

BAR MENU



MARKET TAVERNE

BAKED CANA DE CABRA 12

Spanish Goat Cheese, Fresh Strawberry, Candied Pistachio,
Chichester Farm Raw Honey, Fresh Baguette

FARMHOUSE FLATBREAD 12

(Choose: Bacon or Smoked Chick Peas)
Caramelized Onion, Goat Cheese,
Pear, Balsamic Drizzle

FRIED CALAMARI 13

Basil Aioli, Marinara

***WHITE BEAN HUMMUS 10**

Carrot, Celery, Endive, Pita Chips

SESAME SEARED TUNA 14

Arugula, Wasabi Cream

***ANCHO PULLED PORK STREET TACOS 12**

Cole Slaw, Pickled Red Onion, Cilantro,
Sour Cream, Corn Tortilla

***BELGIAN STYLE FRIES 13**

Kennebec Potatoes, Wasabi Aioli,
Garlic Aioli, Cajun Remoulade, Maple Sage Mustard

**Items are half price during Happy Hour, Bar Area Only.
Tuesday - Friday 3 p.m. to 6 p.m.*

BAR MENU



MARKET TAVERNE

***GARLIC CHICKEN THIGHS 14**

Bone-in Griggstown Farm Chicken, Sesame Teriyaki

***TRADITIONAL MUSSELS MARINIERE 13**

White Wine, Garlic, Butter, Parsley

CHILLED LOBSTER SLIDERS 15

Steamed Slider Bun, Old Bay Chips

***CHICKEN QUESADILLA 12**

Mushroom, Spinach, Cheddar, Jack,
Pico de Gallo, Sour Cream

***SALT & PEPPER WINGS 12**

Sweet Chili, Buffalo, and Blue Cheese Dipping Sauces

***ANGUS BURGER SLIDERS 12**

Cheddar, Bibb Lettuce, Sautéed Onion, Pickle,
Market Sauce, Steamed Slider Bun

***PRETZEL BITES 10**

Taverne Signature Mustards: Maple Sage • IPA Beer

CHARCUTERIE & ARTISIAN CHEESES 19

Farmstead Raw Milk Cheeses, Prosciutto, Salumi, Crostini, Fig Jam

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