

STARTERS

The Tavern's Famous Buffalo Wings 12
with creamy blue cheese dipping sauce. A local favorite.

Calamari Schnitzel 11
sriracha tomatoes, mixed greens, pesto, cilantro

Vermont Wagyu Beef Nachos 12
ground Wagyu, ancho chile, grilled red onions, guacamole, pico de gallo, cilantro sour cream

✓ Poutine 12
Tavern fries topped with cheddar curd and herb-vegetable gravy

✓ Garden Flatbread Market Price
seasonal ingredients. please ask your server.

Misty Knoll Turkey Lettuce Wraps 8
spicy hoisin sauce, bean sprouts, radish, red pepper, Bibb lettuce

FAMILY SIZE 12

Local Root Beer Mussels 13
PEI mussels sautéed in Rookie's Vermont root beer, black garlic butter

SOUPS & SALADS

Yesterday's Soup 5 cup/6 bowl
...because it's always better the next day

✓ Smoked Tomato Soup 5 cup/6 bowl
house-made and gluten-free

Grilled Caesar Salad 8
grilled half-head of romaine, Asiago, crostini
Add chicken 4. Add shrimp 5.

✓ Summer Berry Salad 9
mixed greens, fresh mozzarella, cherries, cucumbers, celery, balsamic

✓ Mixed Greens 6
choice of: preserved lemon vinaigrette, cherry balsamic, gorgonzola, champ (our house-made ranch), sesame Cyprus, or sherry-blue cheese vinaigrette

✓ Mediterranean Falafel Salad 11
marinated cucumbers, sprouted beans, olives, roasted red peppers, Romaine, sesame Cyprus

Essex Chive-Pesto Chicken Salad 14
mixed greens, corn, black beans, cherry tomato, red onion, crispy tortillas, champ dressing (our house-made ranch)

✓ VEGETARIAN CUISINE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

THE STEAKHOUSE

served with fresh, seasonal vegetables

- 10 oz. Hanger Steak 19
House-Aged Rib-Eye 32
✓ Grilled Vegetable and Tofu Kabob 14
Vermont Filet & Mushroom Kabob 18
Local Baby Back Ribs 26
Wild Swordfish Steak 24
Cajun-dusted Misty Knoll Statler 24
LaPlatte Burger with Bacon & Fresh Mozzarella 12

SAUCES

- Chimichurri 2
Béarnaise 2
Mole 2
Red Wine Demi-Glace 2
Black Garlic Butter 2
Chive Horseradish 2

STARCHES

- Lobster Mashed Potatoes 8
Baked Beans 3
Brown Rice 3
House-Made Fries 4
Baked Potato 4
Loaded Baked Potato 6

ENTREES

- Fish & Chips 14
Long Trail-battered fish, coleslaw, tartar sauce, house-made fries
- Pittsburgh Salad 17
grilled hanger steak, romaine, house-made fries, cucumbers, tomatoes, blue cheese vinaigrette
- Ron's Run-Free Veal Meatballs 20
house-made linguini, rustic marinara, shaved Tarentaise
- Mini Lamb Reubens 16
Vermont lamb, Swiss cheese, sauerkraut, Marie Rose sauce, house-made fries
- ✓ Essex Garden Burger 11
house-made veggie burger, Cabot cheddar, cilantro sauce, whole wheat bun, petit salad, ginger pickle
- Misty Knoll Chicken 'n Waffles 18
seasonal vegetables, herb-vegetable gravy
- The Tavern Club 13
Misty Knoll turkey, Vermont Smoke and Cure ham & bacon, Cabot cheddar, sourdough, herb mayo, lettuce, tomato, house-made chips
- ✓ Wild Mushroom Cannelloni 17
rustic marinara, melted Lazy Lady in Blue
- Fish of the Day market price
please ask your server.

Substitute a gluten-free bun for \$2.

Please inform your server of any food allergies or special dietary needs.

A 20% gratuity will be added to parties of eight or more.

A surcharge of 3. will be added for split entrées.

