LUNCH

STARTERS

JOHN’S RIVER WHALEBACK OYSTERS On The Half Shell  4 each
TUNA TARTARE NICOISE Green Beans, Potato Goufrettes, Hen Egg Dressing  21
ICEBERG CAESAR SALAD Parmesan Fried Anchovies  18
TAVERN CHOPPED SALAD Toasted Farro, Sicilian Salami & Green Goddess Dressing  18
   ADD GRILLED CHICKEN 8  |  ADD GRILLED SHRIMP 4 EACH
MINESTRONE San Marzano Tomatoes, Country Bread Croutons, Pole Beans  18
CHICKPEA CROQUETTE Mediterranean Olive Salsa, Mint Yogurt  18/26
SALAD OF RUBY BEETS Merideth Feta, Naval Orange Confit, Toasted Pistachio  18
LOBSTER RAVIOLI Coraline Endive, Sauce Américaine  24/32
NUESKE’S THICK CUT BACON Spinach Salad, Toasted Walnuts, Crispy Shallots
   Shaved Mushrooms, Dijon Mustard Vinaigrette  22
KUROBUTA PORK JOWL & BEANS  Ragout of Cannellini Beans, Green Tomato Chow-Chow  20

ENTRÉES

GRILLED ATLANTIC SALMON
   Wilted Spinach, Fingerling Potatoes, Lemon Beurre Blanc  35
PAN-SEARED GEORGES BANK DIVER SCALLOPS
   Roasted Endive, Cauliflower Mushrooms, Hazelnut Brown Butter  36
SPAGHETTI ALLA CHITARRA
   Broccolini, Roasted Garlic, Pistachio Pesto  28
MUSHROOM PARMESAN
   Saffra, Spigarello Broccoli, Genovese Basil  24
STEAK FRITES
   10oz Grilled Sirlain, Sauce Bordelaise  40
WS TAVERN BURGER
   Traditionally Dressed, Cheddar Cheese, French Fries  24
   ADD APPLEWOOD SMOKED BACON 8  |  ADD AVOCADO 6
FRENCH FRIES
   Classic 10  |  Add Gravy 7  |  Add Hollandaise 7

FROM THE ROTISSERIE

SPATCHCOCK OF HERITAGE CHICKEN Roasted Mushrooms, Suprême Sauce  32
WHOLE ROASTED QUAIL Wild Rice Stuffing, Wilted Greens, Smoked Pastrami Sauce  30
BRAISED SHOULDER OF LAMB Cavatelli Pasta, Charred Peppers, Gremolata Emulsion  36

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.