

The Tavern

AT THE ESSEX RESORT & SPA


DINNER FOR SHARING

HOUSE MADE SALT & VINEGAR CHIPS 8 seasoned chips served with freshly made ranch dip	FLATBREADS 10 CHEESE: Cabot cheddar and mozzarella cheese PEPPERONI: Cabot cheddar and mozzarella cheese Vermont Smoke and Cure pepperoni MARGARITA: fresh sliced mozzarella cheese, ripe garden tomatoes, topped with crispy basil
RED PEPPER GARDEN HERB HUMMUS  8 served with fresh seasonal vegetables and pita chips (GF) w/o pita chips	POUTINE 10 Maplebrook Farm cheddar curds, gravy
LOCAL CHEESE & CHARCUTERIE PLATE (GF) 14 rotating seasonal selection of cheeses, charcuterie, traditional accompaniments	TAVERN WINGS 12 Richard's Barbecue, buffalo, VT maple apple, or Cajun, carrot chips, blue cheese or ranch
TRUFFLE FRIES 8 black truffle oil, parmesan, Essex garden herbs, garden aioli	TAVERN NACHOS 12 house made corn tortilla chips, Vermont cheddar, jalapeno, black bean, salsa, sour cream
FRIED CHICKEN SLIDERS 11 fried chicken topped with house made pickles, tomatoes, lettuce and Essex herb aioli on brioche	

SOUPS & SALADS

add the following to any salad:

chicken 4 shrimp 5 salmon 10 steak 10

DAILY TAVERN SOUP 5/7 ask your server about today's soup selection	TOMATO BASIL SOUP (GF) 5/7 freshly made tomato basil soup, topped with parmesan and basil
SPINACH BERRY SALAD  (GF) 10 baby spinach, seasonal berries, red onion, dried cranberries, toasted sunflower seeds, raspberry maple balsamic vinaigrette	MAPLEBROOK MARKET SALAD (GF) 10 kalamata olives, cucumber, tomato, crispy chickpeas, Maplebrook Farm fetta, arugula, honey citrus vinaigrette
GRILLED CAESAR WEDGE (GF) 11 grilled romaine heart with Caesar dressing topped with Vermont apple smoked bacon crumbles, parmesan cheese, red onion and seasoned croutons	SPICY NOODLE AND VEGETABLE SALAD 11 soba noodles tossed with spicy peanut sauce, red pepper, carrots, cucumber and green onion

WEEKLY FEATURES

Monday: Queso Night
1/2 Priced Margaritas
\$5 Queso Fundido con Chorizo
Cheese dip with house made chorizo sausage

Food Served 5pm-10pm
Drinks Served All Day

Wednesday: Lobster Night
1/2 Price Vermont Mules
\$6 Mini Lobster Roll
House made chips & pickles

Tuesday: Flatbread Night
\$4 Featured Draft Beers
\$5 VT Cheddar & Bacon Flatbread
Cabot cheddar, Black River bacon

Thursday: Wing Night
\$4 Featured Draft Beers
1/2 Price Wings
VT Maple Apple, BBQ, Buffalo, Cajun

 = Vegan Option Available (**GF**) = Gluten Free Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs. Gluten free bread is available upon request.

* a 20% gratuity may be added to parties of six (6) or more

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SANDWICHES AND BURGERS

served with a choice of fries or greens

TAVERN BURGER	14
8oz. chuck blend, sharp Cabot cheddar, lettuce, tomato, onion, Tavern sauce, brioche bun	
<i>Add bacon</i>	<i>2</i>
WHISTLE PIG WHISKEY BURGER	15
8oz. chuck blend, Whistle Pig whiskey sauce, crispy onions, Cabot cheddar, and bacon	
VERMONT CHEESE STEAK SANDWICH	14
thinly sliced grilled flank steak, sautéed peppers and onions, pickled jalapeños, drizzled with maple chipotle, served on a ciabatta.	
CAPRESE SANDWICH	12
toasted garlic ciabatta roll layered with ripe tomatoes, fresh mozzarella cheese, fresh basil, drizzled with maple balsamic vinaigrette.	

PLEASE JOIN US IN THE TAVERN

MONDAY-SATURDAY

Breakfast ; 7am-11am

SUNDAY

Breakfast ; 8am-11:30am

Brunch ; 11:30am-3:00pm

ENTREES

add the following to any entrée:

chicken 4 shrimp 5 salmon 10 steak 10

DRY-RUBBED FLANK STEAK	25
topped with North Country bacon noir shallot reduction sauce, roasted corn relish, broccoli rabe, and crispy onions	
SESAME SEARED TUNA	22
soy ginger soba noodles, cucumber salad, charred scallion	
VERMONT CHEDDAR LOBSTER MAC	21
Vermont cheddar, east coast lobster, brown butter crumbs, Essex garden herbs	
VERMONT CHEDDAR MAC	14
Vermont cheddar, brown butter crumbs, Essex garden herbs	
HALF RACK BBQ PORK RIBS ^{GF}	23
St. Louis style ribs braised with maple syrup and Vermont wine, grilled and slathered with Richards BBQ sauce, served with zesty potato salad and broccoli rabe	
CRISPY FRIED JUMBO SHRIMP	25
fried jumbo shrimp, forbidden rice pilaf, corn salad, tabasco marmalade sauce	
GREEN MOUNTAIN GRILLED CHICKEN ^{GF}	20
grilled chicken breast, smoked bacon, fresh mozzarella cheese, fresh tomatoes, crispy basil, zesty potato salad	
PASTA ALLA VODKA	16
fresh linguini pasta with house made creamy tomato Smuggler's Notch vodka sauce, grilled asparagus, garlic toast points	
SUMMER VEGETABLE SKILLET ^{GF}	15
grilled zucchini, summer squash, red pepper, broccoli rabe, red onion, served over buckwheat	
MAPLE GLAZED CAULIFLOWER STEAK ^{GF}	17
broiled cauliflower, forbidden rice pilaf with green pea puree	
PAN SEARED SALMON ^{GF}	21
cucumber salsa, seasonal vegetables	

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