



FROM THE TAVERN

SERVED ALL EVENING

BAR BOARD

Chef's choice of house cured meats & local cheeses
toast points & traditional accompaniments
15

HERITAGE DEVEILED EGGS (DF)

assorted variety.
half dozen 17 - dozen (adds truffled egg) 29

HOUSE CUT FRIES ✦ (V,GF)

chili aioli and ketchup
small 6 large 10

MARKET GREEN SALAD (V,GF)

lemon-olive oil vinaigrette, parmesan
fingerling chips
9

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, buttermilk sauce
15

CHEF'S BURGER ✦

8oz. Heritage beef patty and bacon, Emmi Roth dill Havarti
herbed mayo, house pickle
18

STEAK FRITES ✦

coup du jour, garlic sabayon, demi-glace
32

"OLD-FASHIONED" HAM SANDWICH ✦

aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
17

HAPPY HOUR

TUES - FRI 4:00 - 6:00

HOUSE CUT PARMESAN FRIES

chili aioli and ketchup
4

ASSORTED DEVEILED EGGS

spicy tuna | pork fried rice | beet & dill
2 per

TEMPURA BACON-WRAPPED CHEESE CURDS

sweet potato, buttermilk sauce
2 per

GRILLED CHEESE

pepita polenta sourdough, Trillium, Gruyere
chili crunch, lemon pear butter
8

"OLD-FASHIONED" HAM SANDWICH

aged gruyere, stone ground mustard, chili aioli
pickled red onion, basil, brioche bun
6

SMASH BURGER

Hook's 1 year cheddar, crispy guanciale
tavern sauce, brioche bun
10

PORK TACOS

herb salad, queso fresco, salsa macha
8

FRIED CHICKEN WINGS

M.S.G. (maple, sherry, gochujang)
smoked cilantro crema
10

PORK & SHRIMP MEATBALLS

papaya slaw
8

GLASS WINES

DRAFT BEER

HOUSE COCKTAILS

\$2 OFF

✦: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

*a gratuity of 20% will be added to all parties of 6 or more
(GF): gluten free, (V): vegetarian, (DF): dairy free