

menu

MEAT & CHEESE

- Stracciatella** \$14⁹⁵
chili, sumac & olive tapenade
- Imported Ham & Hooks Cheddar** \$17⁹⁵
- Italian Mortadella** \$16⁹⁵
cornichon & whole grain mustard
- Today's Best** \$22⁹⁵
chef's selection of meats & cheeses

SNACKS

- House Kettle Chips (veg)** \$11⁹⁵
wood-grilled French Onion dip
- Crispy Brussels Sprouts (v)** \$11⁹⁵
hot honey & lemon
- Crispy Korean Cauliflower (veg)** \$14⁹⁵
Korean BBQ sauce, sesame seeds, cilantro and lime cream
- Taverne Meatballs** \$17⁹⁵
pecorino, raisin, pine nut & pomodoro
- Jumbo Shrimp Cocktail** \$21⁹⁵
cocktail sauce & dijonnaise

SOUP & SALAD

- Creamy Tomato Soup (veg)** \$8⁹⁵
with fried Wisconsin cheese curds
- Taverne Caesar** \$13⁹⁵
grana padano, sourdough breadcrumbs
- Heirloom Grain Salad (veg) "Greek Style"** \$15⁹⁵
farro, cucumber, cherry tomato, feta cheese & olive vinaigrette
- Wood Grilled Beets (veg)** \$14⁹⁵
citrus, crushed pistachio, Greek yogurt & arugula
- Add a Protein to your Salad:**
- Wood-Roasted Grilled Chicken \$8⁹⁵
Wood-Roasted Herb Marinated Shrimp \$13⁹⁵

TAVERNE CLASSICS & SANDWICHES

- Taverne Fish & Chips** \$21⁹⁵
housemade tartar sauce
- Roasted Swordfish Steak** \$28⁹⁵
fregola, marinated squash, tomato, Marcona almond
- Crispy Heritage Chicken Sandwich** \$16⁹⁵
pickled jalapeno slaw, Tabasco aioli
- 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 Meatball \$5⁹⁵
- Wood Roasted Shrimp Scampi** \$27⁹⁵
slow-roasted tomato, parmesan crisp, extra virgin olive oil

FROM THE TAVERNE WOOD GRILL

cooked over an open hearth using natural oak

- Grilled Chicken & Frites** \$28⁹⁵
salsa verde, chicken sauce & fries
- Atlantic Salmon** \$28⁹⁵
sauteed over embers with piperade & capers
- NY Strip Steak** \$47⁹⁵
watercress & chimichurri butter
- Roasted Cauliflower (veg)** \$21⁹⁵
braised chickpeas & harissa

SIDES

- French Fries (veg)** \$5⁹⁵
garlic aioli
- Roasted Carrots (v)** \$8⁹⁵
sea salt & olive oil
- Grilled Broccolini (v)** \$8⁹⁵
lemon, garlic & chili

POLENTA FLATBREADS

made from milled Wisconsin grain (veg)

flaky sea salt, parmesan, olive oil
\$13⁹⁵

ricotta & black truffle honey
\$16⁹⁵

San Marzano tomato, grana padano & onion
\$14⁹⁵

THE OVEN-ROASTED MACARONI & CHEESE
four-cheese blend, truffle (veg)
\$15⁹⁵



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

	GLASS	BOTTLE
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 Cotes-du-Rhone, Rosé, France 2021	\$9	\$40
Craggy Range, Sauvignon Blanc, New Zealand 2023	\$12	\$54
Jacques Dumon, 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

Aperol Spritz \$10
Lyre's Italian Spritz, Lyre's Sparkling

ZERO PROOF

Pina ColadNA \$8
Cream of Coconut, Pineapple Juice, Lime Juice

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

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**

BEER SELECTIONS

Snapping Turtle, Hazy IPA, 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**