



March 31 – April 13, 2025

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 || 12
honey butter and preserves

deviled eggs **GF** || 14
crumbled house chicharron

arancini || 15
cacio e pepe bechamel

burrata || 17
fried squash "cutlet," brown butter,
sage, honey

tuna tartare || 18
ahi tuna, cucumber, avocado, scallions,
sesame seeds, rice tots, sriracha mayo

yuca 'tostones' **GF** || 16
avocado aioli

french toast sticks || 14
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,
pickled onion, parmesan

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

shakshuka || 20
two baked eggs, moroccan tomato sauce,
feta, grilled filone bread

veggie burger || 20
lentil & poblano patty, avocado,
fried onions, white bbq sauce, sesame bun

chopped italian combo salad * **GF** || 17
romaine, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar

BEC risotto || 21
neuskes double cut smoked bacon
cheddar bechamel, scallions,
parmesan, egg yolk

freddy's benny || 22
house made biscuit,
maple glazed pork, poached eggs,
sriracha hollandaise

shaved brussels || 17
apple, crispy chickpeas,
parmesan caesar

sweet potato pancakes || 18
candied walnuts, spiced maple syrup
(add fried chicken +10)

breakfast sandwich || 18
fried eggs, bacon jam, cheddar bechamel,
sesame brioche bun

cuban || 19
roast pork, cotto ham, gruyere,
pickles, mustard, club roll

chilaquiles || 20
two fried eggs, salsa verde, crema,
avocado (add steak + 10)

tavern burger || 25
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

brown butter bread pudding || 10
white chocolate creme anglais

SIDES

house made cottage fries || 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



March 31 – April 13, 2025

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 || 15
honey dijonaise

arancini || 15
cacio e pepe bechamel

burrata || 17
fried squash "culet", hazelnuts, honey sage

yuca 'tostones' **GF** || 16
avocado aioli

tuna tartare **GF** || 18
ahi tuna, cucumber, avocado,
scallions, sesame seeds,
rice tots, sriracha mayo

pork belly lettuce wraps || 17
pickled vegetables, sesame vinaigrette, peanuts

deviled eggs **GF** || 14
crumbled house chicharron

ENTREE

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

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

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

chopped italian combo salad * **GF** || 17
romaine, tomato, pepperoncini,
prosciutto, sopresatta, parmesan,
sesame croutons, oil & vinegar

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

spaghetti limone || 26
parmesan, sesame seeds

shaved brussels || 17
apple, crispy chickpeas,
parmesan caesar

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

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

salmon **GF** || 36
sweet potato hash, herb oil

veggie burger || 20
lentil & poblano patty, avocado,
fried onions, white bbq sauce, sesame bun

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

rigatoni || 28
wild boar ragu, herbed ricotta, parmesan

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

tavern burger || 25
dry age blend, cheddar, raw onion,
sesame bun (add bacon jam +3)

DESSERT

caramel brownie || 12
hazelnut crunch, vanilla bean gelato

icebox jar || 10
butterscotch pudding, chocolate wafers,
caramel, fresh whipped cream

brown butter bread pudding || 10
white chocolate creme anglais

SIDES

house made cottage fries || 10

gruyère potato gratin || 12
market greens || 10

BUBBLE BRUNCH

1/2 price bottles of
prosecco + two juices

Every Saturday + Sunday 12-3pm

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