

Dinner Menu

TO START

Spreads and Grilled Bread

Local unsalted butter, seasonal pumpkin hummus, marinated peppers, olive oil, cornichons, roasted garlic, sliced ham, radish, watercress

Honey Nut Squash Soup

Coconut, tamarind, cilantro, toasted pumpkin seed oil

SALADS

Add grilled chicken, salmon, beef, duck confit or batter-dipped chicken tenders to any salad.

Tableside Caesar Salad for Two

Little Gem lettuce, lemon, soft-cooked egg, fried capers, everything-spiced croutons, marinated anchovies

Celtic Mixed Green Salad

Tender radish, toasted shallot-Champagne vinaigrette, cucumber, cherry tomatoes, seasonal local farm vegetable

Warm Pulled Chicken and Kale Salad

Toasted onions, dried currants, cherry tomatoes, radish, sunflower seed vinaigrette

Asian Greens Salad

Arugula, Napa cabbage, cherry tomatoes, red peppers, candied peanuts, miso-sesame vinaigrette, cilantro, basil, mint

Chopped Salad

Little Gem lettuce, radicchio, hard-boiled organic egg, bacon, everything-spiced croutons, radish, carrots, Parmesan peppercorn ranch dressing

SMALL PLATES

Grilled Littleneck Clams

Roasted tomato, Jimmy Nardello pepper and bacon broth, heirloom garlic, arugula, grilled bread

Torched Salmon Belly

Black garlic-salsify purée, Aleppo chile flakes, fried shallots, celery, cucumber, lime, sesame, frisée, miso vinaigrette

Burrata

Cranberry compote, watercress, cranberry walnut toast, fried leeks

Crispy Cauliflower

Roasted in chile butter with harissa, tomato paste, roasted garlic, coriander, green onion, maple syrup, raisins

Beef Meatballs

Creamy three-cheese polenta, mushroom-tomato sauce, Fontina, rosemary

PASTA

Hand-Made Goat Cheese Agnolotti

Pumpkin, spinach, leeks, pomegranate

Cacio e Pepe

Bucatini, tri-color cauliflower, Valley Shepherd pecorino, cracked black pepper

Wild Boar Pappardelle

Mushroom-tomato sauce, Parmesan, burrata, pumpkin seed pesto

BURGERS

Wagyu Burger

Black garlic Tavern aioli, mushrooms, Comté, house-made French fries

Bedminster Smash Burger

Cooper Sharp cheese, lettuce, tomato, pickle chips, black garlic Tavern aioli, toasted brioche bun, house-made French fries

ENTRÉES

Seared Bronzino

Saffron rouille, grilled broccolini, oyster mushrooms, cilantro, lime

Faroe Island Salmon

Shiitake mushrooms, salsify purée, sautéed Swiss chard, roasted garlic cream

Sea Scallops

Celery root purée, apple cider reduction

Duck Confit

Figs, toasted onion-whole grain mustard spaetzle, Napa cabbage, sherry sauce

Braised Pork Shoulder

Cauliflower risotto, bacon, pearl onion agrodolce, baby carrots

New York Strip Steak

Onion rings, roasted garlic potato purée, cowboy butter

Roasted Half Chicken

Baby carrots with harissa-hot honey butter, grilled broccolini, fingerling potatoes, roasted garlic chicken jus

SIDES

Grilled Broccolini

Garlic, lemon, everything-spiced bread crumbs

Squash and Roasted Pepper Hash

Herbs

House-Made Fries

Add truffle oil and pecorino

Roasted Garlic Potato Purée

Creamy Three-Cheese Polenta

Beer-Battered Onion Rings

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