STARTERS

GOOD HONEST SOUP always rotating, always vegan  cup 7.25/ bowl 10.50 ☼
HALIBUT CHOWDER charred sweet corn, pork belly and sherry cream  cup 9.50/ bowl 12.50 ☼
FRESH CUT OR TRUFFLE FRIES truffle fries served with black garlic aioli  half  7.75/ full 10.50 ☼
CHARCUTERIE rotating selection of artisan meat and cheeses, baguette, almonds and honey 21.50
BRUSSELS AND CAULIFLOWER bacon and warm Edgefield mustard vinaigrette 10.50 ☼
CHICKEN WINGS choice of voodoo, cajun dry rub or honey mustard bbq 6 for $10.50 / 12 for $16.75
PAN SEARED CRAB CAKES served with a cucumber salad and Dark Star aioli 19

ENTREES

ALEHOUSE FISH AND CHIPS beer-battered wild Alaskan halibut, fresh cut fries, No. 7 remoulade and buttermilk coleslaw 2 pieces 22/ 3 pieces 29.50
TRADITIONAL CREOLE GUMBO free-range chicken breast, prawns, andouille sausage and the "holy trinity" of vegetables with jasmine rice 23 ☼
TAVERN CHEESEBURGER* 1/2-lb Wagyu beef patty, white cheddar, lettuce, tomato, red onion, pickles & No. 007 secret sauce on a pub roll with your choice of fries or a side green salad 19 DELUXE fried egg & bacon 22
THE BLACK BEAN BURGER spiced black bean & quinoa patty, pickled red onions, chipotle aioli, lettuce, tomato and avocado, with your choice of fries or a side green salad 16.75 ☼
TOFU YELLOW CURRY bell peppers, wild mushrooms, fresh basil, snap peas and rice 20 ☼
DUCK CASSOLET seared duck breast, herbed northern bean cassoulet, roasted duck jus 33.50 ☼
BLACKENED BEEF TENDERLOIN fresh gorganzola and walnut ravioli, sauteed mustard greens, lemon cream sauce and basil oil 31.50
ALASKAN HALIBUT eggplant ratatouille, charred tomato coulis, balsamic reduction 29.50
SEAFOOD BOUILLABAISE manila clams, mussels, prawn, scallops, halibut in a saffron tomato broth. 33.50
GRILLED FILET MIGNON sweet corn and pepper succotash, roasted fingerlings and roasted garlic chimichurri 33.50 ☼
SNAKE RIVER FARMS PORKLOIN Yukon Gold mash, cripsy brussel sprouts and McMenamins cider au jus 31.50 ☼

SWEETS

BOBCAT BEIGNETS powdered sugar and chocolate dipping sauce 9.75 ☼
DONUT BREAD PUDDING topped with whip cream, caramel and fresh fruit 12.50
FRUIT COBBLER seasonal fruit, crumble topping and a scoop of vanilla ice cream 10.50
BLACK & TAN BROWNIE served with caram-ale sauce and a scoop of vanilla ice cream 9.25
MOLTEN TURTLE LAVA CAKE fudge bundt cake topped with caramel a whip cream 10.50

GREENS

ADD PROTEIN TO ANY SALAD roasted chicken 7.50 prawns 6.25
flank steak 9.50

CAESAR romaine, garlic croutons, parmesan and black garlic Caesar dressing 10.50/ full 15.25 ☼

TAVERN GARDEN mixed lettuces, cucumber, shaved fennel & carrots, marinated red onion and White Rabbit vinaigrette 19
BUTTERNUT SQUASH SALAD mixed greens, goat cheese, dried cranberries, bacon, maple stout vinaigrette, spiced walnuts 22 half 12.50/ full 19

CAPRESE SALAD fresh mozzarellla, heirloom tomatoes, basil oil, balsamic reduction 12 ☼

PIZZA

BRUSCHETTA blistered tomatoes, fresh basil, mozzarella and balsamic reduction 16.75 ☼
MUSHROOM HUNTER wild mushrooms, fresh chevre, garlic oil, fresh herbs and fried shallots 19 ☼
CARNE ASADA PIZZA adobo tomato sauce, grilled peppers, carne asada, feta 21
PROSCUITTO peppered Hogshhead onions, arugula, parmesan, fresh mozzarella 20

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.
**Every effort will be made to minimize contact with gluten 4/20