

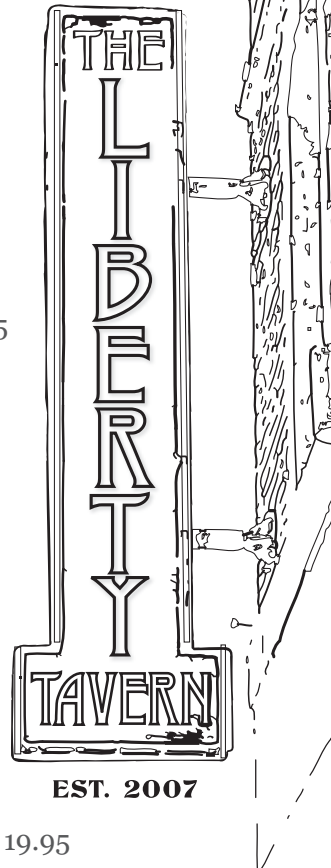
SPRING LUNCH MENU

TO START / TO SHARE

- 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
Minestrone Soup spring vegetables, borlotti beans, prosciutto, Parmigiano-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

SANDWICHES SERVED WITH FRIES, POTATO SALAD, TAVERN SALAD, OR TOMATO SOUP

- Fried Chicken** spicy jalapeño slaw, pickle, basil aioli, sesame seed bun 12.95
Crispy Cod lemon caper tartar sauce, romaine lettuce, sesame seed bun 13.50
Cubano roast pork, pork belly, Madrange ham, Dijon, Gruyère, dill pickle 11.95
Smoked Turkey Club provolone, bacon, romaine, onion, pickle, dijonnaise, anadama 12.25
THE STEAK SANDWICH* 10oz ribeye, fontina, caramelized onions, horseradish, Dijon, fries 19.95



THE LIBERTY TAVERN BURGER AND A PINT

served on a house made IPA roll with fries, potato salad, tavern salad, or tomato soup

Liberty Tavern Burger* 13.25

Dubliner cheese | *with pint* 16.25 | *ADD bacon* +1.75 *ADD fried egg* +1.75

Lamb Burger* 13.95

cucumber, yogurt, harissa, pickled red onion | *with pint* 16.25

Yellowfin Tuna Burger* 16.50

pickled vegetable slaw, togarashi aioli, fries | *with pint* 19.50

The Grilled Cheese & Cup of Tomato Soup

Vermont white cheddar
& mozzarella

10.00

ADD tomato +1.00

ADD bacon +1.75

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

ENTRÉES

- The Steak Wedge Salad*** Little Gem lettuce, house bacon, roasted tomato, Point Reyes blue cheese, crispy red onion 17.95
Romaine & Kale Caesar quail egg, Caesar dressing 9.50 *ADD grilled chicken* +5.50 *ADD salmon* +7.50
Grilled Chicken Chopped Salad chickpea, artichoke, red peppers, roasted tomato, feta, olive, onion, oregano vinaigrette 15.95
Grilled Salmon* wild mushroom risotto, arugula, Parmigiano-Reggiano, crispy shiitakes 17.50
Rigatoni and Meatballs Sunday sauce, Pecorino Romano 15.50
Grilled Octopus hummus, kale, fennel confit, black olives, paprika aioli 13.50

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



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

