

A TOWN TAVERN

— EST. 2020 —

SMALL PLATES

^{GF} OMG! Nachos / 15

Serves 3-4

Seasoned ground beef, roasted peppers, pico de gallo, jalapenos, Monterey jack, piled on top of Tavern fries, topped with cilantro-lime crème, and finished in wood-fired oven

^{GF} Hog Heaven Nachos / 15

Serves 3-4

Pork rinds, smoked pulled pork, pickled red onions, cilantro roasted corn, pickled jalapenos, cotija, Alabama white bbq sauce

^{GF} Bourbon Glazed Brussel Sprouts / 12

Wood-fired and tossed with bacon

^{GF} Bacon-wrapped Jalapenos (4) / 10

Wood-fired, stuffed with brisket cream cheese, served with hot honey

BBQ Brisket Bruschetta (5) / 12

On toasted baguettes, horseradish aioli

Warm Tomato Bruschetta (5) / 10

On toasted baguettes, mozzarella, balsamic reduction

Pretzel Bites with Beer Cheese / 10

^{GF} Loaded Jo-Jo Potato Spears / 8

Topped with cheese, bacon, SW aioli

Dill Pickle Cheese Curds with BBQ aioli / 10

^{GF} Smoked Brisket Dip with Pork Rinds / 10

SALADS / SOUP

Caesar Salad / 12

Romaine, parmesan cheese, croutons, Caesar dressing

Add bacon crumbles +2, grilled chicken +5, or grilled salmon +8

^{GF} Iceberg Wedge Salad / 14 full / 7 half

Cherry tomatoes, bacon crumbles, pickled red onions, gorgonzola, bleu cheese dressing

^{GF} Beet Arugula Salad / 15

Roasted red and golden beets, arugula & mixed greens
candied pecans, red onion, raisins, feta,
Add grilled chicken +5 or grilled salmon +8

^{GF} A-Town COBB Salad / 16

Mixed greens, bacon crumbles, egg, avocado, tomato, red onion,
gorgonzola, choice of dressing
Add crispy chicken tenders +4 or sirloin +9

House-made dressings: Buttermilk, Bleu Cheese, French,
Thousand Island, Champagne Vinaigrette, Balsamic Vinaigrette
Extra sauce/dressing +5.0

SOUP

French Onion / 6 crock

Topped with sourdough & provolone, finished in wood-fired oven

^{GF} Chorizo Chowder / 6 crock / 10 bowl

Chorizo, potatoes, tomatoes, corn, bell peppers, onion, parsley

Add Pesto Cheese Breadstick or Corn Bread / +2

ENTREES

FROM THE SMOKER

Includes your choice of two side options (see below)
and corn bread

^{GF} Smoked Beef Brisket / 26

With choice of bbq sauce: Classic, Apple, or Alabama white

^{GF} Pork Ribeye with Rum Butter / 21

Not Your Grandma's Meatloaf / 20

Bacon-wrapped, smoked, and finished in the wood-fired oven

^{GF} Baby Back BBQ Pork Ribs ½ rack / \$market *served Fridays & Saturdays while supplies last*

WOOD-FIRED ENTREES

^{GF} Bourbon Bacon Tiger Prawns / 26

6 skewered bacon-wrapped jumbo shrimp
on a bed of wild rice & vegetable of the day

Parmesan Crusted Walleye / 28

With lemon beurre blanc,
Served on a bed of wild rice & vegetable of the day
^{GF} broiled option available

^{GF} Cedar Plank Hot Honey Salmon / 26

Served with mashed potatoes & vegetable of the day

STEAKS

Prepared with maître d'hôtel butter and
Includes your choice of two side options (see below)

^{GF} Top Sirloin / 8 oz / \$market

^{GF} Hanging Tenderloin / 9 oz / \$market

^{GF} Ribeye / 14 oz / \$market

Prime Rib / 12 oz & 16 oz / \$market

(available Saturday nights) served with au jus & horseradish sauce

Steak Add-Ons:

Bleu Cheese Crust \$2 ~ Mushrooms \$2 ~ Sautéed Onions \$1
3 Grilled Tiger Prawns \$9

BOWLS

Chicken Marsala Bowl / 19

Two chicken breasts dredged in seasoned flour,
topped with mushroom marsala cream sauce,
served with mashed potatoes

^{GF/DF} SW Chimichurri Bowl / 15

Cilantro lime rice, roasted corn, roasted peppers, black beans,
pico de gallo, lettuce, avocado chimichurri, tortilla strips
Add: smoked brisket +7 or smoked chicken +5

^{GF} Korean BBQ Pork Belly Bowl / 17

Grilled pork belly tossed in Korean bbq, cilantro lime rice,
roasted corn, avocado, cotija, pickled red onion,
pickled jalapeno, pork rinds

SIDE OPTIONS

Potato of the Day / Tavern Fries / Garden or Caesar Salad
Wood-fired Creamed Corn / Vegetable of the Day

Upcharge \$2: Cup of Soup / Half Wedge Salad
Loaded Baked Potato / Sweet Potato Fries / Onion Rings

HANDHELDS

Burgers are 1/3 lb. Hand-helds include Tavern Fries.
Substitute for \$2: Sweet Potato Fries, Onion Rings,
Substitute: for \$2: Vegetarian Burger Patty

Ash Triple B Burger / 16
Blackening spices, bleu cheese, bacon, bourbon aioli

Bullert Burger circa 1994 / 16
Cheddar, ‘shrooms, bacon, lettuce, tomato, bistro sauce

Hoe Down Burger / 16
Cheddar cheese, onion straws, bacon, bbq aioli

Honkey Tonk Burger / 15
Provolone cheese, mushrooms, caramelized onions

Hot Momma Burger / 15
Pepperjack, pickled jalapenos, pico de gallo, Cholula aioli

Chicken Bacon Focaccia / 16
Grilled chicken breast, bacon, lettuce, tomato,
avocado spread, and sundried tomato aioli

Jacked Grilled Cheese / 11
Cheddar, pepper jack, fire-roasted sweet peppers,
bacon-onion jam on Sourdough
Add grilled chicken +5, smoked pulled pork +5, smoked brisket +7

Prime Rib Hoagie / 17
Shaved prime rib, sauteed mushrooms & onions, provolone,
horseradish aioli, au jus

Perch Hoagie / 15
Hand-breaded and fried, lettuce, tomato, lemon dill aioli

Salmon BLT Focaccia / 16
With lemon dill aioli

Haystack Hoagie / 14
Shredded smoked pork, onion straws, pickles,
Alabama white bbq

Lil’ Rascals

Designed for children 10 & under

Chicken Tenders w/fries / 7
Cheeseburger w/fries / 9
Spaghetti & Meat sauce w/breadstick / 8
Sirloin Steak 5 oz w/fries / 15
Personal Size Pizza / 10

Choose up to 3 toppings: Mozzarella, Pepperoni, Sausage,
Smoked Chicken, Bacon, Mushrooms, Olives, Onions

BEVERAGES

Bottomless Soda \$3.00

Pepsi, Pepsi Zero, Mt. Dew, Diet Mt. Dew, Starry,
Dr. Pepper, Diet Dr. Pepper, Pink Lemonade,
Brisk Raspberry Tea, Lipton Unsweetened Tea

1919 Root Beer \$3.50 / \$2.50
1919 Root Beer Float \$4.50 / \$3.50

Milk: White, Chocolate, Strawberry \$3.50 / \$2.50

Juice: Orange, Apple, Cranberry, Grapefruit \$3.00

Coffee, Hot Tea, Hot Chocolate \$2.50

Consuming raw or undercooked meats, poultry, seafood, fish,
shellfish or eggs may increase risk of food borne illness.
Gluten, nuts, soy, shellfish are present in our kitchen facilities.
\$5 split-plate fee will be assessed to shared meals.
18% service charge may be assessed to parties of 8 or more.

PASTA

Pasta meals include Pesto Cheese Breadstick

Chicken Parmigiana / 19
One parmesan-breaded chicken breast, marinara,
melted Italian cheeses over spaghetti

Caprese Penne / 15
Cherry tomatoes, basil, garlic, mozzarella, white balsamic, EVOO
Add grilled chicken +5, shrimp +7, salmon +9, sirloin +9

Fettuccine Alfredo / 15
Sundried tomatoes, mushrooms, onion
Add grilled chicken +5, shrimp +7, salmon +9, sirloin +9
also available Cajun-style

Smoked Brisket Mac & Cheese / 19
Crispy onion tangles, parmesan crust, wood-fired

WOOD-FIRED PIZZA

Pizza prepared in wood-fired oven may result in charring.
Hand-stretched 10-12 inch pizza / 8 slices per pie
Gluten-free crust +\$3

Margherita
Crushed tomato, mozzarella, parmigiano, fresh basil, garlic.
EVOO, white balsamic reduction / 14

Tuscany
Pesto alfredo sauce, smoked chicken, red onion, sundried
tomatoes, spinach, mozzarella / 16

Brisket & Bleu
Smoked brisket, mushrooms, gorgonzola, cheddar, monterey,
spinach, balsamic syrup / 17

Korean BBQ Beef
Brisket tossed in Korean bbq, pickles onion, sesame seeds,
arugula, cilantro, mozzarella, EVOO / 16

Bacon Onion Jam Cheeseburger
Bacon-onion jam, ground beef, gouda, monterey, cherry
tomatoes, arugula, balsamic syrup / 17

What a Fun-Guy!
Variety of (fungi) mushrooms, caramelized onions,
mozzarella, monterey, parmesan, spinach, pesto / 15

Hog Wild
Salami, bacon, smoked pulled pork, pineapple, mozzarella,
spinach, tomato sauce / 17

High on the Hog
Korean BBQ Pork belly, smoked pulled pork, roasted corn,
pickled red onion, pickled jalapenos, cotija / 17

Sweet Heat
Sweet chili sauce, pickled jalapenos, smoked chicken, bacon,
dried cranberries, cotija, mozzarella / 17

Smokey Clucker
Smoked chicken, bacon, tomato, red onion, cheddar,
monterey, arugula, EVOO, bbq aioli / 17

Tipsy Brussels
Brussel sprouts, bacon, bourbon sauce, sundried tomatoes,
red onion, gouda, parmesan / 16

Beet-ing Heart
Roasted red & golden beets, red onion, arugula, gorgonzola,
feta, EVOO, white balsamic reduction / 15

Run-of-the-Mill
Sausage, pepperoni, mozzarella, tomato sauce / 16

LaMoõca Formaggio
Mozzarella, Cheddar, Monterey, parmigiano, tomato pesto / 13

Add meat to any pizza +\$2.50 each selection
Add veggies to any pizza +\$1.50 each selection



Blue rare (115F) - seared on the outside, completely red throughout. Meat remains gel-like in texture and difficult to chew; juices are not yet flowing freely.



Rare (120F) - seared and still red 75% through the centre. Once the heat transfer is completed during the resting period, this steak will achieve *The Perfect Steak* - tender & juicy.



Medium rare (126F) - seared with 50% red centre. Just passed the point of *The Perfect Steak*.



Medium (134F) - seared outside, 25% pink showing inside. Much drier and tougher than *The Perfect Steak*, but still palatable.



Medium well (150F) - done throughout with a slight hint of pink. Past the point of no return.



Well done (160F) - 100% brown. Waste of a good quality steak.

STEAK PREPARATION