

VICTORY ★ TAVERN

city | grille

SMALL PLATES & SHAREABLES

Tomato & Market Veg Soup 6
roasted pulled chicken
Hummus 8
herb pita, cucumbers, feta
Tavern Wings 12
tabasco butter, buttermilk ranch, house fries
Chicken Quesadillas 12
roasted jalapeños, onions, pico, guacamole

Spinach Artichoke Dip 10
pico de gallo, pita chips
Housemade Chips 6
kennebec potato, warm blue cheese
Crispy Calamari & Rock Shrimp 14
sriracha lime mayo, agrodolce
Texas Brisket Nachos 11
roasted jalapeños, pico, avocado crema

CLASSIC SALADS

Tavern Cobb Salad 13
grilled chicken, house cured bacon, 6 minute egg,
avocado, buttermilk ranch

Grilled Steak Wedge 15
butter lettuce, vine ripe tomatoes,
house cured bacon, point reyes blue cheese

Grilled Bay of Fundy Salmon 14
quinoa, baby lettuce, herb-sherry vinaigrette

Tuna Niçoise 16
kennebec potatoes, golden beets, green beans,
radish, 6 minute egg, olive vinaigrette



TAVERN CLASSICS



Fish & Chips 14
ale-battered atlantic cod, fries, tartar sauce

Tavern Meatloaf 16
buttermilk chive mash, ancho chili bbq

Flat Iron Steak Frites 18
roasted garlic herb butter & watercress

Lemon-Thyme Roasted Chicken 17
saffron currant basmati, natural jus

FRESH CATCH OF THE WEEK

Bay of Fundy Salmon 15

Herb Crusted Ahi Tuna 17

Blackened Rainbow Trout 14

Pick your preparation:

summer vegetables, lemon basil butter sauce

saffron basmati rice & chimichurri

campari tomatoes, cremini mushrooms & spinach

SANDWICHES & BURGERS

Served with housemade kennebec chips or fries.

Tavern Club 12
boars head ham & turkey, smoked bacon, cheddar,
tomato, avocado, greens, lemon tarragon mayo

Tavern Burger 13
black angus, cheddar, tomato, lettuce,
pickles, dijon mayo, fries

Hickory Pulled Pork Sandwich 13
slow roasted pork, coleslaw

Guacamole Burger 14
black angus, guacamole, tomato, bacon,
spicy chipotle ranch, fries

French Dip Au Jus 15
shaved prime rib on toasted french bread,
swiss, horseradish mayo, fries

Mushroom Swiss Burger 14
black angus, roasted cremini mushrooms, point
reyes blue cheese sauce, fries

executive chef JIM OETTING

general manager DAVID BURKETT

Cakebread Wine Dinner May 18th



Mother's Day Brunch May 14th

04.25.17