

THE
TAVERN
BY WS

DINNER

STARTERS

- JOHN'S RIVER WHALEBACK OYSTERS** On The Half Shell 4 each
- SALAD OF RUBY BEETS** Merideth Feta, Naval Orange Confit, Toasted Pistachio 18
- POTATO AGNOLOTTI** Green Asparagus, Morels, Béchamel 22/30
- ICEBERG CAESAR SALAD** Parmesan Fried Anchovies 18
- TAVERN CHOPPED SALAD** Toasted Farro, Sicilian Salami, Green Goddess Dressing 18
- TUNA TARTARE NIÇOISE** Green Beans, Potato Gaufrettes, Hen Egg Dressing 21
- YELLOWTAIL CRUDO** Avocado Purée, Preserved Ginger, Black Garlic Ponzu 30
- MINISTRONE** San Marzano Tomatoes, Country Bread Croutons, Pole Beans 18
- 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 Mushroom, Hazelnut Brown Butter 36
- SPAGHETTI ALLA CHITARRA**
Broccolini, Roasted Garlic, Pistachio Pesto 28
- MUSHROOM PARMESAN**
Sofrito, Spigarello Broccoli, Genovese Basil 24
- WS TAVERN BURGER**
Traditionally Dressed, American Cheese, French Fries 24
ADD APPLEWOOD SMOKED BACON 8 | ADD AVOCADO 6
- STEAK FRITES**
10oz Grilled Sirloin 38
ADD SAUCE BORDELAISE 7
- 30-DAY DRY AGED SNAKE RIVER FARMS BEEF, 36OZ**
Chef's Daily Preparation, Serves 2 ~ 175
- 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