

The Tavern

AT THE ESSEX RESORT & SPA

SMALL PLATES

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

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

Nachos

15

Crispy tortilla chips, tomato, banana peppers, onion, beer
cheese, queso fresco, black beans, roasted corn, green onion,
smoked pork & chipotle crema

Fish Chowder

12

Cod, bacon, charred corn, potato, celery, garlic, shallot,
fish stock & cream. Finished with micro herbs

Winter Squash Bisque

12

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

Kale Caesar

16

Red russian kale, caesar dressing, lemon, toasted bread
crumbs, olive oil, Pecorino Romano & white anchovies

Charred Fig & Arugula

16

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

Fall Garden Salad

16

Mixed farm greens, roasted winter squash, roasted squash
seeds, pickled shallots, San Marzano tomatoes, whipped
goat cheese, maple balsamic & crispy bread crumbs

Shrimp 12 / Steak 12 / Pulled Pork 8 / Chicken Thigh 8 / Salmon 12

LARGE PLATES

*Whiskey Burger

19

Artisan bun, Pineland Farms burger, bacon, Cabot cheddar, toma-
to jam, whisky gastrique, pickled shallots, black garlic roasted
shallot aioli & arugula

*Sunrise Burger

20

Artisan bun, Pineland Farms burger, Tavern sauce,
Cabot cheddar, arugula, bacon, sunny side up egg,
tomato jam & pickled shallots

*Pub Burger

17

Artisan bun, Pineland Farms burger & Cabot cheddar

Bacon 4 / Egg 2 / Pulled Pork 4

Tavern Veggie Burger

18

Artisan bun, Tavern sauce, Cabot cheddar, arugula,
tomato jam & pickled shallots

*Steak & Frites

20

Pineland Farms 5 ounce New York strip steak, truffle and
romano tossed hand cut frites, caramelized baby carrots finished
with black garlic & herb butter

Grilled Cheese Club Panini

17

Sour dough, turkey, bacon, garlic aioli, fresh greens,
and tomato jam served between two grilled cheese

Grilled Cheese Panini

15

Sour Dough, Aged provolone, garden pesto, arugula, tomato

Hot Pastrami

15

Artisan rye, aged provolone, espelette mustard &
local beef pastrami

Add cup of soup for \$6

*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/dietary needs.** Gluten free bread is available upon request.

A 20% gratuity will be added to parties of six (6) or more