



**RUSSELL HOUSE**  
TAVERN

**FIRST COURSE**

**Extra Dirty Caesar**

*Romaine, Black Kale, Parsley, Spicy Anchovy Croutons*

**Spring Salad**

*Little Leaf Greens, Avocado, Roasted Peppers, Tomatoes, Sunflower Seeds, Hardboiled Egg, Grana, Chickpea, Olive Oil Herbed Vinaigrette*

**MAIN COURSE**

**Roasted Half-Chicken**

*Mushroom And Asparagus Risotto, Natural Jus*

**Bucatini Bolognese**

*Pork, Beef & Veal, Garlic Crostini, Grana Tuile*

**Pan-Roasted Salmon**

*Warm Tabbouleh-Blistered Shishito-And Tomato Salad, Mango Agrodolce*

**Farro & Kale Bowl**

*Farro, Peppers, Olives, Roasted Eggplant, Grilled Kale, Feta, Citrus Tahini Vinagrette*

**DESSERT**

**Raspberry Creme Brulee**

*White Chocolate Almond Cookie*

**Triple Chocolate Crunch Cake**

*Whipped Cream, Raspberry Sorbet*

*\$49 Per Person  
Subject to Seasonal Changes*