

LITTLE SNACKS 5

House Chips & Onion Dip

caramelized onion, sherry, balsamic

Roasted Poblano Croqueta

peppadew aioli, poblano purée, sweetie drop peppers

Smashed Cukes

gochugaru, rice vinegar, benne

SMALL PLATES

Tuna Tartare 14

barrel-aged shoyu, cucumber, sesame, avocado, chili oil, chips

Pan Seared Scallops 19

celery root purée, kani salad

Crispy Tempura Squash Blossom 13

whipped bulgarian feta, baby spinach, dill, crispy garlic, balsamic

Tenderloin Skewer 17 / Chicken Skewer 14

berbere, mint lemon labneh

SMEDIUM PLATES

8 oz House Ground Tavern Burger 20

bacon jam, sharp cheddar, crispy onions & peppers,
horsey sauce, housemade chips

Dijon Marinated Lamb Chops 24

charred lemon brussels sprouts, gremolata

Bison Chorizo Meatball* 16

whole grain cheddar polenta,
smoky harissa tomato sauce, pecorino,
**impossible meatball +2*

House Salad 14

ramp dressing, asparagus, english peas, radish

Bang Bang Shrimp Bao 16

soy pickled veg, cilantro, chili crisp

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Please inform us if you have any allergies or dietary restrictions.



COCKTAILS

13



Chilcano

pisco, fresh ginger,
citrus blend, bubbles

Lychee Martini

lychee vodka, citrus blend,
orange blossom

Espresso Martini

reposado tequila, double chocolate,
cinnamon, chile, fresh espresso

Dirty Martini

grey whale gin, half sour brine,
savory tincture

Armagnac Old Fashioned

armagnac, bitters, demerara

Spicy Margarita

green chile tequila, elderflower,
papaya, citrus

SPRITZES

11

Aperol

aperol, sparkling wine, club soda

Hugo

elderflower, sparkling wine,
mint, club soda

Amalfi Spritz

clemencello, sparkling wine, club soda

Campari Soda

the classic - campari and soda