

Starters

***Tavern Blue Corn Nachos \$11**

with Blackened Chicken, Cherry Peppers, Caramelized Onion, Local Sweet Corn, Vermont Sharp Cheddar, Native Tomato Salsa, Truffle Aioli and Arugula

***Chili Seared Tuna with Seaweed Salad and a Wasabi Aioli \$12**

Goshen Meets Morris

***Mohawk Mountain Shiitake Mushrooms Tossed with Arethusa Tapping Reeve Cheese In a Classic Risotto App \$11 Entree \$17**

Add Chicken \$4 Add Shrimp \$6 Add Chili Seared Tuna \$8

***Steamed PEI Mussels with Roasted Garlic, Leeks, Plum Tomatoes and Fresh Basil \$9**

***House Smoked Hot Wings with Blue Cheese Dressing and Celery Sticks \$11**

Crispy Calamari w/ Chili Peppers, Fried Kosher Dills and Lemon Caper Aioli \$10

-Fries Sharing plate – Simply Seasoned, Truffle & Romano, or Cajun \$5-

***Arethusa Cheese Platter \$12 (small) \$22 (large)**

Local Cheese, Tavern Fruit Bread and a Seasonal Compote

Salads

***Tavern Caesar Salad with Grape Tomatoes, Kalamata Olives and Focaccia Croutons App \$8 Entrée \$12**

***Caprese Salad with Local Tomatoes, Burrata Cheese, Kalamata Olives, Pickled Red Onion and Arugula \$9 Entrée \$13**

All Salads- Add Chicken \$4 Add Shrimp \$6 Add Chili Seared Tuna \$8

From Our Grill

****Gorgonzola Crusted “1855” Black Angus Strip Steak \$24 with a Rosemary Demi Glaze and Crispy Onions**

*** Certified Piedmontese Rib Eye Steak \$25**

Blackened with a Horse Radish Sour Cream Sauce

***Tavern Surf and Turf \$26**

Butcher Block Veal Chop and Rosemary Shrimp

Entrees Served with Chive Romano Whipped Potatoes and Seasonal Vegetables

***Grilled Piedmontese Burger \$12**

with Lettuce, Tomato, Red Onion, Pickle Spear and Seasoned Fries

***Grilled Piedmontese Tavern Burger \$14**

with Crispy Onions, Smoked Bacon, Sharp Cheddar and Seasoned Fries

Our Burgers Are All Natural, Grass Fed and 100%Antibiotic Free

Tavern Entrees

Crispy Chicken Milanese \$22

with Lemon Truffle Dressed Arugula, Goose Berries and Shaved Romano

***Mango Peach Glazed Duck Breast \$24**

With Crispy Mohawk Mountain Shitakes and Tavern Risotto

***Tavern Smoked Apple BBQ Baby Back Ribs \$23**

With Cajun Fries and House Slaw

****Gemelli Pasta \$21**

Tossed with Local Sweet Corn, Summer Squash, Oven Dried Native Tomatoes, Fresh Basil, and Goat Cheese in a Roasted Garlic Asiago Cream

Add Chicken \$4 Add Shrimp \$6 Add Chili Seared Tuna \$8

***Native Tomato, Fresh Mozzarella Wrap \$11**

Crisp Romaine, Roasted Pepper Herb Vinaigrette and Seasoned Fries

***Grilled Blackened Chicken BLT \$12**

with Crisp Romaine, Smoked Bacon, Native Tomato, Dill Pickle, Basil Aioli on House Focaccia with Cajun Fries

***Reuben Sliders \$13**

Freshly Braised Corned Beef, Sauerkraut, House dressing on Grilled Rye with Seasoned Fries

***-All Sandwiches can be made on gluten free bread +\$1-**

Kids Meals-\$9

Chicken Tenders with Fries-Kids Pizza-Kids Pasta Marinara Sauce

***Gluten Free -**The steak without onions will also be gluten free, Caesar no croutons, Gluten Free Pasta may be substituted on pasta**

Torrington Area Health Recommends fully cooking all menu items at every restaurant

Every Wednesday is Prime Rib Stuffed Shrimp starting at \$15.95

Along with Traveling Vinny's Karaoke-Live Music Fridays Too