

# T A E R N

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## **Restaurant Week Menu**

*Three Courses \$20.09*

### **Tavern Soup**

*Garrison Farms Winter Squash, Maple, and Ronnybrook Cream*

### **Cranberries and Pecorino**

*Garrison Farms Baby Spinach and White Balsamic Vinaigrette*

### **Hearty Lentil Soup**

*Roast Pork and Parmigiano Reggiano*

### **Breakfast for Lunch**

*Corned Beef Hash Crostino with Glynwood Farms Egg*

### **Tavern Salad**

*Shaved Pears and Balsamic*

### **Hudson Valley Foie Gras**

*Peanut Butter and Jelly*

*(\$10 Supplement)*



### **“Grown Up” Mac and Cheese**

*Andouille Sausage and Garlic Crumble*

### **Pulled Pork Grilled Cheese**

*Jarlsberg Swiss, Cranberry and Eli’s Pumpnickel*

### **Tavern Burger**

*Black Pepper Brioche, Housemade Pickles*

### **Mieller’s Beef Bucatini**

*Housemade Lardo Crostino*

### **Heritage Turkey Pot Pie**

*Root Vegetables*

### **Pan Roasted Wild Striped Bass**

*White Beans, Guanciale, and Baby Red Romaine*



*A 20% service charge will be added to parties of 8 or more*