



Superior Dinner Package

Starter Choices

Soup Du Jour

Chef's Innovations Prepared Daily

Tavern Apple Salad

Mixed Baby Greens, Point Reyes Bleu Cheese, Toasted Walnuts, Ham Crisp, Gala Apple Slices and Apple Cider Vinaigrette

Entrée Choices

Braised Short Rib

Cheddar Grit Cake served with Mushrooms & Spinach
Served with Sauce Bordelaise

Wild Griddled Salmon

Slow Braised Collard Greens with Roasted Fingerlings in Bacon Broth

Free Range Fried Chicken

Sautéed Baby Greens, Whipped Yukon Potatoes & Country Bacon
Cream Gravy

Chef's Seasonal Dessert Selection

\$26 per person

Includes non-alcoholic beverages; 20% gratuity added to all checks



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Ham Crisp, Gala Apple Slices and Apple Cider Vinaigrette

Entrée Choices

Eastern Shore Crab Cakes

Organic Cabbage & Fennel Slaw, Russet Tavern Fries & Tartar Sauce

Natural Beef Tenderloin

Roasted Mushrooms, Quillen Farm Carrots, Rustic Spinach, and a
Cabernet Demi Glace

Free-Range Lamb Striploin

Sweet Fennel Risotto, Granny Smith Apple,
Mint Salad & Lamb Jus

Chef's Seasonal Dessert Selection

\$35 per person

Includes non-alcoholic beverages; 20% gratuity added to all checks