

# Lunch

12p – 3p

Please notify staff of any allergies

## SOUP

**Corn Chowder**<sup>GF</sup> 14

**Elk Chili**<sup>GF</sup> 18

## SMALL PLATES

**Spanish Bean Dip**<sup>GF</sup>

Chorizo, Pickled Red Onion, Cotija Cheese,  
Housemade Tortilla Chips 16

**Jerked Corn Rib**<sup>VIA</sup>

Crispy Corn on the Cob Sections,  
Huli Huli Sauce 15

**Shrimp Ceviche**

Mezcal, Red Bell Pepper, Pickled Red  
Onion, Cucumber, Orange Supremes,  
Tostones 17

## SALADS

Add Chicken 11

**Burrata Salad**<sup>GF | V</sup>

Mixed Greens, Dried Peach, Crispy Shallot,  
Toasted Almond, Fig Vinaigrette  
Full 20 Half 15

**Golden Beet Salad**<sup>GF | V | Δ</sup>

Baby Kale, Pickled Golden Raisins, Red Onion,  
Goat Cheese, White Balsamic Vinaigrette  
Full 18 Half 13

**Caesar Salad**<sup>GF</sup>

Romaine Lettuce, Pickled Golden Raisin,  
Pecorino Cheese, Sourdough Croutons  
Full 18 Half 13

**Berry Salad**<sup>GF | V</sup>

Mixed Greens, Strawberry, Blueberry, Red Onion,  
Quinoa, Feta Cheese, Roasted Garlic Vinaigrette  
Full 19 Half 14

## BURGERS & SANDWICHES

Includes Choice of Cup of Soup or French Fries

Substitute Side Salad 2

Add Fresh Avocado 4 Bacon 4

**Hot Honey Chicken**

Lettuce, Tomato, Spicy House Pickles, Cacon Aioli, Brioche Bun 22

**Tavern Burger**<sup>GF</sup>

Lettuce, Tomato, Onion, Chimichurri Aioli, Smoked Cheddar Cheese, Brioche Bun 24

**Evergreen Burger**<sup>GF</sup>

Arugula, Caramelized Fennel Aioli, Fig Mostarda, Smoked Gouda, Pretzel Bun 28

**BBQ Chicken Sandwich**<sup>GF</sup>

Lettuce, Tomato, Clover Sprouts, Bacon, Ranch, Ciabatta Roll 22

**Pulled Jackfruit**<sup>GF | V | Δ</sup>

Bourbon-Peppercorn Barbeque Sauce, Apple-Radicchio Coleslaw, Brioche Bun 20

**Turkey Club**

Smoked Turkey Breast, Bacon, Avocado, Sundried Tomato Aioli, Greens, Sourdough 22

GF – can be gluten free V – can be vegetarian Δ - can be vegan