

Tavern Menu

January 26th to February 12th

Soups and Salads

She Crab Bisque

Cup 6 | Bowl 8

Chef's Soup of the Day

Cup 4 | Bowl 6

House or Caesar Salad

Small 5.00 | Large 9.00

Dressings: Ranch | Balsamic | Maple-Dijon | 1000 Island | Blue Cheese | Tarragon Vinaigrette | Lemon-Thyme | Caesar

Additions: Chicken 4 | Shrimp* 7 | 6 oz Salmon Filet* 10

Waldorf Chicken ^{GF}

Mixed Greens | Praline Pecan | Craisins | Green Apple | Chicken Salad | Tarragon Vinaigrette

Small 6.00 | Large 11.50

Roasted Beet Salad ^V

Artisan Greens | Roasted Red and Golden Beets | Goat Cheese | Toasted Pistachio | Orange-Thyme Vinaigrette

10.00

Starters

Brown Butter and Pear Risotto

Arborio Risotto | Brandied Asian Pears | Orange Zest | Powdered Brown Butter | Parmesan Cheese | Toasted Hazelnut

10.00

Buffalo Chicken Dip

Blue Cheese | White Cheddar | Braised Chicken | Sweet Baby Ray's Buffalo Sauce | Celery | Tortilla Chips

10.00

Tuna Tacos

Ahi Tuna | Poke Glaze | Crispy Wonton Taco Shells | Avocado Puree | Wakame Seaweed Salad

15.00

Colossal Shrimp Cocktail

Bloody Mary Cocktail Sauce | Fresh Lemon

12.00

Entrées

Picatta

Fettuccini | Roasted Tomato | Spinach | Capers | Beurre Blanc
Chicken 18.00 | Shrimp 20.00

Stuffed Statler Chicken Breast

Chicken and Roasted Shiitake Mousseline Stuffing | Caramelized Cippolini Onions | Parsnip Puree | Mustard Greens | Madeira Jus
20.00

Überbackenes Käseschnitzel

Pan Fried Pork Cutlets | Sliced Tomato | Swiss Cheese Gratin | Braised Red Cabbage | Golden Potatoes with Dill | Whole Grain Mustard Demiglace
17.00

Pan Seared Salmon*

Butternut Squash Puree | Winter Brussel Sprout Hash | Gastrique of Homemade Apple Cider
22.00

Roasted Cauliflower Steak

Mustard Greens | Toasted Almond-Cranberry Brown Butter | Goat Cheese and Cauliflower Puree
17.00

Sandwiches

Classic Burger*

8 oz Angus Burger | Brioche Bun | Lettuce | Tomato | Red Onion
Choice of: American | Cheddar | Swiss | Blue | Provolone
Sautéed Onions .50 | Sautéed Mushrooms .50 | Bacon 1.50
13.50

Italian Beef Sandwich

Shaved Roast Beef | Sweet Peppers | Giardiniera | Dipped in "The Juice"
13.00

Sides: Fries | Wedge Fries | Onion Rings | Coleslaw | Side Salad

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, dairy and eggs may increase your risk of foodborne illness.

Chicago/Mid-West Features

Starters

Booyah Stew

Cup 5.00 | Bowl 7.00

Shrimp de Jonge

Garlic | Tarragon | Marjoram | Sherry | Bread Crumbs
10.00

Chicago Dog Sliders

Poppyseed Bun | Yellow Mustard | Bright Green Relish | Pickled Sport Peppers | Dill Pickle Spear | Celery Salt
6.00

Entrées

Cincinnati Style Chili

Cinnamon and Cocoa Spiced Chili | Spaghetti | Cheddar Cheese
17.00

Personal Chicago Style Deep Dish Pizza

Traditional: Mozzarella | Fire Roasted Tomato
12.00
Supreme: Mozzarella | Tomato | Peperoni | Sausage
15.00

ChiTown Ribs

1/2 Rack of Smoked Baby Back Ribs | Hand Cut Steak Fries | Coleslaw | Chicago Style BBQ Sauce
23.00

Filet Mignon Au Poivre

7 oz Beef Tenderloin Steak | Peppercorn Crust | Brandy Peppercorn Sauce | Asparagus | Potato Puree
38.00

Desserts

Goey Butter Cake

5.00

Butterscotch Cream Pie Bars

5.00

Wines by the Glass

White Wines

Craggy Range Sauvignon Blanc, Marlborough.....	7
Simi Sauvignon Blanc, Sonoma.....	6
Decoy Chardonnay “Limited”, California.....	10
Mer Soleil Silver Unoaked Chardonnay.....	8
La Crema Pinot Gris, California.....	7
Dr. Loosen “Dr. L” Reisling, Mosel Germany.....	7
Daou Rose Central Coast California.....	8
J Chardonnay, California.....	8
Dry Creek Fume Blanc, Sonoma.....	6

Red Wines

St. Francis Cabernet Sauvignon, Sonoma.....	8
Daou Cabernet Sauvignon, Central Coast California.....	9
Catena Cabernet Sauvignon, Mendoza.....	8
Sokol Blosser Evolution Pinot Noir, Oregon.....	7
Boen Pinot Noir, California.....	8
Don Miguel Cascon Malbec, Mendoza.....	9
“The Pessimist” Red Blend, Central Coast California.....	9
Klinker Brick Zinfandel, Lodi.....	8
La Crema Pinot Noir, North Coast California.....	8

Beer Selection

Draft

Michalob Ultra.....	4
Samuel Adam’s Winter Ale.....	4
Delirium Noel.....	5
Southern Barrel Helles Lager.....	5
Southern Barrel Seasonal.....	5
River Dog Brewing IPA.....	5

The Tavern



HAMPTON HALL