

[kitchen]

[snacks]

BIG ISLAND OYSTERS* / 14 [GF]
6 raw oysters with cocktail, mignonette, fresh lemon

MEAT & CHEESE / 14/23 [GFO]
daily selection of cheese, charcuterie, or a smorgasbord
of both with nuts, spreads, & house bread

PICKLE POT / 7 [GF,V]
assorted house-made pickles & ferments

TRUFFLE HONEY FRITES / 7 [GF]
parmesan, herbs, scallions

VEGAN WINGS / 12 [V]
choice of red fresno dry rub, buffalo, or
bourbon bbq

"ELOTES" FRITTERS / 9 [GF, VO]
sweet corn & chickpea fritters with pickled
jalapenos, parmesan, cilantro ranch, & herbs

SHRIMP TACOS / 14 [GF]
smoked corn relish, iceberg lettuce, herb crema

PULLED PORK NACHOS / 15 [GF]
pulled pork, grilled peach salsa, queso fundido,
pickled jalapenos, herb crema, scallions

[sandwiches]

choice of salt & pepper frites, grits,
mixed greens, house pickles

CLASSIC BURGER* / 13
white american cheese, lettuce, tomato, onion,
pickles, antler sauce

BEER BURGER* / 14
beer glazed onions, beer mustard, bacon, pimento

CHICKEN SANDWICH / 13 [VO]
grilled or fried, cilantro ranch, dill pickles, & lettuce

HOT HONEY CHICKEN SANDWICH / 15

PORTOBELLO MUFFULETTA / 14 [V]
house rosemary foccacia, grilled portobellos,
baby arugula, romesco, olive giardiniera

[salads]

OLD TAVERN GREENS / 8 [GF,V]
shaved carrots, cucumber, cherry tomatoes,
almonds, balsamic vinaigrette

HEIRLOOM TOMATO / 12 [GF,VO]
pickled melon, baby arugula, burrata,
olive oil, balsamic reduction

OLD TAVERN FARM PLATE / 12
chef's preparation of locally grown ingredients harvested
fresh weekly (ask your server about tonight's offering)

[plates]

SHRIMP & GRITS / 22 [GF]
pimento grits, sweet corn, bacon, tomatoes, & onions

NY STRIP STEAK* / 28 [GF]
7 hills NY strip, warm bacon potato salad, green beans,
cherry tomatoes, blue cheese butter

7 HILLS STEAK FRITES* / 28 [GF]
NY strip steak, truffle honey frites, garlic aioli,
& house steak sauce

MARKET FISH / 23 [GF,VO]
ratatouille, blistered tomatoes, romesco sauce,
toasted almonds
GRILLED PORTOBELLOS AS A VEGAN OPTION

SUMMER PASTA / 19 [VO]
mezze rigatoni, old tavern pomodoro sauce, ricotta, basil

[desserts]

BURNT BASQUE CHEESECAKE / 9
vanilla & lemon zest cheesecake with fresh local berries

KEY LIME POSSET / 9
nilla wafer crust, key lime custard, whipped cream

CHOCOLATE ALMOND TART / 9 [GF, V]
candied orange, coconut whip, toasted almonds

VIEW OUR COCKTAIL, BEER, & WINE
MENU ONLINE

