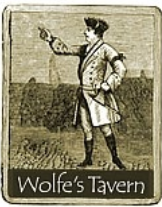


Wolfe's Tavern



Starters

Vegetable Board <i>GFA, V</i>	14	Duck Sliders	14
Chef's Selection of Grilled Vegetables, Olives, Hummus, Tzatziki, Grilled Pita		Tavern Sauce, Sweet & Spicy Orange Glaze Smoked Onion Jam, Pickles	
Tavern Chicken Thighs <i>GF</i>	14	Mussels <i>GFA</i>	14
Buffalo - Blue Cheese Sauce		Pancetta, White Wine Lemon Sauce, Crostini	
Brussels Sprouts <i>GF</i>	12	Charcuterie <i>GFA</i>	18
Crispy Pork Belly, Pomegranate Maple Glaze		Local Meats & Cheese, Balsamic EVOO, Crackers, Dried Fruit, Nuts	
Tempura Fried Calamari	14	Bulgogi Style Pork Belly <i>GF</i>	15
Lemon Aioli		Yuzu Vegetable Slaw	

Salads and House Made Soups

Roasted Tomato Bisque <i>GFA</i>	8	Caesar Salad <i>GFA, V</i>	11
Gruyere Crouton		Kale, Romaine, Shaved Parmesan, Anchovy Dressing Herb Croutons Dust, Parmesan Tuille	
Seafood Chowder <i>GFA</i>	12	Tavern Wedge <i>GF</i>	15
Sourdough Crostini		Iceberg, Pancetta, Red Onion, Cherry Tomatoes, Maytag Blue Cheese Chives, Black Pepper Buttermilk Dressing	
House Salad <i>GFA, V</i>	8		
Field Greens, Tomatoes, Cucumbers, Red Onion Croutons, Balsamic Vinaigrette			
Add Protein <i>GF</i>		Kids 12 & Under	10
Chicken 9	Shrimp 10	Fish & Chips	
Steak Tips 12	Salmon 11	Grilled Cheese, Cheeseburger, Chicken Tenders Mac and Cheese Pasta Marinara	

GF - Gluten Free

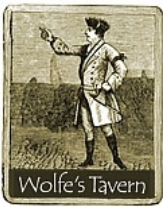
GFA - Can be prepared Gluten Free

V - Can be prepared Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Be sure to tell your server about any special dietary needs.

Executive Chef - Matthew Crawford

Wolfe's Tavern



Entrees

Mexican Short Ribs *GF* 28

Ancho Chili Braised Short Ribs, Peas,
Charred Carrots, Chipotle Mole,
Whipped Mashed Potatoes, Cotija Cheese

12 Ounce Hand Cut New York Sirloin *GF* 39

Truffle Parmesan Fingerlings, Mushroom Duxelles,
Shallot Jam, Black Garlic Demi, Onion Ring

Tavern Steak Tips *GF* 27

Marinated Tips, Duck Fat Fingerling Potatoes,
Kale, Mushroom, Peppercorn Demi Glaze

Fish and Chips 19

North Atlantic Haddock and Fries,
Coleslaw, House Made Tartar

Chicken and Dumplings 22

Pulled Chicken, Fresh Peas, Carrots, Onion,
Pecorino Cream Sauce, Crispy Gnocchi

Grilled Salmon *GF* 26

Artichoke Hearts, Blistered Cherry Tomatoes,
Baby Squash, Herb Salad, Rustic Pesto

Drunken Noodles *GF, V* 15

Seasonal Vegetables, Broad Rice Noodles,
Thai Chiles, Magic Sauce

Add Shrimp 10

Salmon 11

Fish of the moment 11

Handhelds

Choice of French Fries, Chips, Coleslaw, Side Salad
Onion Rings, 2

Pork Belly Cubano *GFA* 17

House Made Pulled Pork, Crispy Pork Belly,
Swiss Cheese, Beer Mustard, Pickles, Ciabatta

Grilled Chicken Sandwich, Tavern Style 17

Tavern Sauce, Grilled Onions, Shaved Lettuce,
Tomato, Hooks 7-Year Cheddar

Veggie Sandwich 14

Grilled Zucchini, Mushrooms, Tomatoes,
Onions, Pesto Aioli, Ciabatta

Add Cheddar or Swiss 2

Tavern Burger *GFA* 15

Tavern Sauce, Grilled Onions, Shaved Lettuce,
Tomato, Hooks 7-Year Cheddar

Sides

French Fries 4

Onion Rings 5

Whipped Mashed Potatoes 5

Truffle Parmesan Fingerlings *GF* 8

Chef's Vegetable Blend *GF, V* 4

Asian Vegetable Slaw *GF, V* 5

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Executive Chef – Matthew Crawford