

TAPROOT - TAVERN -

GRAZE

SOUP & CANAPE 10

CALAMARI CAESAR* 16

Crispy calamari and shallots, house caesar, parmesan, lemon zest

WATERMELON SALAD 15 V/GF

Grilled watermelon, endive, chevre, pepitas, honey, balsamic

MEZZE PLATTER 18 V

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

WEYANOKE SALAD 9 V

Local greens, tomatoes, cucumbers, red onions, croutons, ranch dressing

SHAREABLES

CHARCUTERIE* 21 GF

Cured meats, select cheeses, pickled vegetables, & accompaniments

FRIED FETA 15 V

Coriander-mint chutney, honeycomb, pickled blueberries, almonds

JAPANESE EGGPLANT 14 VE/GF

Grilled eggplant, farro salad, hummus, pistachos, lemon gastrique

CRISPY BRUSSELS 13 V/GF

Chili crisp sauce, citrus raita, pickled shallots, basil

CRAB CAKE* 22

Creamed corn, blistered tomatoes, chicory, pickled okra

FORK & KNIFE

ANGUS BURGER* 17

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

GARDEN PASTA 21 V

Parpadelle, asparagus, peas, vegan pesto, preserved lemon, blistered tomatoes, toasted pine nuts

GLAZED CHICKEN* 29 GF

Honey-thyme glaze, roasted-garlic mash, lemon-pepper brussels

GRILLED RIBEYE* 38

Roquefort cream, roasted-garlic mash, crispy shallots, asparagus

PORK BELLY RISOTTO* 26 GF

Pan seared pork belly, roasted corn risotto, chicory, pepper oil

SALMON* 32 GF

Pepita crusted, parmesan risotto, asparagus, lemon gastrique

SWEETS

PEACHES & CREAM 9 V/GF

Grilled peach, ice cream, pistachio crumble

CHOCOLATE MOUSSE 9 V/GF

Meringue shard, homemade orange caramel

CHEESECAKE BRULEE 9 V

Whipped cream, macerated berries