

TAPROOT - TAVERN -

GRAZE

SOUP & CANAPE 10

CALAMARI CAESAR* 15

Crispy calamari & shallots, house caesar, parmesan, cured yolk

BLEU-PEAR 14 V/GF

Gorgonzola, poached pear, apple-fennel, pistachio, balsamic vinaigrette

MEZZE PLATTER 18 V

Tirokafteri, hummus, quinoa salad, fresh & pickled vegetables, flatbread

WEYANOKE SALAD 9

Tomatoes, cucumbers, red onions, croutons, ranch dressing

SHAREABLES

CHARCUTERIE* 21

Cured meats, select cheeses, pickled vegetables, & accompaniments

FRIED FETA 15

Mint-coriander chutney, honeycomb, pickled blueberry, arugula

GRAVLAX TARTINE* 16

Beetroot salmon, dill spread, pickled onions, capers, homemade rye

ROASTED CARROTS 14 VE/GF

Moroccan spiced, lemon-tahini, vegan pesto, pistachio granola, charred leeks

LAMB LOIN* 17 GF

Ras el hanout crust, parsnip puree, grilled carrots, pomegranate gastrique

FORK & KNIFE

ANGUS BURGER* 17

Pork belly, strawberry-fig jam, brie, crispy shallots, arugula

MUSHROOM RISOTTO 18 VE/GF

Wild mushrooms, peas, charred leeks, preserved lemon, crispy parsnips

GLAZED CHICKEN* 28 GF

Cranberry-balsamic, lemon-roasted potatoes, green beans

GRILLED RIBEYE* 38 GF

Smoked blue butter, parsnip puree, pom demi, green beans, crispy shallots

PORTERHOUSE PORK CHOP* 29 GF

Fall spice rub, apple-chutney, gorgonzola mash, crispy brussels

WEYANOKE CRAB CAKE* 32

Lemon-roasted potatoes, green beans, miso remoulade, apple fennel slaw

SALMON* 32 GF

Pistachio crusted, parmesan risotto, green beans, lime-ginger beurre

SWEETS

WINE-POACHED PEAR 9 V/GF

Ice cream, ginger puree

CARDAMOM-APPLE CAKE 9

Whipped cream, homemade caramel

GRAPEFRUIT CREME BRULEE 9 GF

Pistachio crumble, macerated berries