

DINNER

Daily 5PM to 11PM

SALADS & APPETIZERS

Extra Dirty Caesar \$12

Romaine, Black Kale, Parsley, Anchovy Croutons
Add Chicken +6 | Add Salmon +9

Summer Salad \$12

Grilled Corn, Roasted Peppers, Avocado, Feta, Harissa Ranch
Add Chicken +6 | Add Salmon +9

Grilled Peach \$13

Goat Cheese, Prosciutto, Candied Pistachios, Balsamic
Add Chicken +6 | Add Salmon +9

Crab Cakes \$14

Radish Salad, Lemon Aioli

Street Corn \$9

Lime-Mayo, Tajin, Cilantro

Crispy-Brussels Sprouts \$9

Maple-Sriracha Glaze

Confit Chicken Wings \$13

Sambal & Honey Glaze

TAVERN PIZZA

Margherita \$14

Crushed Tomato, Mozzarella, Basil, Pecorino

Mushroom & Leek \$15

Goat Cheese, Mozzarella, Truffle Oil

Calabrian \$15

Arugula, Genoa Salami, Shishito Pepper, Chili Oil

SIDES 5 DOLLARS EACH

Mashed Potatoes

Hand-Cut Fries

Sautéed Mushrooms & Leeks

Roasted Asparagus

ENTREES

Pan-Roasted Salmon* \$25

Quinoa, Marinated Cucumbers, Pickled Red Onions, Almonds

Steak Frites* \$25

Grilled Sirloin, Watercress & Herb Salad, House-Made Steak Sauce

Roasted Half Chicken \$24

Mashed Potatoes, Grilled Asparagus, Grilled Red Onion, Herb-Chicken Sauce

Pasta Primavera \$22

Fresh Vegetables, Tomato, Basil, Garlic, Parmesan

Cauliflower - Kale Bowl \$16

Curried Cauliflower "Rice", Kale, Grilled Vegetables, Crispy Chickpeas, Cilantro-Lime Dressing

Fish & Chips \$19

Hand-Cut Fries, Coleslaw, Tartar Sauce

Lobster Roll \$28

Touch of Mayo, Griddled Roll

R. House Burger* \$15

Prime Ground Beef, Sharp Cheddar, Bacon, Caramelized Onions, Stone & Skillet English Muffin

Nashville Hot Chicken Sandwich \$15

Coleslaw, Pickles, Ranch Aioli, Brioche Bun

RAW BAR

Market Oysters* \$3 ea/
33dz

Cucumber-Pink Peppercorn Mignonette, Classic Cocktail Sauce *Ask your server about our daily selection

Chilled Lobster Tail \$16

Saffron-Lemon Aioli

Spicy Marinated Calimari \$9

Crispy Shallots, Tajin

Chilled Shrimp \$13

Avocado, Smoked Tomato Aioli, Pickled Peppers, Tortilla Strips

