



## Salads/Appetizers

<b><u>Caramelized Onion Soup</u></b>	<b>6</b>	<b><u>Tavern Apple Salad</u></b>	<b>6</b>
Caramelized onions in thyme-scented herb broth, rustic croutons and melted farmstead cheddar, frizzled leek stack		Crumbled Blue cheese, toasted walnuts, prosciutto crisp, apple cider vinaigrette	
<b><u>Brick Oyster Stew</u></b>	<b>8</b>	<b><u>Butter Bean Salad</u></b>	<b>6</b>
Local oysters, Brandy, Shallots, Fresh herbs, Lewes Dairy Cream & salty crackers		Baby Arugula, Butter Beans, Red Beets, Pickled Onions, Quillen Farm Eggs & Champagne Herb Vinaigrette	

### **Fried Green Tomato** 9

Buttermilk Marinated, Chives, Crab, Lemon Whipped Goat's Cheese & Clove Honey Drizzle

### **Artisan Farmstead Cheeses**

<i>Nancy's Hudson Valley Camembert....</i>	Soft, ripened old Chatham Sheeps Milk	6
<i>Constant Bliss Jasper Hill Farm's ...</i>	Bloomy & buttery, slow ripened Chaource	8
<i>Meadow Creek Mountaineer ...</i>	Semi-hard, nutty & hints of butterscotch	6
<i>Humboldt Fog Goats Cheese ...</i>	Soft surface ripened goat's cheese & ash	5

## Suppers

<b><i>Free-Range Fried Chicken</i></b>	<b>18</b>	<b><i>Smoked Porcini Crusted Beef</i></b>	<b>28</b>
Low Country Collard greens, whipped Yukon potatoes and peppered bacon cream gravy		Natural Tenderloin, whipped potatoes, rustic spinach, Quillen farm carrots & Pinot Noir Demi	
<b><i>Eastern Shore Crab Cakes</i></b>	<b>22</b>	<b><i>Hudson Valley Duck Breast</i></b>	<b>21</b>
Organic shaved cabbage & fennel slaw, Russet Tavern Fries & tartar sauce		Pear & Sweet Potato Mash, spinach, almond, cranberry sauté and Star Anise duck reduction	
<b><i>Free-Range Lamb Striploin</i></b>	<b>29</b>	<b><i>Acorn Squash Pot Pie</i></b>	<b>17</b>
Fennel Risotto, Granny Smith apples, Mint, Pea Tendril Salad & Red Eye Lamb Jus		Butternut Squash Cream, Roasted Vegetables, Sauteed Spinach, Mushrooms & Savory Puff Pastry	
<b><i>Griddled Wild Salmon</i></b>	<b>23</b>	<b><i>16 Mile Braised Beef &amp; Beer</i></b>	<b>19</b>
Lobster Succotash, creamed leeks, Yukon whipped potatoes, micros herbs		Boneless Short Ribs, braised red cabbage, Quillen farm carrots, aged cheddar grit cake, Pale Ale jus	
<b><i>Muddled Fisherman's Stew</i></b>	<b>24</b>		
Lobster, littleneck clams, rockfish, sea scallops, shrimp, Yukon fingerlings & tomato fennel broth			

## Desserts 6

Coconut Crème Brulee, Sweet Potato Fluff Tart, Pumpkin Rice Pudding, Flourless Chocolate Cake