

TAPROOT - TAVERN -

GRAZE

SOUP DU JOUR & CROSTINI 10 v

CHARCUTERIE 20 GF

cured meats, select cheeses, pickled vegetables, & accompaniments

WEDGE SALAD 10 v/GF

iceberg lettuce, tomatoes, cucumbers, red onions, lardons, crumbled bleu cheese, ranch dressing

LENTIL SALAD 10 v/GF

lentil-carrot mélange, chevré, toasted almonds, lemon vinaigrette

CRISPY TRUFFLE POTATOES 14 v/GF

served with lemon-garlic aioli

CRISPY BRUSSEL SPROUTS 12 v/GF

whole grain mustard aioli, parmesan

BOURGUIGNON TARTINE 18

open-faced house bread, truffle whipped potatoes, demi-glace, pickled onion

FORK & KNIFE

STEAK FRITES* 45 GF

grilled ribeye, crispy truffle potatoes, roasted oyster mushroom, blistered jalapeno remoulade

CORNMEAL CRUSTED SNAPPER* 36 GF

pan-seared snapper carrot-lentil pilaf, garlic asparagus, bearnaise

DRY-RUBBED CHICKEN* 29 GF

half chicken, truffle whipped potatoes, garlic asparagus, blistered jalapeno remoulade

BOURBON-MUSHROOM DUCK* 43 GF

pan-seared duck breast, truffle whipped potatoes, roasted oyster mushroom, creamy bourbon mushroom pan sauce

ANGUS BURGER 17* GF

lettuce, tomato, red onion, pickle, white cheddar, whole grain mustard aioli, served with crispy truffle potatoes or simple salad

SWEETS

CHOCOLATE TORTE 9 v/GF

whipped cream, wild berries

NY CHEESECAKE 9 v

wild berries, cranberry sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

A gratuity of 20% will be applied to all parties of six or more