

TAVERN LUNCH MENU

APPETIZERS

TAVERN WINGS | 15

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

DAILY FLATBREAD | 14

Fresh inspired creations daily!

GRILLED SHRIMP COCKTAIL | 17

Smoked Paprika-Grilled Shrimp served chilled with Spicy Gazpacho

CALAMARI FRITTI | 15

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

GORGONZOLA ARANCINI | 12

Risotto Balls stuffed with Gorgonzola, breaded & deep-fried, served with our Pomodoro, Shaved Parmesan & Basil-Infused Extra Virgin Olive Oil

SOUPS

NEW ENGLAND CLAM CHOWDER | 8

FRENCH ONION SOUP | 8

Topped with Sourdough Crostini & Aged Cheddar Cheese

SOUP DU JOUR | 8

SALADS

COBB SALAD | 14

Chopped Greens topped with Tomatoes, Bacon, Grilled Chicken Breast, Hard-Boiled Eggs & Bleu Cheese Crumbles
Dressed with our Raspberry-Balsamic Vinaigrette

BURRATA CAPRESE SALAD | 14

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

CHOPPED CAESAR SALAD | 8

Chopped Romaine Lettuce tossed with Focaccia Croutons & Shaved Parmesan
Dressed with our House Caesar Dressing

TAVERN HOUSE SALAD | 10

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

ROASTED BEET & CITRUS SALAD | 11

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

*Add Shrimp | 11, Salmon | 11, Add Chicken | 6, Steak | 9

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

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.

HANDHELDS

SERVED WITH FRENCH FRIES & PICKLE SPEAR

TAVERN BURGER | 15

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

CLASSIC KAYEM HOT DOG | 12

Massachusetts's own ¼ Lb. Hot Dog, grilled New England-style, on a Brioche Bun

STEAK & CHEESE | 17

Shaved Steak, Sauteed Peppers, Onions, Mushrooms & Pickled Jalapeños, topped with Aged Cheddar Cheese
& Chipotle-Lime Aioli on Grilled Focaccia

GRILLED CHICKEN SANDWICH | 14

Grilled Herb-Marinated Chicken Breast, Heirloom Tomato, Red Onion & Pesto Mayonnaise on a Grilled Ciabatta

B.L.T. | 13

Crispy Peppered Bacon, Lettuce, Heirloom Tomato & Sundried Tomato Aioli on Grilled Sourdough

CLASSICS ON A ROLL | 10

Your choice of our Housemade Chicken, Tuna, or Egg Salads on a Grilled Brioche Bun with Lettuce, Heirloom Tomato
& Pickled Red Onion

**sub a small Tavern Salad for the given French Fries, \$3*

LUNCH ENTREES

FISH & CHIPS | 18

Beer-Battered Haddock served with Spicy Tartar Sauce, French Fries & Slaw

FETTUCCINE POMODORO | 14

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

GRILLED BEEF TIPS | 18

Lemon Pepper-Marinated Beef Tips served with French Fries & Grilled Asparagus

CHICKEN MILANESE | 16

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

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