

STARTERS

CALAMARI*

buttermilk soaked and fried calamari with banana peppers and chipotle aioli **14**

TUNA WONTONS*

sushi grade ahi tuna, topped with avocado cream, sriracha aioli, mango salsa, and sesame seeds on crispy wontons **16.5**

TAVERN CHICKEN NACHOS*

black beans, ancho pulled chicken, roasted corn pico de gallo, chipotle aioli, pepper jack cheese fondue, jalapeño and cilantro **13.5**

SHORT RIB SLIDERS*

with garlic aioli & sage oil **13**

TOMATO BASIL BRUSCHETTA ^{VG}

tomatoes, house pulled mozzarella, basil pesto & balsamic glaze **13**

HUMMUS ^{VG}

with kalamata olives, tomatoes & feta served with grilled pita, cucumber, celery, and carrots **13.5**

TAVERN CHEESEBURGER SLIDERS*

house blended angus burger with cheddar cheese, pickles, crispy fried onions & chipotle mayo **14**

JUMBO LUMP CRAB CAKES*

Maryland style with remoulade **17**

GRILLED BABY BRIE ^{VG}

apples, almonds, rosemary honey & grilled baguette **15.5**

STREET TACOS* ^{GF}

corn tortillas with braised short rib, poblano aioli, pickled slaw, jalapeno, cilantro & queso fresco **13**

PULLED PORK LOADED SWEET FRIES* ^{GF}

poblano aioli, queso fresco, roasted corn pico & cilantro **12**

CARNITAS TOSTADA* ^{GF}

with braised pork, pickled cabbage slaw, smashed black beans, spicy mayo, avocado crema, queso fresco, cilantro, lime & radish **12**

MEDITERRANEAN MEATBALLS*

spinach, basil & feta meatballs with tzatziki sauce, harissa oil, chopped cucumbers, tomatoes & crispy pita **14**

SOUPS & SALADS

MOST SALADS CAN BE MADE GLUTEN FREE – PLEASE INQUIRE WITH YOUR SERVER

TAVERN SALAD ^{VG}

mixed greens, feta, sun-dried cranberries, roasted pumpkin seeds & rosemary-basil vinaigrette **11.5**

TAVERN WEDGE*

crisp iceberg, buttermilk dressing, Danish bleu cheese crumbles, applewood smoked bacon, egg & balsamic reduction **11.5**

TRADITIONAL CAESAR SALAD

shaved parmesan reggiano & croutons **11.5**

CHEF'S SOUP

chef's soup prepared daily cup **5** / bowl **7**

TOMATO BISQUE WITH FRESH HERBS ^{VG}

and goat cheese cup **5** / bowl **6.5**

ADD-ONS: CHICKEN* **7**, SALMON* **9**, CRAB CAKES* **13**, SHRIMP* OR PETITE TENDER STEAK* **11**

SOUP & SALAD

choose our Tavern, Wedge, or Caesar Salad with choice of chef's or tomato soup **16**

GRILLED STEAK SALAD*

mixed field greens tossed with cherry tomatoes, bacon, Danish bleu cheese crumbles & balsamic vinaigrette topped with sliced petite tender steak and pickled red onion **20**

GRILLED SALMON & KALE SALAD*

grilled salmon on chopped kale, mixed greens, toasted walnuts, roasted beets, toasted garlic, shaved parmesan & lemon vinaigrette **19**

ASIAN TUNA SALAD*

seared rare sushi grade ahi, nappa cabbage, mango, edamame, avocado, red pepper, sesame citrus vinaigrette, toasted almonds, sesame seeds, sriracha aioli & wonton strips **19**

PEAR & DANISH BLUE STEAK SALAD* ^{GF}

spinach, kale & quinoa salad with grilled petite tender, sliced pears, Danish blue cheese, cranberries & pine nuts tossed with rosemary basil vinaigrette & topped with balsamic reduction **21**

SANTA FE CHICKEN SALAD*

grilled and blackened chicken breast, mixed greens, black beans, charred corn salsa, queso fresco, avocado, bacon & crispy corn tortilla strips with chili-lime vinaigrette **18**

GRILLED VEGETABLE SALAD ^{VG}

marinated portabella, asparagus, roma tomato, red pepper, zucchini & shaved parmesan with mixed field greens, tossed in rosemary basil vinaigrette **17**

BEET & YOGURT SALMON SALAD ^{GF}

mixed greens with rosemary basil vinaigrette, Greek yogurt, local honey, beets, shaved parmesan, pistachios & radish **19**

HAND HELDS

GLUTEN-FREE MULTI GRAIN BREAD IS AVAILABLE

ALL SERVED WITH FRENCH FRIES UNLESS NOTED – SUB SAUTÉED SPINACH, LEMON PEPPER GREEN BEANS, SWEET POTATO FRIES, OR GRILLED ASPARAGUS FOR 1.75

CHICKEN OR STEAK TACOS*

flour tortillas, pepper jack cheese, roasted corn pico de gallo & chipotle aioli, with chili lime slaw and black beans **12/15**

FRESH FISH TACOS*

choice of blackened or crispy Atlantic cod with creamy poblano & cabbage slaw, queso fresco & lime, with chili lime slaw and black beans **15**

TAVERN CUBAN SANDWICH*

eight hour braised pulled pork, ham, swiss cheese, pickles & Guinness beer mustard on pressed baguette **14**

BRAISED PORK DIP*

eight hour braised pork with double swiss & horseradish aioli, served on baguette with garlic au jus **15**

SMOKED PASTRAMI REUBEN

sauerkraut, swiss cheese and house made thousand island dressing on marbled rye **16**

TAVERN BURGER*

house blended angus burger, topped with cheddar cheese, bacon, lettuce, tomato & red onion on brioche **14**

BUFFALO CHICKEN WRAP*

crispy fried chicken with buffalo caesar, romaine, egg & shaved parmesan **14.5**

CRAB CAKE BLT*

two crab cakes, bacon, lettuce, tomatoes, and remoulade on brioche **19**

BACON BRIE & PEAR GRILLED CHEESE*

whipped brie, white cheddar, bacon, pear & rosemary infused honey on organic sprouted bread, served with tomato bisque **16**

CRISPY CHICKEN*

crispy hot honey fried chicken on brioche with shredded lettuce, house pickles & herbed mayo **14.5**

MAINS

ADD TAVERN, CAESAR, OR WEDGE TO ANY MAIN FOR 4

FRESH GRILLED SALMON* ^{GF}

with lemon butter sauce, fried capers, sautéed spinach, and fresh herb rice **28**

FILET MIGNON* ^{GF}

with red wine demi-glace, garlic whipped potatoes & grilled asparagus **37**

TAVERN BEEF STROGANOFF*

beef tenderloin tips sautéed with mushrooms in a rich burgundy wine sauce over egg noodles, topped with sour cream & grilled asparagus **27**

WINTER LOBSTER RAVIOLI*

with white wine & lobster cream sauce, local roasted mushrooms, shredded parmesan, pine nuts & locally grown microgreens with sage oil **32**

14OZ BLACKENED RIBEYE* ^{GF}

house cut ribeye with creamy poblano elotes, papas bravas, chimichurri & chili oil **37**

SMOTHERED MAHI & GRITS

blackened mahi smothered with creamy poblano elotes & cheddar grits **27**

SHORT RIB RAGU* ^{GF}

with roasted local mushrooms, parmesan risotto, fresh black pepper & parsley **28**

BONE-IN CHOP* ^{GF}

house cut pork chop, garlic, shallot & herb roasted fingerling potatoes & green beans, Dijon mushroom pan sauce **31**

RUBY RED TROUT* ^{GF}

garlic, shallot & herb roasted fingerlings potatoes, green beans & asparagus with lemon butter sauce, crispy capers & lemon, shallot & dill finishing oil **28**

GARDEN LASAGNA ^{VG}

fresh pasta with layers of house mozzarella, parmesan, ricotta, kale pesto & squash served in Green Dirt Farm cheese sauce with toasted pine nuts & topped with local roasted mushrooms **23**

LOBSTER GDF MAC*

creamy Green Dirt Farm's sheep cheese, lobster & parmesan gratin with cavatappi noodles **29**

POKE BOWL*

sushi grade ahi with local honey & sesame ponzu over rice & a seaweed salad of edamame, cucumber, avocado & sriracha aioli, micro greens, tobiko & togarashi **22**

HAWAIIAN POKE BOWL*

sushi grade salmon & tobiko poke bowl with mango salsa, seaweed salad, rice, edamame, avocado, cucumber & radish & seasoned with togarashi, teriyaki glaze & teriyaki aioli **21**

VEGETARIAN POTATO BOWL* ^{GF/VG}

crispy fried fingerlings with garlic aioli & lemon, shallot & dill finishing oil **15**

AMISH HERB & GARLIC HALF CHICKEN* ^{GF}

garlic & fresh herbs, whipped potatoes & lemon-pepper green beans **24**

CHICKEN PRIMAVERA*

blackened and seared chicken breast with asparagus, spinach & grape tomatoes tossed with lemon and white wine cream sauce & finished with shaved parmesan, fresh black pepper & chili basil oil **24**

SIDES

LEMON-PEPPER GREEN BEANS **5**

GARLIC WHIPPED POTATOES **5**

GREEN DIRT FARM'S MAC & CHEESE **9**

SAUTEED SPINACH **5**

GRILLED OR STEAMED ASPARAGUS **5**

BLACK BEANS **4**

FRESH HERB RICE **3**

BLACK BEANS & RICE **4**

^{GF} CAJUN CREAM & BACON SAUTEED BRUSSEL SPROUTS **5**

FRENCH FRIES **4**

SKIN ON SWEET POTATO FRIES **4**

^{GF} GLUTEN FREE

^{VG} VEGETARIAN

Please let your server know if you have any allergies or dietary restrictions. Many additional items can be adjusted to be made gluten free

WINES BY THE GLASS

WHITES

COVALLI PROSECCO	ITALY	11
HENRY VARNAY BRUT BLANC DE BLANC	LOIRE VALLEY	11
HENRY VARNAY BRUT ROSE	LOIRE VALLEY	11
VILLAGIO PINOT GRIGIO	ITALY	10
SANTA RITA SAUVIGNON BLANC	CHILE	10
URBAN RIESLING	GERMANY	10
HESS SELECT CHARDONNAY	NAPA	11
DOMAINE RIMBERT CHARDONNAY	FRANCE	13
LA CHAPELLE DE LA BASTION PICPOUL	FRANCE	11
CHATEAU MONTAUD ROSE	COTES DE PROVENCE	11
KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	13
GULP HABLO "ORANGE"	SPAIN	13
TAVERN SEASONAL SELECTION		MKT

REDS

DANTE PINOT NOIR	LODI	10
KATE ARNOLD PINOT NOIR	OREGON	13
CLOUDLINE PINOT NOIR	WILLAMETTE	15
GEARBOX CABERNET SAUVIGNON	CALIFORNIA	10
SUBSTANCE CABERNET SAUVIGNON	COLUMBIA VALLEY	13
FABELIST CABERNET SAUVIGNON	PASO ROBLES	15
BLISS MERLOT	CALIFORNIA	10
MDZ MALBEC	MENDOZA	10
JAX "Y3 TAUREAU" RED BLEND	NAPA	16
GRAZIANO ZINFANDEL	MENDOCINO	14
TAVERN SEASONAL SELECTION		MKT

FRESHLY INSPIRED AND HAND CRAFTED 13

JALISCO JALAPEÑO MARGARITA

Pueblo Amigo Reposado, Aperol, fresh lime, jalapeno, cayenne salt rim

BLUEBERRY CILANTRO MARGARITA

Pueblo Amigo Reposado, Elderflower Liqueur, fresh lime, fresh blueberries, cilantro

TAVERN SAZERAC

Union Horse Rye, Chartreuse, orange bitters and a single large ice cube

CUCUMBER GINGER REFRESHER

Uncle Val's Gin, Elderflower Liqueur, fresh lime, fresh cucumber, ginger beer

LAVENDER LEMONGRASS DROP

Ketel One Citroen, Cointreau, fresh lemon, lavender, lemongrass, sugar rim

PALOMA

Pueblo Amigo Reposado Tequila, fresh lime, fresh squeezed grapefruit juice and sparkling water served on the rocks with salt rim

RYE OLD FASHIONED

Union Horse Rye, Luxardo Maraschino Liqueur, Taylor Port, cherry bitters, fresh orange

CHOCOLATE OLD FASHIONED

Union Horse Rye, Luxardo, honey-cinnamon syrup, chocolate bitters

TAVERN RED SANGRIA

Malbec blended with fresh seasonal fruit, juices and apricot brandy

KC AVIATION

Tom's Town Gin, Crème de Violette, Luxardo Liqueur and fresh lemon juice, served in a chilled martini glass with a Luxardo Cherry

APPLE CIDER MULE

Tom's Town Vodka, apple cider and ginger beer, served on the rocks with a cinnamon sugar rim

ROSEMARY GIMLET

Old Tom Barrel Aged Gin shaken with lavender simple syrup, fresh lime and angostura bitters, served up with a rosemary sprig in a chilled martini glass

SLENDER COCKTAILS

STRAWBERRY BASIL SMASH

Tom's Town Vodka, fresh strawberry, fresh lemon, basil & Truvia simple syrup, orange bitters

SLENDER MARGARITA

Pueblo Amigo Reposado, Truvia simple syrup, fresh lime, fresh orange

BLUEBERRY ROSEMARY

LEMONADE

Stoli Blueberi Vodka, fresh lemon, Truvia simple syrup, fresh blueberries, rosemary

BEER

ON TAP

GUINNESS STOUT	7
FREE STATE COPPERHEAD	6
BOULEVARD TANK 7	7
BOULEVARD WHEAT	6
DESCHUTES FRESH SQUEEZED IPA	6
BUD LIGHT	4
TAVERN ROTATOR	MKT

BOTTLED & CANNED BEERS

Free State Brewing Co Lawrence, KS OATMEAL STOUT (5.5)	DESCHUTES MIRROR POND PALE ALE	5.5	BLUE MOON	5.5			
CINDER BLOCK IPA	5.5	STELLA ARTOIS	5.5	MILLER LIGHT	4		
<i>Boulevard Brewing Co Kansas City, MO</i> PILS (5.5), PALE ALE (5.5),	CORONA	5.5	ANGRY ORCHARD HARD CIDER	5.5	PABST BLUE RIBBON	4	
SPACE CAMPER (5.5)	BUDWEISER	4	BUD LIGHT	4	SEASONAL SELTZER	MKT	
O'DELL IPA	5.5	MICHELOB ULTRA	4	COORS LIGHT	4	MARTIN CITY	
		COORS ORIGINAL	4			YOGA PANTS (GF)	6.5
						BIG HENRY HAZY IPA (GF) -	6.5
						ATHLETIC BREWING COMPANY	
						FREE WAVE IPA	
						(NON-ALCOHOLIC) -	6.5

