

The Tavern

AT THE ESSEX RESORT & SPA

DINNER FOR SHARING

CRISPY BRUSSELS SPROUTS (GFO) 8 topped with maple balsamic reduction and Black River bacon	FLATBREADS 10 VT CHEDDAR & BACON : VT cheddar cheese and VT bacon, with a hint of maple
TAVERN NACHOS (GFO) 12 house made corn tortilla chips, Vermont cheddar, jalapeno, black bean, salsa, sour cream <i>Add chicken</i> 5	STEAK AND BLEU: VT Bayley Hazen Bleu, shaved steak, crispy onions, garden oregano and house made tomato sauce
LOCAL CHEESE & CHARCUTERIE PLATE (GFO) 14 rotating seasonal selection of cheeses, charcuterie, traditional accompaniments	MARGHERITA: fresh sliced mozzarella cheese, ripe garden tomatoes, topped with crispy basil (V)
TAVERN WINGS 12 Richard's Barbecue, buffalo, VT maple apple, or salt & vinegar, carrot chips, blue cheese or ranch	POUTINE (V) 10 Maplebrook Farm cheddar curds, gravy
BOYDEN FARM BEEF SLIDERS 14 VT ground beef topped with Cabot cheddar, house made pickles, tomatoes, lettuce and Whistle Pig whiskey sauce on brioche bun	ONION RINGS (V) 8 fried Essex Ale beer battered onions, served with Heady Topper mustard
	ROASTED GARLIC & HERB HUMMUS (V) (GFO) 8 served with fresh seasonal vegetables and pita chips

SOUPS & SALADS

add the following to any salad:
chicken 5 salmon 10 steak 15

DAILY TAVERN SOUP 5/7 ask your server about today's soup selection	NEW ENGLAND CLAM & CORN CHOWDAH 6/8 our award-winning New England clam chowder earned first place in the 2018 Williston VT Chowder Challenge
ROASTED BEET SALAD (V) (GF) 10 mixed greens, frisee, goat cheese, roasted gold and red beets, toasted almonds and raisins with maple balsamic vinaigrette	APPLE & BABY KALE SALAD (V) (GF) 10 VT apples, baby kale, crumbled VT cheddar cheese, toasted pumpkin seeds with cider vinaigrette
CAESAR SALAD (GFO) 11 romaine lettuce with Caesar dressing topped with VT apple smoked bacon crumbles, parmesan, red onion and seasoned croutons	WINTER SALAD (V) (GF) 11 mixed greens, Baily Hazen bleu cheese crumbles, dried cherries, candied walnuts with maple balsamic vinaigrette

WEEKLY FEATURES

Monday: Burrito Night

1/2 Priced Margaritas
\$5 Mini Burrito
chicken, rice, pico de gallo, cheddar cheese served with sour cream and spicy salsa

Food Served 5pm-10pm

Drinks Served All Day

Wednesday: Pot Pie Night

1/2 Price Vermont Mules
\$6 Mini Chicken Pot Pie
pie crust with creamy chicken stew

Tuesday: Flatbread Night

\$4 Featured Draft Beer Selection
\$5 Build Your Own Mini Flatbread
Selection of sauces, cheeses and toppings

Thursday: Wing Night

\$4 Featured Draft Beer Selection
1/2 Price Wings
VT Maple Apple, BBQ, Buffalo, Salt & Vinegar

(V) = Vegetarian

(GF) = Gluten Free

(GFO) = Gluten Free Option

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 any allergies or dietary needs.** Gluten free bread is available upon request.


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

The Tavern

AT THE ESSEX RESORT & SPA

SANDWICHES AND BURGERS

served with a choice of fries or greens

 *gluten free bread/bun available upon request*

THE FILET MIGNON BURGER 25

our signature burger. Grilled filet of beef tenderloin, VT camembert cheese, smoked VT bacon, sautéed wild mushrooms, bearnaise sauce, served on a house made rustic whole grain bun.

TAVERN BURGER 14

8oz. beef burger, sharp Cabot cheddar, lettuce, tomato, onion, Tavern sauce, served on a brioche bun

Add bacon 2

WHISTLE PIG WHISKEY BURGER 15

8oz. beef burger, Whistle Pig whiskey sauce, crispy onions, Cabot cheddar, and bacon, served on a brioche bun

VEGGIE BURGER 14

house made vegetable and garbanzo bean burger, Cabot cheddar cheese, greens, tomato, onion and Tavern sauce served on a brioche bun

RUSTIC APPLE GRILLED CHEESE 12

sliced VT apples, Cabot cheddar cheese, blackberry rum jam, served on house made rustic bread

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 5 salmon 10 steak 15

GRILLED STEAK FRITES 25

NY strip steak, mushroom bordelaise, potato wedge

TRUFFLE & WILD MUSHROOM MAC 18

wild mushrooms, truffle oil, Vermont cheddar, brown butter, and fresh herbs

VERMONT CHEDDAR MAC 14

Vermont cheddar, brown butter crumbs, fresh herbs

VERMONT PORK CHOPS 23

maple brined pork boneless pork chops, sweet honey applesauce, roasted garlic fingerling potatoes, roasted root vegetables, topped with herb demi

CHICKEN POT PIE 22

buttery flaky pie crust filled with thick creamy chicken stew, served with side mix greens

CRANBERRY MAPLE GLAZED CHICKEN 23

seared breast of chicken glazed with cranberry maple, served with sweet potato mash, swiss chard

ITALIAN SAUSAGE AND PENNE 18

penne pasta with tomato vodka sauce and hot Italian sausage served with garlic toast points

WILD MUSHROOM SKILLET 17

sautéed wild mushrooms, swiss chard, toasted quinoa topped with goat cheese

VEGETABLE POT PIE 21

buttery flaky pie crust filled with thick creamy vegetable stew, topped with sweet potato mash, served with side of mixed greens

MAPLE GLAZED SEARED SALMON 23

seared salmon glazed with Vermont maple syrup served with quinoa pilaf, steamed broccoli

 = Vegetarian

 = Gluten Free

 = Gluten Free Option

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 allergies or dietary needs.** Gluten free bread is available upon request.

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