

TAPROOT - TAVERN -

GRAZE

SOUP & CANAPE 11

CLASSIC CAESAR* 10

romaine, house caesar, parmesan, herbed croutons

HOUSE SALAD 9 **V**

local greens, tomatoes, cucumbers, red onions, citrus vinaigrette

SHAREABLES

CHARCUTERIE* 21 **GF**

cured meats, select cheeses, pickled vegetables, & accompaniments

CRISPY BRUSSELS 13 **V/GF**

Feta, curried chickpeas, lemon tahini

Confit Lardon Crostini* 16

pork belly, bourbon tomato jam, apple fennel slaw

FORK & KNIFE

ANGUS BURGER* 17

arurgula, tomato, red onion, pickles, white cheddar, whole grain mustard aioli

GARDEN PASTA 21 **V**

parpadelle, asparagus, peas, pesto, preserved lemon, blistered tomatoes, toasted pine nuts

GLAZED CHICKEN* 29 **GF**

parmesan wild rice, collard greens, honey-thyme glaze,

GRILLED RIBEYE* 38

roasted-garlic mash, asparagus, smoked shallot butter

Porterhouse Pork Chop* 30 **GF**

roasted garlic mash, collard greens, apple bourbon glacage

SALMON* 30 **GF**

parmesan wild rice, asparagus, pepita pistou

SWEETS

CHOCOLATE TORTE 9 **V/GF**

Wild berries, bourbon caramel

CHEESECAKE BRULEE 9 **V**

Whipped cream, berry compote

Owned and Managed by Taylor Hospitality
A gratuity of 20% will be added to parties of 8 or more | *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.