

TAPROOT - TAVERN -

GRAZE

SOUP & CANAPE 10

CAESAR 14* V

Crispy brussel sprouts, cured egg yolk, grilled crouton, parmesan, house Caesar

MARINATED STONEFRUIT 14 V

Torched brie, plum, apricot, wild berries, arugula, candied pecan, caramelized shallot vinaigrette

SHAREABLES

CHARCUTERIE* 21

Cured meats, select cheeses, house pickles, & accompaniments

LAMB TATAKI* 17 GF

Braised leeks, lentils, preserved citrus, garbanzo crisp, herb labneh

BEETROOT CURED SALMON* 15 GF

Golden beets, cucumber, pickled radish, capers, dilled chevre

GRILLED OYSTERS* 15 GF

Roasted garlic butter, chipotle vinegar, charred lemon

HEIRLOOM TOMATO CARPACCIO 14 V GF

Burrata, pine nuts, basil, balsamic, roasted garlic oil

FORK & KNIFE

BISON BURGER* 17

Pork belly, white cheddar, lettuce, tomato, pickles, onion, stone ground mustard aioli, brioche bun

HALF CHICKEN 28 GF

Parmesan wild rice, brussel sprouts, lemon thyme au jus

SALMON 29* GF

Celeriac puree, toasted almond, green beans, lemon caper beurre blanc

PAPPARDELLE 17 V

Capers, roasted peppers, olives, basil pomodoro sauce

PORTERHOUSE PORK CHOP* 29 GF

Brussel sprouts, mostarda whipped potatoes, espresso blood orange glacage

BISTRO STEAK* 38

Chesapeake potato croquette, roasted shallot, green beans, compound butter, demi glace

SWEETS

CHOCOLATE TORTE 8

KEY LIME PIE 8

BREAD PUDDING 8