

menu

SNACKS & STARTERS

Whipped Burrata (veg) (L) \$14⁹⁵

Belgioioso stracciatella cheese, sourdough, tapanade vinaigrette, sea salt

Wisconsin's Best Cheese & Charcuterie (L) \$22⁹⁵

chef's selection of meats & cheeses, local preserves, Potter's crackers

Taverne Chips & Dip (veg) \$12⁹⁵

caramelized onion chips, everything spiced creme fraiche

Crispy Korean Cauliflower (veg) \$14⁹⁵

Korean BBQ sauce, sesame seeds, cilantro and lime cream

Grilled Italian Sausage (GF) \$12⁹⁵

broccolini, roasted grapes, pine nuts, pickled golden raisins

Jumbo Shrimp Cocktail (GF) \$21⁹⁵

cocktail sauce & dijonaise

SOUP & SALAD

Creamy Tomato Soup (veg) (L) \$8⁹⁵

fried Wisconsin cheese curds

Heirloom Grain Salad (veg) \$15⁹⁵

"Greek Style"

farro, cucumber, cherry tomato, feta cheese & olive vinaigrette

Wood Grilled Beets (veg) (GF) \$14⁹⁵

citrus, crushed pistachio, Greek yogurt & arugula

Kale & Door County Cherry Salad (veg) (GF) (L) \$16⁹⁵

red wine - shallot vinaigrette, pecans, goat cheese

Taverne Caesar \$13⁹⁵

creamy Caesar dressing, Grana Padano, sourdough, breadcrumbs, cured egg yolk

Add a Protein to your Salad:

wood-roasted grilled chicken \$8⁹⁵

wood-roasted herb marinated shrimp \$13⁹⁵

DIETARY KEY

V - vegan

GF - gluten free

Veg - vegetarian

L - locally sourced

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

TAVERNE CLASSICS & SANDWICHES

Taverne Fish & Chips \$21⁹⁵

housemade tartar sauce

Chicken Parmesan \$22⁹⁵

crispy heritage chicken breast, Grande fresh mozzarella & pomodoro sauce over spaghetti

Crispy Heritage Chicken Sandwich \$18⁹⁵

parmesan-panko chicken breast, kale slaw, white onion, pickle & Herb's favorite sauce

The Maverick Cheeseburger & Fries \$19⁹⁵

aged Wisconsin cheddar, onion, Herb's favorite sauce, pickle

PASTA

imported Italian DOP semolina pasta

Spicy Rigatoni alla Vodka (veg) \$23⁹⁵

Italian burrata, basil, parmesan
Add a Taverne Italian sausage link \$7⁹⁵

Wood Roasted Shrimp Scampi \$27⁹⁵

slow-roasted tomato, parmesan crisp, extra virgin olive oil

TAVERNE PIZZAS

featuring Grande & Belgioioso WI cheese (L)

Margherita (veg)

fresh mozzarella, tomato confit, parmesan, basil, extra virgin olive oil

\$20⁹⁵

Pepperoni-Sausage

marinara, mozzarella, pepperoni, sausage, romano

\$21⁹⁵

Truffle-Funghi (veg)

fresh mozzarella, ricotta, taleggio, mushrooms, onion, truffle

\$23⁹⁵

Taverne Special

marinara, mozzarella, peppadew, sausage, giardiniera, roasted garlic

\$22⁹⁵

Spicy-Sweet

sweet onion, 'nduja salami, pistachios, burrata, honey

\$23⁹⁵

FROM THE TAVERNE WOOD GRILL

cooked over an open hearth using natural oak

Grilled Chicken & Frites (GF) \$28⁹⁵

salsa verde, chicken sauce & fries

Atlantic Salmon (GF) \$28⁹⁵

sauteed over embers with piperade & capers

NY Strip Steak (GF) \$47⁹⁵

watercress & chimichurri butter

Roasted Cauliflower (veg) (GF) \$21⁹⁵

braised chickpeas & harissa

SIDES

French Fries (veg) (GF) \$5⁹⁵

garlic aioli

The Oven-Roasted \$15⁹⁵ Macaroni & Cheese (veg)

four-cheese blend, truffle

Grilled Broccolini (v) (GF) \$8⁹⁵

lemon, garlic & chili

Simple Salad (veg) (GF) \$7⁹⁵

crisp greens, cucumber, tomato, carrot, sherry vinaigrette

Roasted Carrots (v) (GF) \$8⁹⁵

sea salt & olive oil

Worcestershire \$11⁹⁵ Glazed Mushrooms

brown butter, romano cheese, herbs

SPARKLING WINE

Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V **\$16** **\$69**

Schramsberg Vineyards, Mirabelle Rosé, California N/V **\$14** **\$65**

WHITE WINE

Louis Jadot, Chablis, Chardonnay, France 2022 **\$15** **\$65**

Sonoma Cutrer, Chardonnay, California 2022 **\$13** **\$58**

Saracco, Moscato d'Asti, Italy 2022 **\$10** **\$40**

Marco Felluga, "Mongris", Pinot Grigio, Italy 2022 **\$12** **\$54**

Weingut Robert Weil, "Tradition", Riesling, Germany 2021 **\$12** **\$55**

Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021 **\$9** **\$40**

Craggy Range, Sauvignon Blanc, New Zealand 2023 **\$12** **\$54**

Jacques Dumont, Sauvignon Blanc, France 2022 **\$13** **\$38**

RED WINE

Clos Du Val, Cabernet Sauvignon, California 2021 **\$30** **\$135**

Daou, Cabernet Sauvignon, California 2022 **\$13** **\$58**

Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019 **\$16** **\$73**

Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022 **\$8** **\$35**

Böen, Pinot Noir, California 2022 **\$18** **\$58**

Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021 **\$16** **\$69**

Ridge Three Valleys, Red Blend, California 2021 **\$15** **\$65**

Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019 **\$14** **\$62**

Jim Berry Lodge Hill, Shiraz, 2017 **\$12** **\$54**

Aperol Spritz \$10

Lyre's Italian Spritz, Lyre's Sparkling

ZERO PROOF

Pina ColadNA \$8

Cream of Coconut, Pineapple Juice, Lime Juice

GLASS BOTTLE

Old Fashioned \$14

Russell's Reserve 10 Year, Copper & Kings, WhistlePig PiggyBack Rye, Blackberry, Angostura Bitters

Ruby Waves \$12

New Amsterdam Grapefruit Vodka, St. Germaine, Grapefruit Juice

Rumhattan \$15

El Dorado, Sweet Vermouth, Luxardo Juice, Angostura Bitters

Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint Simple Syrup

Smokey & Sassy \$15

Chili-Infused Cappelletti, Cruz De Fuego Mezcal, Simple Syrup, Lemon, Strega

Fuego Margarita \$10

21 Seed Cucumber and Jalapeno Tequila, Lime Juice, Agave, Solerno, Jalapeno

Espresso Martini \$13

Tito's, Borghetti Espresso Liqueur, Espresso, Simple Syrup

BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI **\$8**

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI **\$8**

Cliff Hanger, Amber, Eagle Park Brewing Co., WI **\$8**

Spotted Cow, Ale, New Glarus Brewing Co., WI **\$8**

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI **\$7**

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI **\$8**

Semi-Sweet Hard Cider, Seattle Cider Company, WA **\$9**

Bud Light, Lager **\$5**

Coors Light, Lager **\$5**

Miller Lite, Pilsner **\$5**

Stella Artois, Euro Pale Lager, Belgium **\$8**

Oso, Infectious Groove, Sour **\$7**

Athletic Brewing, Upside Dawn N/A Golden Ale **\$7**

DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI **\$7**

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI **\$6**

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI **\$7**

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI **\$7**

Pretty Good, Amber, Third Space Brewing, WI **\$6**

Reward, Double IPA, Good City Brewing Co., WI (10 oz) **\$9**

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) **\$8**

Downeast Cider, Rotating Cider **\$7**

