

# The Tavern

AT THE ESSEX RESORT & SPA

## SMALL PLATES

### Dry Rubbed Smoked Wings 15

*Choice of sauce:*  
Richard's BBQ, buffalo, VT maple bourbon, thai chili  
caramel or salt & vinegar  
*Served with carrot chips & bleu cheese or ranch*

### Charred Fig & Arugula 16

Grilled Black Mission figs, arugula, ricotta salata, chevre,  
pistachio brittle & minus 8 vinaigrette

### Yogurt & Croissant 10

Fresh berries, creamy yogurt, butter croissant

### Classic Tavern Wings 15

*Choice of sauce:*  
Richard's BBQ, buffalo, VT maple bourbon,  
thai chili caramel or salt & vinegar  
*Served with carrot chips & bleu cheese or ranch*

### Winter Squash Bisque 12

Puree of blue hubbard & butternut squash, cream, shallot,  
garlic & vegetable stock. Finished with cardamom marsh-  
mallow, roasted squash seeds & micro herbs

### Fresh Fruit Plate 9

Chef's seasonal assortment of fruits and berries

## SWEET

## LARGE PLATES

## SAVOURY

### Belgian Waffle 12

Fresh off the iron, served with whipped butter and  
Vermont maple syrup

### Sweet Crepe 14

Honey whipped cream cheese with native blueberries,  
lemon & lavender. Finished with whip cream and pow-  
dered sugar

### Pumpkin Bread French Toast 14

Pumpkin bread french toast finished with pumpkin  
butter, roasted walnuts, coffee whiskey soaked currants,  
whipped cream and served with Vermont maple syrup

### French Toast 13

House sour dough french toast topped with  
whipped cream and served with Vermont maple syrup

### Buttermilk Pancakes 11

Short stack of pancakes served with whipped butter  
and Vermont maple syrup

### Long Trail Pancakes 12

Three buttermilk pancakes, served with dried  
cranberries, house granola and sliced banana

### \*Steak & Eggs 16

Pineland Farms NY Strip steak, two eggs any style,  
roasted mushrooms & Batch 7 sauce

### \*Pulled Pork Hash 15

Two eggs your way, smoked pork, diced sweet potato,  
bell peppers, onions & roasted corn. Finished with ricotta  
solata, batch7 sauce & chives

### \*Pork Belly Benedict 15

Poached eggs, crispy maple pork belly & siracha hollandaise.  
Served on popovers

### \*Pub Burger 17

Artisan bun, Pineland Farms burger & Cabot cheddar

### Bacon 4 / Egg 2 / Pulled Pork 4

### \*Omelet Your Way 13

Two egg omelet, choice of 2 vegetable, 1 protein & Cab-  
ot cheddar

### \*Eggs Your Way 12

Two eggs your way & choice of bacon, sausage or ham

## SIDES & ADD-ON'S

Croissant	4	Bacon	4	Biscuit/Toast	2
Fresh Fruit	3	Sausage	4	*Egg	2
Yogurt	3	Ham	4	Hollandaise	2
House Granola	3	Pulled Pork	4	Cheddar	2
Popover	4	*Smoked Salmon	4	Pancake	3

= 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 with certain medical conditions. **Please inform your server of any ALLERGIES/dietary needs.** Gluten free bread available upon request.

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