

salads

House

mixed heritage greens, shaved carrot & radish, sliced grapes, toasted pumpkin seeds, puffed wild rice, tofu-miso vinaigrette 12.

Our Waldorf

leaf lettuce, Glengarry blue cheese, bacon lardons, candied walnuts, shaved red onion, radish & apple, buttermilk-fresh herb dressing 15.

Roasted Beet

arugula, goat cheese, pickled red onion, spiced almonds, banyuls vinaigrette 14.

Add To Above:

- Grilled Marinated Chicken Breast 7.
- Sautéed Garlic Shrimp 9.
- Albacore Tuna Confit 12.
- Crispy Confit Duck Leg 10.

Niçoise

extra virgin olive oil & lemon, albacore tuna confit, arugula, Yukon gold potatoes, 'Forman Farm's' tomatoes, green beans, Niçoise olives, Dijon vinaigrette 17.

Mussels

white wine, Pernod & saffron broth, tomato, fennel tarragon 17.
Add fries or house salad 6.

F-ing Delicious Fried Chicken!

w/ fingerling potato salad, Napa slaw, house buttermilk ranch & Hot sauce

½ Bird
24.

Whole Bird
double size sides
45.

Black Dog Tavern

Charcuterie & Cheese for Two

selected cheeses & meats, pickles, olives, Dijon, crostini 26.

Calamari

piment d'esplette dusted Humboldt squid, lemon-horseradish aioli 16.

Korean Fried Duck Wings

Gochujang-honey glaze, Napa slaw, blue cheese dip 14.

Poutine

duck confit, fries, triple cream brie, green peppercorn-cognac jus 17.

Ratatouille & White Bean Dip

sautéed sweet red bell peppers, summer squash, navy bean purée, cold-pressed canola oil, grilled flatbread 12.

Hamburger

two 4oz 'Enright Cattle Co.' beef patties, smashed N' stacked, 'merican cheese, jalapeño jam, house-cured bacon, lettuce, tomato, onion, pickles, special sauce, brioche bun, fries or house salad 17.

Fish Burger

beer-battered haddock, lettuce, tomato, Napa slaw, old bay remoulade, fries or house salad 14.

Tavern Club

grilled marinated chicken breast, avocado, house bacon, manchego, lettuce, 'Forman Farm's' beefsteak tomato, roasted garlic aioli, toasted multigrain, fries or house salad 17.

steak frites

10oz NY Strip

fries, garlic aioli, sautéed mushrooms, green peppercorn-cognac sauce 29.

8oz Tenderloin add 4.
14oz Ribeye add 6.

12oz 'Quinn's' Pork Chop

crispy potato cake, asparagus, grainy Dijon cream sauce 23.

Fenugreek Curry

coconut milk, green beans, potato, eggplant, chilies, crispy chickpeas, cashews, basmati rice 16.

Shrimp Fried Rice

'Ocean Wise' shrimp, 'Patchwork Garden's' bok choy, caramelized garlic, Thom's spicy house XO sauce 19.

Lobster 'Mac N Cheese'

cavatappi pasta, mascarpone cream, sweet peas, parmesan 28.

Duck Confit

crispy duck leg, sunchoke purée & chips, golden beets, pea shoots, truffle vinaigrette 27.

Pan-Seared Arctic Char

beluga lentils, piperade, basil pesto 25.

dessert

Maple Crème Caramel maple-vanilla custard, caramel sauce 7.

Flourless Chocolate Torte white chocolate whipped cream, minted raspberries 8.