

# FRONTIER TAVERN

## STARTERS

MUSSELS DIAVOLO 16  
*hot peppers / fra diavolo sauce / crostini*

HATCH CHILI QUESO 12  
*yellow cheese sauce  
omni-grown hatch chilis / tortilla chips*

JUMBO MEATBALL 11  
*beef, veal & pork  
fra diavolo sauce / parmesan*

CHARCUTERIE BOARD 27  
*cured meats / regional cheeses / local honey  
pickled vegetables / crostini*

CHICKEN WINGS 19  
*buffalo, bbq, lemon pepper,  
garlic parmesan or spicy ranch*

TAVERN CAPRESE 17  
*the chef's seasonal creation based  
on the classic italian salad from capri  
ask your server for details*

## SALADS & SOUP

*Dressings: ranch, spicy ranch, caesar, blue cheese, thousand island, honey lemon vinaigrette, oil & vinegar  
add salmon fillet\* 15, chicken breast 12, shrimp 15 or steak\* 15*

CAESAR SALAD 15  
*romaine / parmesan / croutons / caesar  
dressing*

CITRUS & GOAT  
CHEESE SALAD *gf n* 17  
*spring mix greens / citrus slices / goat cheese  
candied pecans / honey lemon vinaigrette*

HOUSE SALAD 17  
*spring mixed greens / cherry tomatoes  
cucumber / croutons / choice of dressing*

SEASONAL SALAD 17  
*chef's seasonally inspired creation,  
ask your server for details*

TAVERN MUSHROOM SOUP 15  
*scallions*

FRENCH ONION SOUP 15  
*toasted bread rounds / parmesan  
swiss / provolone*

SOUP DU JOUR 14  
*on a daily rotation*

## HANDHELDS

*seasoned fries, sweet potato fries, fresh fruit or coleslaw*

TAVERN BURGER\* 20  
*half pound all-beef burger patty / arugula  
red onion / tomato / tavern sauce  
black pepper cheddar / pickle chips  
brioche bun*

PULLED PORK SANDWICH 23  
*house-smoked pulled pork / choice of texas bbq  
or carolina gold sauce / elote salad*

SMOKED BEEF  
& CHEESE SANDWICH 20  
*sliced top round / cheese sauce  
pickled vegetables*

THE MEAT-FREE BURGER *gf vg* 23  
*beyond burger patty / arugula / red onion  
tomato / gluten-friendly bun*

CITRUS CHICKEN AND  
ASIAN SLAW WRAP 19  
*mojo-braised chicken / cabbage slaw / onion  
bell pepper / ginger-soy dressing / flour tortilla*

CHESAPEAKE CRAB CAKE  
SANDWICH 27  
*tavern crab cake / arugula  
tomato / remoulade*

*Gluten-friendly bread available upon request.*

*gf gluten-friendly    vg vegan    n contains nuts/peanuts    df dairy-free*

*\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may  
increase your risk of foodborne illness. Please notify us of any food allergy.*

# ENTRÉES

- LOMO SALTADO\*  
10oz hanger steak / amarillo sauce  
chimichurri / fries

SHORT RIB  
port wine-braised short rib  
mashed yukon gold potatoes / wilted kale  
marinated daikon radish

GOLDEN COCONUT CURRY  
yellow coconut curry / gold potato / carrot  
bell pepper / basmati rice

BRISKET MAC N CHEESE  
house-smoked brisket / hatch chili cheese sauce  
radiatore pasta / texas bbq sauce
- SALMON WITH BEET RISOTTO\*  
faroe islands salmon fillet / red beet risotto  
lemon beurre blanc

RED WINE-ROASTED CHICKEN  
mashed potatoes / burgundy sauce  
pearl onions / sundreams farm mushrooms

MEDITERRANEAN GNOCCHI  
sweet potato gnocchi / bell pepper / green onion  
cherry tomatoes / broccolini / feta

## SIDES

8 each

- SWEET POTATO FRIES

FRENCH FRIES

ELOTE
- BROCCOLINI

FRESH FRUIT

SIDE SALAD

## SWEET TREATS

12 each

- CHOCOLATE MOLTEN LAVA CAKE  
vanilla bean ice cream
- LEMON CAKE WITH RASPBERRY SAUCE
- VANILLA BEAN CHEESECAKE  
madagascar vanilla beans / seasonal berry compote
- WARM BREAD PUDDING  
with citrus sabayon sauce
- APPLE CRUMBLE

