Wings

The original "Dirt Wings", voted Best in Connecticut year after year, named Top 5 in the country by The Food Network and the 2nd best in the country by The Daily Meal.

Flavors:

GFP Original Buffalo • Honey Gold BBQ



Buffalo Chipotle Dry Rub

(not available Dirt Style)

Extra Sides

Celery & Carrots 1.25

Wing Sauce 1.75

Bleu Cheese/Ranch small 2oz -1.00 large 4oz - 1.75

All flavors except Dry Rub can be done "Dirt Style": Fried, sauced, and fried & sauced again for a slightly crispier, caramelized wing. Served with house-made Bleu Cheese, celery, and carrots. We fry all our foods in Trans Fat Free Blended Vegetable Oil.

Sizes:

The Mini...6 / 11.00 Single...10 / 16.50 Double...20 / 30.75 Bucket...6.5 lbs. before cooking, approx. 35-40 / 55.75

We apologize in advance for <u>NOT</u> being able to split flavors; one flavor per size only. All wing orders come with a mix of drumsticks and flats. Sorry, no exceptions.

Chicken Tenders – large, white meat tenderloins, plain or dipped in any of our sauces $12 - 23.50 \quad 20 - 43.50$ 6 - 12.50

♦ Appetizers & Soups

Mozzarella Fritta

Hand-breaded mozzarella cheese, deep fried and served with marinara, basil pesto and herbed parmesan – 11.25

Tater Tot Poutine

Crispy, fried tater tots smothered with a hearty pan gravy & squeaky Wisconsin cheddar curds - 13.50Add grilled chicken – 5.25 Add braised beef short ribs -7.25

Loaded Tater Kegs GFP

Deep-fried jumbo bacon, cheddar & chive tots smothered with melted cheddar jack cheese and chopped bacon, sprinkled with scallions; sour cream on the side -15.50

Tailgate Pretzel

A gigantic soft warm pretzel served with our house-made cheddar ale soup and a side of honey mustard for dipping; enough for two! -15.50

Chicken & Lemongrass Dumplings

Pan-fried potstickers served with spicy peanut sauce and fresh cilantro – 14.50

Buffalo Cauliflower

Breaded and deep-fried cauliflower florets tossed in our famous Buffalo sauce, served with celery, carrots and bleu cheese dressing – 15.50

Garlic Bread w/ Gorgonzola Cheese Fondue

Toasted garlic ciabatta wedges with a gorgonzola cheese fondue – 14.50

Traditional Nachos

Multi-colored tortilla chips smothered with melted cheddar-jack cheese, served with salsa, jalapeños, and sour cream on the side -17.50Add grilled chicken – 5.25 Add pulled pork – 7.25

Irish Nachos

Fresh fried potato chips smothered with our gorgonzola fondue, chopped tomatoes, red onions, jalapenos and bacon -17.50

Basket Onion Straws

Jumbo white onions sliced extra thin, deep fried, with BBQ ranch dipping sauce – 12.25

French Onion Soup Au Gratin GFP



Our famous recipe, with a seasoned crouton, topped with Swiss cheese -8.50

New England Clam Chowder or Cheddar & Ale Soup

 $Cup - 7.50 \quad Crock - 8.50$

Soup of the Day

Cup - 6.25 Crock - 7.25

Sandwiches & Burgers

Sandwiches and burgers include a choice of French Fries, coleslaw, or onion straws. Substitute a garden salad, tater tots or sweet potato fries for an additional 2.25

Short Rib Melt

Tender bits of beef short ribs, melted provolone cheese, with spinach & onions on white toast; with a creamy vodka sauce for dipping - 16.95

Buffalo Chicken Wrap

Tomato tortilla, grilled chicken, buffalo sauce, gorgonzola crumbles, lettuce, tomato – 16.25

Corned Beef Reuben

Grilled marbled rye, sauerkraut, melted Swiss cheese, Thousand Island dressing – 16.25

The Americana

Homestyle Taverne meatloaf, tangy tomato glaze, with melted American cheese and crispy fried onion straws, on a toasted hard roll with lettuce & tomato – 16.25

Spicy Veggie Grilled Cheese

Melted Munster cheese on thick-cut white bread filled with sliced tomatoes, clipped spinach and our Buffalo hummus – 15.50

Taverne Turkey BLT

Sliced turkey breast topped with melted brie cheese and crispy bacon, served on a toasted ciabatta roll with sliced tomato, alfalfa sprouts, avocado crema - 16.95

Loaded Pastrami

Thinly sliced Nodine's Smokehouse black pepper pastrami, roasted red and hot peppers, sautéed onions, pickles, and melted Swiss on toasted marbled rye – 17.95

French Dip

Hot roast beef & melted cheddar on a garlic baguette with au jus for dipping – 16.25

Austin Chicken Brioche

Southern fried, buttermilk marinated breast on a grilled brioche roll with pickled slaw, tomatoes, red onions and spicy serrano/cucumber ranch – 16.25

Carolina BBQ Pork Sliders

Two mini pulled pork sandwiches, Carolina BBQ sauce, topped with coleslaw – 16.25

Classic Burger

You tell us how to build your burger!

The classic Taverne burger on a hard roll, with lettuce, tomato, pickles - 14.95

Toppings:

Cheddar, American, Swiss, Provolone, Gorgonzola, Pepper Jack, Monterey Jack

Roasted Red Peppers,
Hot Cherry Peppers,
Fried Egg, Peanut Butter,
Fried Onion Straws, Sautéed Onions or
Mushrooms, Bacon - 1.00 each

Pub Burger

Beef patty topped with crisp bacon and a horseradish cheddar cheese spread, served on a toasted pretzel roll - 16.95

Double Barrel Burger

Char-grilled beef patty dusted with BBQ dry rub and topped with a bourbon, bacon & onion jam; on a toasted brioche roll - 16.95

Chipotle Black Bean Burger Club

A grilled chipotle black bean patty, lettuce, tomato, cucumbers, red onion, and pepper jack cheese, skewered on wheatberry bread, served with avocado ranch - 16.95

Burgers include a choice of French Fries, coleslaw, or onion straws. Substitute a garden salad, tater tots or sweet potato fries for an additional 2.25

Extra Sides

French Fries, Cole Slaw, Onion Straw - 3.25
Vegetable, Jasmine Rice, Mashed Potatoes (gravy optional) - 3.25
Sweet Potato Fries, Tater Tots – 4.00
Basket of Fries - 5.75 Garden Salad - 4.50

Entrees

All entrees served with fresh, warm bread and our famous Honey Butter. An additional side is 2.45. To add a garden salad or a cup of soup of the day to an entrée add 2.45.

Chicken Pot Pie

White & dark meat chicken, potatoes, and mixed vegetables, topped with a golden brown pastry - 22.95

Boneless Braised Short Ribs GFP



Incredibly tender boneless beef ribs, mashed potatoes, garlicky spinach & apples, laced with burgundy demi-glace – 31.15

Stuffed Salmon GFP

Oven-roasted salmon filet with spinach, artichoke and cream cheese stuffing, served over sauteed garlicky spinach with a side of jasmine rice - 27.95

Ravioli a la Vodka

Portobello, spinach & cheese ravioli tossed with our creamy vodka sauce served with garlic ciabatta toast and shredded fresh parmesan - 21.95 Add a grilled protein: Chicken 5.25 Shrimp (6) 8.25 Salmon (40z) 8.25

Shepherd's Pie

Ground beef in a demi-enriched brown sauce, corn, finished with a heaping mound of mashed potatoes - 21.95

Taverne Grilled Meatloaf

Homestyle beef and pork meatloaf marked on the char-broiler, with tangy tomato glaze, loaded mashed potatoes & vegetables - 22.95

Buffalo Chicken Mac 'n Cheese

Buttermilk fried chicken tenders dipped in our famous Buffalo Sauce, over cavatappi pasta with gorgonzola sauce, broccoli & sautéed onions - 26.95

Bourbon Steak

Char-grilled 10oz marinated sirloin sliced & served over our onion, bacon, & bourbon jam, with mashed red-skin potatoes & sauteed vegetables – 31.15

New York Strip GFP



Char-grilled 12oz NY strip steak served with tangy chimichurri, fried onion straws, mashed red-skin potatoes and sautéed vegetables – 35.50

Prime Rib of Beef, Au Jus GFP



Slow roasted, with horseradish sour cream, vegetable, choice of side – 38.50/14oz Available Thursday, Friday & Saturday after 4pm, Sunday all day (while it lasts)

Salads



The Big Salad GFP

Buffalo Chicken Cobb Salad GFP Grilled chicken tossed in our Buffalo Sauce, julienne carrots, sliced celery, gorgonzola crumbles, red onion, hard-boiled egg, chopped bacon & grape tomatoes,

The "Mini" Big Salad GFP

Stolen from "Seinfeld", Elaine's favorite salad

with lots of stuff: cukes, tomato wedges, red onion,

julienne vegetables, shredded cheeses, croutons,

choice of dressing – 15.50

About half the size of the original -9.50

Chicken Caesar GFP

over fresh spinach, choice of dressing – 18.75



A traditional favorite with Romaine, parmesan, croutons, grilled chicken breast – 17.50

Gorgonzola & Caesar Salad GFP **Burger Platter**

Burger patty topped with gorgonzola cheese, no bun, with sliced tomato, raw red onion, side Caesar salad – 16.75

Chicken Tostada GFP



Mixed greens, grilled chicken, black beans, corn, tomato, cheddar & jack cheese, fried tortilla strips, chipotle ranch -18.75

Chop Salad GFP



Chopped lettuces, cucumber, sunflower seeds, red onion, tomato, chick peas, fresh mozzarella and chopped basil; tossed with a honey champagne vinaigrette – 16.75

Shrimp Waldorf Salad GFP



Grilled shrimp, fresh apples, walnuts, gorgonzola, mesclun greens, tossed with a honey champagne vinaigrette – 20.75

Add a protein to your salad

Grilled Chicken Breast – 5.25 Beef Patty – 7.25 Grilled Shrimp (6) - 8.25Grilled Salmon - 4 oz/8.25 8 oz/15.50 Fried Chicken Tenders – 7.25 Black Bean Patty – 7.25

Dressing Options – Extra Side 1.50

Ranch – Parmesan Peppercorn

Balsamic Vinaigrette – Zinfandel Vinaigrette

Thousand Island - Bleu Cheese - Honey Mustard

Italian – Honey Champagne Vinaigrette