
-  **Chester's Turkey Avocado** 14.95
toasted multigrain, rotisserie turkey, avocado, shredded lettuce, tomato, jack, basil mayo
-  **Cowboy Burger**** 15.95
bbq sauce, bacon, onion straws, tillamook cheddar
- Bang Bang Walleye Tacos** 16.95
cajun walleye, cabbage slaw, charred corn salsa, queso fresco, bang bang sauce, cilantro
-  **Pulled Pork Stacker** 14.95
house-braised pork butt, bbq sauce, coleslaw, onion straws
-  **Sunrise Burger**** 15.95
sunny side egg, smoked gouda hash browns, bacon, brioche bun
-  **Tavern Mac Burger**** 21.95
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

- | | | | |
|--|---|--|---|
| Fresh Veggie 14.95
asparagus | Grilled Salmon** 20.50
charred corn salsa | Grilled Chicken Breast 15.95
roasted poblano salsa | Grilled Shrimp** 16.95
charred corn salsa |
|--|---|--|---|

WOODFIRED PIZZAS

- The Hog & The Goat** 14.25
red sauce, whole milk mozzarella, aged provolone, crushed red pepper, oregano, fresh jalapeno, pepperoni, bacon, local goat cheese
-  **Sweet & Salty** 14.25
shaved prosciutto, fresh mozzarella, caramelized onion, olive oil, sea salt, balsamic glaze
- Margherita** 13.25
fresh mozzarella, red sauce, roma tomato, basil
-  **Salami & Hot Honey** 14.25
red sauce, whole milk mozzarella, aged provolone, basil, crispy prosciutto, crushed red pepper, oregano
- BBQ Chicken** 13.25
bbq sauce, rotisserie chicken, bacon, cheddar cheese, 4-cheese blend, fresh jalapeños, red onion
- Sausage & Wild Mushroom** 14.25
whole milk mozzarella, aged provolone, garlic butter, shiitake mushroom, oyster mushroom, cremini mushroom

"Skinny Pizza" option for all pizzas we cut out the dough and drop some salad in the center 2.95
 sub gluten-free cauliflower crust 2.95

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

MAIN MENU



tavern signatures
 gluten free upon request

SALADS & SOUPS

- "I Just Want a Small Salad" 6.95
cucumbers, carrots, tomatoes, red onions, croutons, choice of dressing
- Caesar Salad small 6.95 large 10.95
croutons, parmesan
- Cranberry Walnut Salad small 7.95 large 12.95
baby greens, amablu crumbles, spicy walnuts, craisins, balsamic vinaigrette
- Chopped Salad 15.95
rotisserie chicken, edamame, chives, cucumbers, oil cured tomatoes, garbanzo beans, feta cheese, kalamata olives, herb vinaigrette
- Steak Cobb Salad 19.95
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 6.25 or bowl for 8.25

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 16.95
crisp romaine, chipotle ranch, charred corn salsa, red onions, avocado, crispy tortilla strips
- Beet & Quinoa Salad 14.95
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 21.50
crispy chicken breast, parmesan, herbs, capers, shallots, angel hair, wild mushrooms, lemon butter
- Tavern Meatloaf 22.95
mashed potatoes, parmesan broccoli, marsala mushroom sauce
- Chicken Rigatoni 19.95
white sauce, garlic spinach, shallots, pulled rotisserie chicken, candied walnuts, amablu crumbles
- Grilled BBQ Salmon** 28.95
norwegian salmon filet, bbq sauce, bbq spice, mashed potatoes, garlic green bean
- Prime Rib** 11 oz cut 34.95 16 oz cut 40.95
available friday through sunday after 5pm
mashed potatoes, beef au jus, creamy horseradish

- Chicken Pot Pie 16.95
carrots, red onions, celery, peas, savory sauce, flaky crust
- Fish & Chips 18.95
craft beer batter, cold water walleye, coleslaw, tartar, fries, malt vinegar seasoning
- Parmesan Crusted Walleye 28.50
crispy panko-parmesan crust, parmesan broccoli, rice pilaf, tartar sauce
- Short Rib Pot Roast 28.95
house braised, demi sauce, parsnips, carrots, red onion, mashed potatoes, creamy horseradish
- New York Strip** 44.95
14 oz cut iowa premium, garlic butter, beef au jus, gouda hash browns

WOODFIRED ROTISSERIE CHICKEN

Half Bird 23.95

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

SIDES FOR THE TABLE

- Mashed Potatoes 6.50
roasted garlic, asiago, buttercream
- Parmesan Broccoli 7.50

SMOKED GOUDA HASH BROWNS
house-baked tavern potatoes
8.50

- Grilled Asparagus 8.50
lemon garlic oil
- Herb Rice Pilaf 6.95

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

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