

RAW BAR

East & West Coast
Oysters on the Half Shell* (GF, DF) \$4
Mignonette, Cocktail Sauce

Seafood Martini (GF) \$25
Maryland Crab, Lobster, Shrimp
Dijon & Dill Cream, Potato Gaufrette

Snow Crab Claws (GF, DF) \$22
Cocktail and Louis Sauces

APPETIZERS

Southern Stew Bean Soup (GF, DF) \$11
White Beans, Tomatoes, Pickled Onion, Bacon

Philips Salad \$14
Belgian Endive, Roma Tomatoes, Garlic Croutons, Dijon Parmesan Dressing

Classic Wedge Salad (GF, CN) \$13
Candied Bacon, Spiced Pecans, Heirloom Tomatoes, Blue Cheese Crumble

French Onion Soup \$11
Gruyere Cheese, Country Bread

Coriander Crusted Tataki Tuna* (GF, DF, HH) \$14
Avocado, Frisée, Pickled Jalapenos, Watermelon, Radish, Wasabi Aioli
Eel Sauce, Ginger Soy Dressing

Prime Beef Tartare* \$24
Truffle Aioli, Worcestershire, Cornichons, Farm Egg, Grilled Crostini

FROM THE OVEN

Ultimate Mac & Cheese \$18
Smoked Cheddar, Thick Cut Bacon,
Black Forest Ham

Creamy Chicken Pot Pie \$19
Colorado Mushrooms, Peas, Carrots, Pie Crust

We strive to take great care to ensure that your meal meets the needs and requirements of your diet. Please alert your server of any allergies.

(GF) Gluten Free, (CN) Contains Nuts, (DF) Dairy Free, (VEG) Vegetarian, (V) Vegan, (HH) Heart Healthy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENTREE SALADS & SANDWICHES

La Taverne Cheeseburger* \$19
Cheddar Cheese, Lettuce, Tomato, Red Onion, Cole Slaw, French Fries

Shrimp Salad a la Louis Stratta (GF, DF, HH) \$19
Avocado, Hearts of Palm, Plum Tomato, Boiled Egg
Add Jumbo Lump Crab Meat \$13

Grilled Chicken & Jumbo Shrimp Caesar Salad* \$23
Parmesan Reggiano, Garlic Croutons, White Anchovies

Kentucky Hot Brown \$18
Oven Roasted Turkey, Tomato, Applewood Smoked Bacon, Mornay Sauce
Cheddar Cheese, Green Salad Bowl

Smoked Turkey Club (DF) \$16
Bacon, Avocado, Lettuce, Tomato, Red Onion, Green Salad Bowl

La Taverne Chicken Salad (CN) \$17
Candied Spiced Walnuts, Sliced Melon, Zucchini Bread

Beyond Burger (Veg) \$19
Boursin Cheese, Caramelized Onions, Tobacco Onions

Prime Rib French Dip* \$21
Slow Roasted Prime Rib of Beef, Swiss Cheese, Caramelized Onion
Hoagie Bun, Beef Au Jus, Green Salad Bowl

MAIN COURSES

Pan Seared Salmon (GF) \$36
New Potatoes, Braised Cabbage, Smoked Bacon, Dijon Cream Sauce

Beef Stroganoff* \$23
Prime Filet Tips, Mushrooms, Onions, Sour Cream, Egg Noodles

Steak & Frites* \$35
8oz. Hanger Steak, Crispy Shoestring Fries, Bordelaise Sauce, Tobacco Onions

A 20% service charge will be added to your total check. Cell Phone calls within the Dining Room are not permitted. As a courtesy to fellow Patrons, please step outside.

DESSERT COCKTAILS

STINGER est. 1890 14

Cognac, white crème de menthe

Classic old night cap, the after dinner mint, if you will. As the saying goes
“*The only drink that can follow a Stinger, is another Stinger!*”

BRANDY ALEXANDER est. 1916 14

Brandy, crème de cacao, cream

Known as Alexander #2. Alexander #1 was made with gin.
This was a very popular prohibition cocktail in New York City.

GRASSHOPPER est. 1916 14

Green crème de menthe, white crème de cacao, cream
Submitted to a New York cocktail contest in 1929 by bartender
Philibert Guichet Jr., (this also was during prohibition).

RUSTY NAIL est. 1937 14

Scotch, Drambuie

Came into popularity in the 1960s at the “21 Club” in Manhattan.
The infamous Rat Pack helped make this drink famous.

BOURBON BALL est. 1936 14

Whiskey, crème de cacao, frangelico

The idea of mixing candy and bourbon together was accidentally
suggested by Ruth Booe in 1936. The best tastes in the world are
Mrs. Booe’s candies and fine Kentucky Bourbon.

PORT•SHERRY•DESSERT WINE

COCKBURN’S RUBY PORTO 9.50

GRAHAM’S 20 YEAR TAWNY 26

HARVEY’S BRISTOL CREAM 9.50

WARRE’S OTIMA 10 YEAR PORT 15

DRY SACK 10.25

INNISKILLIN, ICE WINE *Niagara Falls, Canada* 14

TAYLOR FLADGATE “LBV” 14

OREMUS TOKAJI ASZU 21

LIQUEURS

AMARETTO 10.25

B&B 12

BAILEYS 10.25

GRAND MARNIER 12

KAHLUA 10.25

SAMBUCA 11.25

TUACA 10.25

LEOPOLD’S ABSINTHE 14

COGNAC

COURVOISIER NAPOLEON 24.00

HENNESSEY VS 13.00

HENNESSEY PARADIS 200.00

REMY MARTIN VSOP 20.00

REMY MARTIN XO 36.00

REMY MARTIN LOUIS XIII 325.00

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LA TAVERNE

DESSERTS

SOUR CREAM CHEESECAKE 11

Graham Cracker Crust, Blueberry Compote

VANILLA POT DE CRÉME 11

Lemon Sable Cookies, Fresh Strawberries

RASPBERRY FUDGE CAKE 11

Raspberry Compote

PIE OF THE DAY 11

Seasonally inspired

WARM CAST IRON CHOCOLATE CHIP COOKIE 12

Vanilla Ice Cream, Salted Caramel Sauce

SELECTION of HOUSE MADE ICE CREAMS or SORBETS 11

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WINES BY THE GLASS

SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$12
Schramsberg, "Blanc de Blancs," *North Coast, California*.....\$19
Borgoluce Lampo Prosecco, *Veneto, Italy*.....\$12

W H I T E

- Riesling, Dr. Loosen, "L", *Mosel, Germany*.....\$12
Pinot Grigio, Fantinel, *Italy*.....\$11
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$12
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$13
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$18
Chardonnay, Sonoma-Cutrer, *Russian River Valley, California*.....\$16
Chardonnay, Ramey, *Russian River Valley, California, USA*.....\$21
Carricante, Tornatore, "Etna Bianco", *Etna, Sicily*.....\$14

R O S É

- Chateau Beaulieu, *Coteaux d'Aix-en-Provence, France*.....\$11

R E D

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*.....\$14
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$19
Cabernet Sauvignon/Shiraz, Penfolds, "Baby Grange", *Bin 389, Australia*...\$30
Zinfandel, Ridge, "East Bench," *Sonoma, California*.....\$15
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$24
Merlot, Swanson, *Napa Valley, California*.....\$14
Merlot/Cabernet Blend, Stag's Leap, "The Investor", *Napa Valley, California*...\$25
Malbec, Piattelli Reserve, *Mendoza, Argentina*.....\$14
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$16
Cabernet Sauvignon, Ramey, *Napa Valley, California*.....\$25
Merlot Blend, Château Marjosse, *Bordeaux, France*.....\$17

BEER

DOMESTIC \$7

- Coors Light
Miller Lite
Budweiser
Michelob Ultra
Sam Adams Seasonal

IMPORTED \$8

- Amstel Light
Stella Artois
Heineken
Corona
Clausthaler Non-alcoholic \$7.25

MICROBREW \$8

- O'Dell 90 Shilling
Left Hand Milk Stout
Bristol Compass IPA
Stem Cider, Apple Off-Dry

Draft \$8

Bristol Laughing Lab Scottish Ale

Bristol Beehive

Red Leg Prospector's Pick Kolsch

HAND CRAFTED COCKTAILS

\$14

JOHN'S COSMOPOLITAN

- Vodka, Grand Marnier
Lime, Cranberry

OLD AMERICANO

- Buffalo Trace Bourbon
Espresso Syrup, Cappelletti Aperitivo
Orange Bitters

BROADMOOR BRAMBLE

- Saint-Vivant, Lemon Juice
Chambord

BEES KNEES

- Gin, Lemon Juice, Honey

QUEEN BEE'S KNEES add \$3

- Topped with Gruet "Blanc de Noirs"

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