

SPRING DINNER MENU

TO START / TO SHARE

- Grilled Octopus** hummus, kale, fennel confit, black olives, paprika aioli 13.50
Wood Smoked Chicken Wings chipotle, lime, celery, Point Reyes blue cheese dressing 12.50
Arancini fried rice balls, mozzarella, peas, Sunday sauce 8.50
Crispy Lamb Ribs pickled chili, sesame, Greek yogurt 13.75
Tuna Carpaccio green beans, asparagus, quail egg, bagna cauda aioli 14.00
Minestrone Soup spring vegetables, borlotti beans, prosciutto, Parmagiano-Reggiano 8.00
Tavern Salad field greens, fennel, watermelon radish, carrot, red wine/shallot vinaigrette 7.95
Little Caesar Salad hearts of romaine 6.25
Roasted Carrot and Beet Salad yogurt, hazelnut, quinoa, avocado vinaigrette 9.75
Asparagus and Country Ham Salad ricotta, frisée, arugula, pickled red onion 11.00
American Farmstead Cheese Platter chef's selection with honeycomb, candied almonds, rosemary lavash 13.95

WOOD OVEN PIZZAS

- Red Pie** crushed tomato, mozzarella, Fontina 13.50
White Pie mozzarella, Fontina, onion, oregano 13.50
TOPPINGS \$1.50 Mushroom, Olive, Spinach, Peppers, Caramelized Onion, Jalapeño, Broccoli Rabe
\$2.50 Pepperoni, Bacon, Smoked Chicken
\$3.50 Prosciutto, Meatballs, Italian Sausage, Mozzarella di Bufala
Vermont white cheddar, smoked prosciutto, caramelized onion, apple, sage 17.95
Uncle Joe spicy Italian sausage, peppers, onion, crushed tomato, mozzarella, Fontina 18.00
Salumeria Calabrese salami, prosciutto, Italian sausage, mushroom, olive, crushed tomato, mozzarella 20.50
Smoked Chicken spinach, artichoke, mushroom, mozzarella 18.00
Spring asparagus, farm egg, scallion, Taleggio, black pepper, mozzarella 18.50
Classico crushed tomato, basil, Mozzarella di Bufala 16.50

HOUSE MADE PASTAS

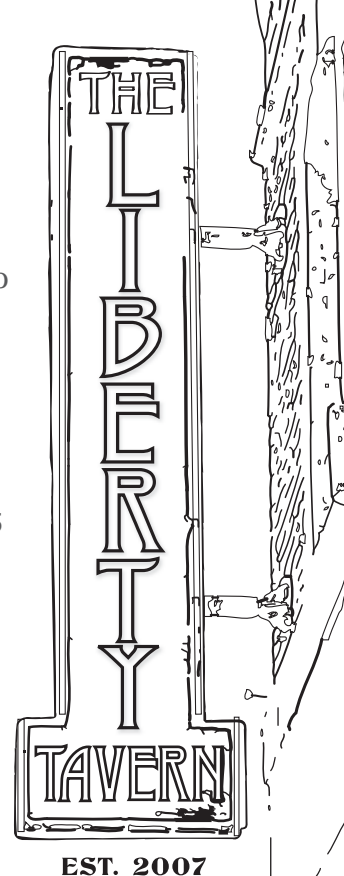
- Spicy MD Blue Crab and Shrimp Spaghetti** asparagus, roasted mushroom, spring onion, jalapeño/almond pesto 22.75
Spring Gnocchi fiddlehead ferns, artichoke, spinach, roasted tomato sugo 18.00 *full* / 9.50 *half*
Spinach Pappardelle lamb and tomato ragu, spring peas, mint, whipped sheeps milk ricotta 18.95
Rigatoni and Meatballs Sunday sauce, Pecorino Romano 19.00 *full* / 10.00 *half*

ENTRÉES

- Roasted Half Chicken** bacon cheddar mashed potatoes, broccoli, roasted garlic jus 20.50
Grilled Hanger Steak Florentine* crisp fingerlings, wilted baby spinach, roasted garlic, salsa verde 22.00
Grilled Bronzino clams, chickpeas, chorizo, escarole 23.95
Pan-Roasted Halibut pea and ramp risotto, oven-roasted tomato, zucchini 26.00
Oak-Smoked Pork Chop crispy potatoes, roasted mushrooms, leeks, blackberry jus 23.00
THE STEAK SANDWICH* 10oz ribeye, fontina, caramelized onions, horseradish, Dijon, fries 20.95
Yellowfin Tuna Burger* pickled vegetable slaw, togarashi aioli, fries 16.50
Liberty Tavern Burger* Dubliner cheese, IPA roll, fries 13.95 *ADD bacon* +1.75 *ADD fried egg* +1.75

FOR THE TABLE

- Handcut Fries** chipotle aioli 5.50
Crispy Brussels Sprouts garlic aioli 6.75
Grilled Asparagus hard-boiled egg, bacon and ramp aioli 8.00
Cheddar Macaroni and Cheese 6.50
Sautéed Escarole lemon, red pepper 4.95



Fried Chicken Mondays

Pickle-brined Fried Chicken
two seasonal sides &
a freshly baked biscuit

\$16.00

ADD a Masonic Cocktail +6.00

All breads, pastas, pastries, and sausages are house made fresh daily.

Executive Chef Matt Hill | Sous Chef Wilmer Martinez | Executive Pastry Chef Bridie McCulla

Please visit us at our other locally-owned and operated establishments: Lyon Hall, Northside Social and Liberty Barbecue.

**Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness.*

Now Open Coming Soon

