

VICTORY ★ TAVERN

city | grille

TAVERN CLASSICS

Hummus 8
herb pita, cucumbers, feta

Tomato & Market Veg Soup 6
roasted pulled chicken

Housemade Chips 6
kennebec potato, warm blue cheese

Spinach Artichoke 10
pico de gallo, pita chips

CLASSIC SALADS

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

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

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

TASTE OF THE TAVERN BENTO BOX

hummus, quinoa tabouli, chef's salad, seasonal fruit, daily entrée special 14

FRESH CATCH OF THE WEEK

Bay of Fundy Salmon 14

Herb Crusted Ahi Tuna 16

Parmesan Crusted Lemon Sole 15

Pick your preparation:

kennebec potatoes, peas & lemon butter

saffron basmati rice & chimichurri

campari tomatoes, cremini mushrooms & spinach

CRAFT SANDWICHES & BURGERS

All meats prepared and smoked in house. Served with housemade kennebec chips or fries.

Tavern Ham 13
jalapeno cheddar bread, tillamook cheddar,
sriracha lime mayo

Thick Cut Turkey Breast 13
walnut scallion bread, baby swiss,
lemon tarragon mayo

Grilled Chicken 13
buttermilk grilled, bacon, cheddar,
tomato, bibb, tarragon mayo

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

Pecan Smoked Brisket 13
toasted southern bun, ancho bbq sauce,
tavern slaw, fries

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

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

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

executive chef JIM OETTING

general manager DAVE BURKETT

ask about holiday events & catering



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10.26.17