



LUNCH

FIRST COURSE

Select One:

Mini Popovers

Virginia ham and Vermont cheddar served with orange maple butter

Chicken Pot Pie Bites

chicken, carrots, peas, with a flakey pie crust and housemade gravy

Fig and Apple Salad

mixed greens, fennel, red onion, with Champagne vinaigrette

SECOND COURSE

Select One:

Fried Chicken Sandwich

buttermilk-brined chicken breast, pickles, cabbage slaw, brioche bun

-Choice of fries or side salad-

Tavern Burger

Fontina cheese, caramelized onion, sauteed mushrooms, lettuce, garlic aioli

-Choice of fries or side salad-

Macaroni and Cheese

six cheeses, parmesan crust

\$20 per person, not including tax and gratuity



DINNER

FIRST COURSE - Select One

Fig and Apple Salad

mixed greens, fennel, red onion, Champagne vinaigrette

Mini Popovers

Virginia ham and Vermont cheddar served with orange maple butter

Chicken Pot Pie Bites

chicken, carrots, peas, with a flakey pie crust and housemade gravy

SECOND COURSE - Select One

Short Rib Pot Roast

creamy grits, demi-glace, roasted carrot, cipollini onion

Chicken & Dumplings

*ricotta dumplings, asparagus, carrots, mushrooms,
onion, garlic, celery, red pepper*

Pan Seared Salmon

hasselback potato and seasonal vegetables

THIRD COURSE

Cherry Huckleberry Pie

tart cherries and wild huckleberries with a spiced streusel topping

\$40 per person, not including tax and gratuity