

◆ **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:

- Original Buffalo**
- Honey Gold BBQ
- Teriyaki**
- Sweet Red Chili
- Buffalo Chipotle Dry Rub**

Extra Sides

Celery & Carrots 1.25 Wing Sauce 1.75

Bleu Cheese or Ranch

small 2oz -1.00 large 4oz - 1.75

All flavors except Dry Rub can be done “**Dirt Style**”: Fried, sauced, then 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 NOT 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
6 – 12.50 12 - 23.50 20 – 43.50

◆ **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 - 13.50
Add grilled chicken - 5.25
Add braised beef short ribs - 7.25

Loaded Tater Kegs **

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

Chicken & Lemongrass Dumplings

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

Basket Onion Straws

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

Fried Calamari

Rings, tents and hot cherry peppers tossed in
seasoned flour then deep fried, served with sides
of marinara & roasted garlic aioli - 15.50

Buffalo Cauliflower

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

Garlic Bread w/ Gorgonzola Cheese Fondue

Toasted garlic ciabatta wedges;
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 - 17.50
Add grilled chicken - 5.25 pulled pork - 7.25

Tailgate Pretzel

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

French Onion Soup Au Gratin **

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

New England Clam Chowder or Cheddar & Ale Soup

Cup – 7.50 Crock – 8.50

Soup of the Day

Cup – 6.25 Crock – 7.25

**** Items marked with double asterisks can possibly be made Gluten Free with modification. Alert your server of any allergies.**

◆ 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

Eggplant Ciabatta

Breaded & fried eggplant topped with our vodka sauce & melted provolone, splashed with basil pesto, on toasted garlic ciabatta - 15.95

Cali Ranch Turkey Club

Sliced oven-roasted turkey & cheddar cheese, spicy jalapeño bacon, avocado ranch dressing, lettuce & tomato, on toasted wheatberry bread - 16.75

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

Carnitas Tacos

Three warm corn tortillas filled with slow cooked shredded marinated pork, oven-roasted tomato salsa and cilantro crema - 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:

1.00 each

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

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

Pub Burger

Beef patty topped with crisp bacon & 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

Gorgonzola & Caesar Salad Burger Platter **

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

*Burgers (except the Platter) 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

As required by the CT Department of Public Health, we need to remind you that thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

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 **

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

Sunshine Salmon **

Baked lemon pepper salmon filet served with a chilled lemon/dill cucumber salad with carrots, chick peas, daikon radish and grape tomatoes - 27.55

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 (4oz) 8.25

Fish & Chips

Perfectly flaky deep fried New England cod filet with French fries, coleslaw, tartar sauce and lemon - 22.95

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 **

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

Prime Rib of Beef, Au Jus **

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 **

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

The “Mini” Big Salad **

About half the size of the original - 9.50

Chop Salad **

Chopped lettuces, cukes, sunflower seeds, red onion, tomato, chick peas, fresh mozzarella, basil; honey champagne vinaigrette - 16.75

Chicken Caesar **

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

Buffalo Chicken Cobb Salad **

Grilled chicken tossed in our Buffalo Sauce, julienne carrots, sliced celery, gorgonzola crumbles, red onion, hard-boiled egg, chopped bacon & grape tomatoes, over fresh spinach, choice of dressing - 18.75

Chicken Tostada **

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

Shrimp Waldorf Salad **

Grilled shrimp, fresh apples, walnuts, gorgonzola, mesclun greens; honey champagne vinaigrette - 20.75

Add a protein to your salad

Grilled Chicken Breast – 5.25 Beef Patty – 7.25
Grilled Shrimp (6) – 8.25
Grilled 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

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