

Lunch

12p – 3p

Please notify staff of any allergies

SOUP

Butternut Squash Soup^{GF}

Pepita, Apple, Pickled Cranberry 14

Elk Chili^{GF} 18

SMALL PLATES

Spanish Bean Dip^{GF}

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

Fried Brussels Sprout^{V | Δ}

Apple Cider Vinaigrette, Pickled Golden Raisin, Black
Currant, Queso Fresco 16

Smoked Salmon Dip^{GF}

Grilled Baguette, Pistachio Dukkah 16

SALADS

Add Chicken 11

Burrata Salad^{GF | V}

Mixed Greens, Dried Peach, Crispy Shallot,
Toasted Almond, Fig Vinaigrette
Full 19 Half 14

Golden Beet Salad^{GF | V | Δ}

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

Caesar Salad^{GF}

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

Quinoa Salad^{GF | V | Δ}

Mixed Greens, Blue Cheese, Candied Pecans, Apple,
Dried Cranberry, Red Onion, Maple 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, Muenster Cheese, Brioche Bun 22

Tavern Burger^{GF}

Lettuce, Tomato, Onion, Chimichurri Aioli, Smoked Cheddar Cheese, Brioche Bun 23

Bison Burger^{GF}

Arugula, Caramelized Fennel Aioli, Fig Mostarda, Smoked Gouda, Pretzel Bun 30

Grilled Brie^{GF | V}

Arugula, Tuscan Salami, Apple, Fig Jam, Ciabatta Roll 22

Pulled Jackfruit^{GF | V | Δ}

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