

## T A V E R N M E N U

### Cheese & Charcuterie \* | \$4 each

Uplands Farm Pleasant Ridge Reserve – raw cow's milk, WI

Jasper Hill Bayley Hazen Blue – raw cow's milk, VT

Capriole Old Kentucky Tomme– raw goat's milk, IN

Mouco Colorouge – pasteurized cow's milk, washed rind, CO

Coppa Secca, house- cured pork shoulder

Pork Belly Speck, house- cured, smoked

S.W. Edwards Surryano, Surry, VA

Pork Rillettes, house

### Marinated Olives | \$5

### Edamame | \$6

white truffle oil, Maldon sea salt, togarashi

### Crispy Brussels Sprouts | \$9

lemon-garlic vinaigrette, white anchovies, Parmigiano Reggiano

### Prime Beef Carpaccio \* | \$11

Parmesan aioli, pickled vegetables, 25 year old balsamic vinegar

### Blue Bay Mussels | \$10

hot Italian sausage, roasted tomatoes, fennel, sun-dried tomatoes, caperberries

### Crispy Rock Shrimp | \$10

yuzu, fried lemon, sesame, soy

### Braised Veal & White Cheddar Pierogies | \$11

green onion coulis, veal jus

### Soft Pretzels | \$9

cheddar cheese-beer sauce, Maldon sea salt

## S A N D W I C H & E N T R É E

### Eleven Burger \* | \$16

braised veal, black pepper bacon, crispy onions, fries

choice of cheddar, Maytag Blue, goat cheese, Emmenthaler Swiss

### Grilled Cheese | \$7

Arsenal cheese curds, grass fed local white cheddar, parmesan, onion jam

### Prime Beef Pastrami Sandwich | \$14

grilled sourdough, Emmenthaler, sauerkraut, whole grain mustard, pickled vegetables

### Crab Cake Sandwich | \$14

pickles, caperberry remoulade, arugula, radicchio, endive, fries

### Steak & Fries | \$16

hanger steak, roasted garlic butter

### Chicken Sandwich | \$12

pesto, roasted tomatoes, mozzarella, balsamic vinaigrette, arugula, fries

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.