










The Tavern

AT THE ESSEX RESORT & SPA








LUNCH FOR SHARING

CRISPY BRUSSELS SPROUTS 	8	FLATBREADS	10
topped with maple balsamic reduction and Black River bacon		VT CHEDDAR & BACON : VT cheddar cheese and VT bacon, with a hint of maple	
TAVERN NACHOS  	12	RIBEYE AND BLEU: VT Bayley Hazen bleu cheese, shaved ribeye steak, crispy onions, garden oregano and house made tomato sauce	
house made corn tortilla chips, Vermont cheddar, jalapeno, black bean, salsa, sour cream		MARGHERITA: fresh sliced mozzarella cheese, ripe garden tomatoes, topped with crispy basil 	
<i>Add chicken</i>	5		
LOCAL CHEESE & CHARCUTERIE PLATE 	14	POUTINE 	10
rotating seasonal selection of cheeses, charcuterie, traditional accompaniments		Maplebrook Farm cheddar curds, white pepper gravy	
TAVERN WINGS	12	ONION RINGS 	8
Richard's Barbecue, buffalo, VT maple apple, or salt & vinegar, carrot chips, blue cheese or ranch		fried Essex Ale beer battered onions, served with Heady Topper mustard	
BOYDEN FARM BEEF SLIDERS	14	ROASTED GARLIC HERB HUMMUS  	8
Boyden Valley ground beef, Cabot cheddar, house made pickles, tomatoes, lettuce, and Whistle Pig whiskey sauce		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	NEW ENGLAND CLAM & CORN CHOWDAH 6/8
ask your server about today's soup selection		our award-winning New England clam chowder earned first place in the 2018 Williston VT Chowder Challenge.
ROASTED BEET SALAD  	10	APPLE & BABY KALE SALAD  
mixed greens, frisee, goat cheese, roasted gold and red beets, toasted almonds, raisins, and maple balsamic vinaigrette.		Vermont apples, baby kale, crumbled Vermont cheddar cheese, toasted pumpkin seeds, and cider vinaigrette
CAESAR SALAD 	11	WINTER SALAD  
romaine lettuce with Caesar dressing topped with VT smoked bacon crumbles, parmesan cheese, red onion, and seasoned croutons.		mixed greens, VT Bailey Hazen blue cheese, dried cherries, candied walnuts, and balsamic vinaigrette

 = 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 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

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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

TAVERN CLUB 12

shaved turkey, bacon, lettuce, tomato, sharp cheddar, garlic aioli, served on toasted white bread

RUEBEN 14

maple braised Corned Beef, Vermont IPA beer sauerkraut, swiss cheese, freshly made thousand island dressing, served on house made marble rye bread

ENTREES

add the following to any entrée:

chicken 5 salmon 10 steak 15

VERMONT CHEDDAR MAC 14

Vermont cheddar, brown butter crumbs, Essex garden herbs

WILD MUSHROOM SKILLET 17

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

MAPLE GLAZED SEARED SALMON 23

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

PLEASE JOIN US IN THE TAVERN

MONDAY-SATURDAY

Breakfast ; 7am-11am

SUNDAY

Breakfast ; 8am-11:30am

Brunch ; 11:30am-3:00pm

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

Tuesday: Flatbread Night

\$4 Featured Draft Beer Selection

\$5 Build Your Own Mini Flatbread

selection of sauces, cheeses and toppings

 = Vegetarian

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

Thursday: Wing Night

\$4 Featured Draft Beer Selection

1/2 Price Wings

VT maple apple, bbq, buffalo, salt & vinegar

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