

WINTER DINNER MENU

TO START / TO SHARE

- Charred 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 7.95
Crispy Lamb Ribs pickled chili, sesame, Greek yogurt 13.25
White Chicken Chili monterey jack cheese, breakfast radish, crème fraîche 6.50
Tavern Salad field greens, fennel, watermelon radish, carrot, red wine/shallot vinaigrette 7.75
Little Caesar Salad hearts of romaine 5.95
Roasted Carrot and Beet Salad yogurt, hazelnut, quinoa, avocado vinaigrette 9.50
Apple and Blue Cheese Salad Bibb lettuce, walnut, fennel, creamy herb vinaigrette 9.75
American Farmstead Cheese Platter chef's selection with honeycomb, candied almonds, rosemary lavash 13.50

WOOD OVEN PIZZAS

- Red Pie** crushed tomato, mozzarella, Fontina 13.50
White Pie mozzarella, Fontina, onion, oregano 13.50
TOPPINGS \$1 Mushroom, Olive, Spinach, Peppers, Caramelized Onion, Jalapeño, Broccoli Rabe
\$2 Pepperoni, Bacon, Italian Sausage, Chicken
\$3 Prosciutto, Meatballs, House-smoked Salmon, Mozzarella di Bufala
Vermont white cheddar, smoked prosciutto, caramelized onion, apple, sage 17.50
Uncle Joe spicy Italian sausage, peppers, onion, crushed tomato, mozzarella, Fontina 16.95
Salumeria Calabrese, prosciutto, Italian sausage, mushroom, olive, crushed tomato, mozzarella 19.50
Wild Mushroom and Brussels Sprouts caramelized onion, fontina, rosemary 17.25
Classico crushed tomato, basil, Mozzarella di Bufala 15.95

ENTRÉES / HOUSE MADE PASTAS

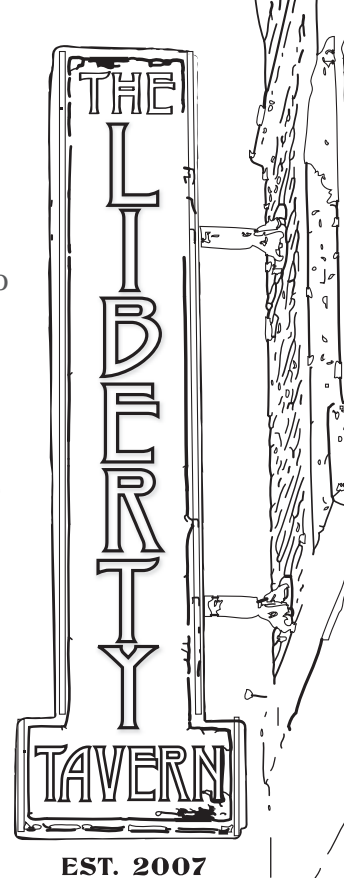
- Roasted Half Chicken** bacon cheddar mashed potatoes, broccoli, roasted garlic jus 19.75
Marinated Hanger Steak* roasted carrots, cipollini onions, kale, sweet potato purée, poblano chimichurri 22.00
Crispy Pork Shank rosemary polenta, roasted apples, king oyster mushroom, cider jus 22.75
Grilled Bronzino clams, chickpeas, chorizo, escarole 23.50
Crispy Arctic Char shaved fennel and orange, marinated cannellini beans, black olive 23.00
Basil Orecchiette chicken sausage, roasted broccoli, spinach, parmesan, pesto 16.50
Sweet Potato Gnocchi roasted apple, wild mushroom, sage, brown butter, whipped ricotta 10.25 half / 16.95 full
Rigatoni and Meatballs Sunday sauce, Pecorino Romano 10.95 half / 17.95 full

SANDWICHES

- THE STEAK SANDWICH*** 10oz ribeye, fontina, caramelized onions, horseradish, Dijon, fries 19.95
Grilled Cheese & Cup of Tomato Soup Vermont white cheddar, mozzarella 10.00 ADD tomato +1.00 ADD bacon +1.50
Yellowfin Tuna Burger* pickled vegetable slaw, togarashi aioli, fries 15.95
Liberty Tavern Burger* Dubliner cheese, IPA roll, fries 13.95 ADD bacon +1.50 ADD fried egg +1.50

FOR THE TABLE

- Handcut Fries** chipotle aioli 5.50
Crispy Brussels Sprouts garlic aioli 6.75
Aged Cheddar Mac & Cheese 5.25
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 +5.00



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

