



October 28 – November 10, 2024

brunch

3 courses || \$29.95*

excludes tax and gratuity
*individual a-la-carte prices shown below
CHEF/OWNER MATTHEW SAFAROWIC

TO START

house made buttermilk biscuits || 10
honey butter and preserves

deviled eggs || 12
fried whites, pickle relish

burrata || 16
heirloom tomatoes, basil, saba, grilled filone

arancini || 15
cacio e pepe bechamel

breakfast corndogs || 13
pork sausage, cornbread

tuna tartare GF || 17
*ahi tuna, cucumber, avocado, scallions,
sesame seeds, rice tots, sriracha mayo*

yuca 'tostones' GF || 15
avocado aioli

french toast sticks || 13
maple caramel

ENTREE

* salads served as appetizer or entrée with choice of grilled chicken or shrimp
sandwiches served with choice of cottage fries or mixed greens || gluten free bread available

nice little salad * GF || 16
*gem lettuce, avocado, radish, tomato,
charred corn, pickled onion, parmesan*

greek grain bowl || 18
*farro, quinoa, baby arugula,
kalamata olives, pepperoncini,
marinated cucumbers & tomatoes,
spiced crispy chickpeas, greek dressing*

shakshuka || 18
*two baked eggs, moroccan tomato sauce,
feta, grilled filone bread*

chopped italian combo salad * GF || 16
*romaine, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar*

BEC risotto || 20
*neuskes double cut smoked bacon
cheddar bechamel, scallions,
parmesan, egg yolk*

freddy's benny || 20
*house made biscuit,
maple glazed pork, poached eggs,
sriracha hollandaise*

veggie burger || 19
*lentil & poblano patty, avocado,
fried onions, white bbq sauce, sesame bun*

tavern burger || 22
*dry age blend, cheddar, raw onion,
sesame bun (add bacon jam +3)*

sweet potato pancakes || 16
*candied walnuts, spiced maple syrup
(add fried chicken +10)*

breakfast sandwich || 17
*fried eggs, bacon jam, cheddar bechamel,
sesame brioche bun*

cuban || 18
*roast pork, cotto ham, gruyere,
pickles, mustard, club roll*

chilaquiles || 19
*two fried eggs, salsa verde, crema,
avocado (add steak + 10)*

DESSERT

caramel brownie || 12
hazelnut crunch, vanilla bean gelato

icebox jar || 10
*nutella pudding, graham crackers,
bruleed fluff*

funfetti bread pudding || 10
brown butter, white chocolate creme anglais

SIDES

house made cottage fries || 10
house made onion rings || 10

maple bacon || 8
market greens || 10

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices

Every Saturday + Sunday 12-3pm

Please inform your server of any food allergies in your party • 18% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



October 28 – November 10, 2024

dinner

3 courses || \$44.95*

excludes tax and gratuity
*individual a-la-carte prices shown below
CHEF/OWNER MATTHEW SAFAROWIC

TO START

pigs in a blanket || 13
honey dijonnaise

burrata || 16
*heirloom tomatoes, basil,
saba, grilled filone*

tuna tartare **GF** || 17
*ahi tuna, cucumber, avocado,
scallions, sesame seeds,
rice tots, sriracha mayo*

arancini || 14
cacio e pepe bechamel

yuca 'tostones' **GF** || 15
avocado aioli

pork belly lettuce wraps || 16
pickled vegetables, sesame vinaigrette, peanuts

deviled eggs || 12
fried whites, dill pickle relish

ENTREE

* salads served as appetizer or entrée with choice of grilled chicken, shrimp or salmon

nice little salad * **GF** || 16
*gem lettuce, avocado, radish, tomato,
charred corn, pickled onion, parmesan*

char siu heritage pork chop **GF** || 39
*vegetable fried rice, house kimchi
(supp. +5)*

smoked chicken || 29
*french cut breast, sweet potato puree,
braised greens, pan jus*

market fish || MP
seasonal preparation

veggie burger || 19
*lentil & poblano patty, avocado,
fried onions, white bbq sauce, sesame bun*

chopped italian combo salad * **GF** || 16
*romaine, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar*

elote gnocchi || 26
*ricotta gnocchi, charred corn,
cotija cheese, chili, lime*

french onion short rib || 38
gruyere potato gratin, onion rings

steak frites || 38
petit filet, chimichuri, cottage fries

chorizo & shrimp burger || 21
*oaxaca cheese, avocado,
jalapeno, lemon aioli, sesame bun*

greek grain bowl || 18
*farro, quinoa, baby arugula,
kalamata olives, pepperoncini,
marinated cucumbers & tomatoes,
spiced crispy chickpeas, greek dressing*

risotto **V / GF** || 28
seasonal preparation

salmon **GF** || 36
*heirloom carrot puree, green beans,
honey miso glaze*

rigatoni bolognese || 28
whipped ricotta (contains bacon)

tavern burger || 22
*dry age blend, cheddar, raw onion,
sesame bun (add bacon jam +3)*

DESSERT

caramel brownie || 12
hazelnut crunch, vanilla bean gelato

icebox jar || 10
*nutella pudding, graham crackers,
bruleed fluff*

funfetti bread pudding || 10
brown butter, white chocolate creme anglais

SIDES

house made cottage fries || 10
house made onion rings || 10

gruyère potato gratin || 12
market greens || 10

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices

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