

# TAVERN DINNER MENU

## APPETIZERS

### TAVERN WINGS

10 Wings Deep-Fried & tossed in your choice of Buffalo, Maisey's Maple Bourbon BBQ, Sweet Thai Chili or Garlic Romano  
Served with our House Bleu Cheese or Ranch Dressings, Celery & Carrots / 15

### DAILY FLATBREAD SELECTION

Fresh inspired creations daily! / 14

### GRILLED SHRIMP COCKTAIL

Smoked Paprika-Grilled Shrimp served chilled with Spicy Gazpacho / 17

### CALAMARI FRITTI

Flash-Fried Cornmeal-Breaded Calamari tossed Rhode Island-style, with Butter-Sauteed Cherry & Banana Peppers / 15

### GORGONZOLA ARANCINI

Risotto Balls stuffed with Gorgonzola, Breaded & Deep-Fried, served with our Pomodoro, Shaved Parmesan & Basil-Infused Extra Virgin Olive Oil / 12

## SOUPS

### NEW ENGLAND CLAM CHOWDER / 8

### FRENCH ONION SOUP

Topped with Sourdough Crostini & Aged Cheddar Cheese / 8

### SOUP DU JOUR / 8

## SALADS

### BURRATA CAPRESE SALAD

Heirloom Tomatoes & Fresh Burrata finished with Balsamic Glaze, Basil Chiffonade & Extra Virgin Olive Oil / 14

### GRILLED CAESAR SALAD

Grilled Romaine topped with Focaccia Croutons, Shredded Radicchio, Shaved Parmesan & Prosciutto Chips  
Dressed with our House Caesar Dressing / 12

### TAVERN HOUSE SALAD

Field Greens with Confited Campari Tomatoes, Shaved Asparagus, Blueberries, Toasted Almonds & Grilled Apple Slices.  
Choice of House Dressing / 10

### ROASTED BEET & CITRUS SALAD

Simply-Roasted Beet seasoned with a Citrus Vinaigrette, tossed with Arugula, and topped with Crumbled Feta Cheese  
& Crushed Roasted Pistachios / 11

Add Shrimp / 11, Salmon / 11, Chicken / 6, Steak / 9

*House Dressings: Bleu Cheese, Ranch, Caesar, Raspberry Balsamic, Honey Mustard*

## PASTA

### CREAMY CAJUN CHICKEN PASTA

Grilled Herb Marinated Chicken served over Fresh Fettuccine tossed with Roasted Tomatoes, Roasted Red Peppers & Spinach  
in a Cajun Cream Sauce / 26

### SHRIMP & SCALLOP SCAMPI

Pan-Seared Shrimp & Scallop tossed in a Garlic Lemon butter Sauce served over Fresh Linguini / 31

### FETTUCINE POMODORO

Fresh Fettuccine tossed in our Pomodoro sauce, finished with Fresh Basil & Shaved Parmesan / 20

## ENTREES

### GRILLED NORDIC BLUE SALMON

Grilled Nordic Blue Salmon finished with a Red Chimichurri Sauce paired with Herb-Roasted Fingerling Potatoes & Vegetable of the Day / 34

### SHRIMP AND GRITS

Seared Shrimp dusted with Old Bay Seasoning served over Creamy Grits finished with a Tasso Ham Gravy / 30

### CIOPPINO WITH FOCACCIA TOAST POINTS

A Classic Seafood Stew with Squid, Shrimp, Scallop, Clams & Crab stewed in a Saffron, Tomato & Fennel Broth / 32

### GRILLED FILET MIGNON

8 oz. Filet Mignon topped with Gorgonzola Butter served with Garlic Mashed Potatoes & Grilled Asparagus finished with a Merlot Demi-Glace / 40

### CHICKEN MILANESE

Pan-Fried Cutlet served with Baby Arugula, Parmesan & Cherry Tomato Salad; dressed with Olive Oil, Lemon Juice & our Daily Risotto / 26

### GRILLED PORK MEDALLIONS

Grilled Pork Tenderloin Medallions served over Garlic Mashed Potatoes topped with an Apple, Cilantro & Radicchio Slaw  
Finished with a Maisey's Maple Bourbon BBQ Sauce / 28

### TAVERN BURGER

8 oz. Short Rib Beef Patty topped with Local Aged Cheddar Cheese, Lettuce, Tomato & Onion; served on a Grilled Brioche Bun with Bacon Jam / 15

Please inform your server of any food allergies prior to ordering.  
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.