

TAVERN in the SQUARE

COMMUNITY FOCUSED // SCRATCH KITCHEN // CRAFT COCKTAILS + LOCAL BEERS

Takeout Menu

BEER + WINE // AVAILABLE FOR CALL-IN ORDERS ONLY

HOUSE MADE SANGRIA

16oz (serves 2) \$15, 32oz (serves 4) \$28

Tavern House Sangria (Red Blend, New Amsterdam Lemon, Marie Brizard Apry, blackberry liqueur, lemonade, lemon lime soda, fresh fruit)

Strawberry Rosé Sangria (Rosé Wine, Cruzan Strawberry Rum, St. Germain, simple syrup, lemon, cranberry, soda float, fresh strawberries)

BOTTLED BEER

Bud \$2	Miller Lite \$2
Bud Light \$2	Michelob Ultra \$2
Coors Light \$2	O'Douls \$2
Corona \$2.5	White Claw Mango \$2.5
Corona Light \$2.5	White Claw Black Cherry \$2.5

DRAFT BEER GROWLERS (64 OZ.)

Allagash White (ME 5%) \$25
Harpoon Dragon Weisse (MA 4.6%) \$22
Fiddlehead IPA (VT 6.2%) \$22
Maine Beer Co. Lunch (ME 7%) \$32
Sam Adams Seasonal (MA) \$22
True North Ale Northern Haze (MA 6.7%) \$25
Revival Brewing Fanny IPA (RI 4.7%) \$22
Whaler's Brewing Rise (RI 5.5%) \$22

WINE (BOTTLES)

Martini & Rossi Prosecco Split \$5
Ca Donino Pinot Grigio \$15
Kim Crawford Sauvignon Blanc \$20
Cono Sur Sauvignon Blanc \$15
Two Vines Chardonnay \$15
Chloe Rosé \$15
Pebble Lane Pinot Noir \$15
Finca La Linda Malbec \$15
Carnivor Cabernet \$15

SMALL BITES //

GUACAMOLE   GMO-free house tortilla chips - 8

BANG BANG BROCCOLI    tempura broccoli, sweet + spicy chili garlic sauce, fried garlic, scallion - 8.5

TRUFFLE TOTS   rosemary, truffle oil, shaved parmesan - 8.5

BUFFALO CAULIFLOWER    pickled celery, blue cheese - 8.5

STARTERS //

CHICKEN QUESADILLA tres quesos, cilantro, salsa, crema - 12 (add guacamole +2)

SMOKED WINGS  your choice of honey sriracha  buffalo  , stone ground honey mustard, bang bang  or plain - 13.5

CRAB RANGOON  mango haba ero duck sauce - 11.5

NACHOS   tres quesos, jalape os, tomatoes, crema. salsa + sour cream on the side - 13 (add chicken +3 or guacamole +2)

CORNFLAKE FRIED CHICKEN TENDERS  your choice of honey sriracha  , buffalo, bang bang  , stone ground honey mustard or plain - 12.75

CLASSIC PIZZA   four cheese blend, san marzano tomato sauce, fresh basil, evoo - 12.5 (gluten free cauliflower crust available +2)

BBQ CHICKEN PIZZA  bbq sauce, sharp provolone, fire roasted corn, bacon, onion jam - 13.5 (gluten free cauliflower crust available +2)

BURRATA + HEIRLOOM TOMATO PIZZA   basil pesto, evoo - 14.25 (gluten free cauliflower crust available +2)

GREENS //

TOP IT OFF! GRILLED CHICKEN +4 • SALMON +7 • GRILLED SLICED TENDERLOIN* +8

CAESAR  romaine lettuce, parmesan lemon dressing, focaccia croutons - 9.5

KALE + QUINOA   heirloom carrots, roasted beets, sprouted peas, goat cheese, sunflower seeds, cider honey vinaigrette - 12.5

CHOPPED GREEK  romaine, veggies, roasted chickpeas, mint, toasted pita, kalamata olives, feta, lemon tahini dressing - 12.5

BABY GEM + BERRY   summer berries, asparagus, goat cheese, chia seeds, local honey + lemon vinaigrette - 13

STEAK + AVOCADO*  adobo grilled tenderloin, romaine lettuce, black bean & corn salsa, tomatoes, tortilla strips, cilantro ranch - 17

BOWLS //

QUINOA   roasted cauliflower, butternut squash, beets, green beans, avocado, goat cheese, crispy carrots, leeks - 15 (add grilled chicken +4, seared salmon +7, grilled sliced tenderloin +8)

SESAME SALMON*   jasmine rice, roasted broccoli + green beans, avocado, mango salsa - 21

MESQUITE CHICKEN  spiced black beans, cilantro rice, charred sweet peppers, roasted corn, avocado, cotija, crispy tortilla - 19

FRIED CHICKEN B.L.T.  romaine, sweet corn, green beans, crispy bacon, heirloom tomatoes, chipotle ranch dressing - 18

SANDWICHES + BURGERS //

CHOICE OF WARM RUSSET CHIPS OR HOUSE FRIES • SUBSTITUTE SWEET POTATO FRIES OR TOTS 1 • GLUTEN FREE ROLL AVAILABLE 2

EGGPLANT STACK   parmesan crusted eggplant, mozzarella, marinara, parmesan cream, kitchen garden pesto - 14.5

AGAVE LIME CHICKEN  pepperjack cheese, tomato jam, avocado, shredded romaine - 14

MEDITERRANEAN CHICKEN tomato + cucumber salad, hummus, lemon tahini dressing, grilled naan - 14

PULLED PORK  grilled pineapple slaw, chipotle mayo, vermont cheddar - 15

CORNFLAKE FRIED CHICKEN  cobb smoked bacon, cheddar, shredded romaine, mustard barbecue sauce - 15

TAVERN BURGER*  toasted potato roll, lettuce, tomato, secret sauce - 14.5

BACKYARD BURGER* crispy bacon, fried pickles, ranch dressing - 15.5

PICANT  BURGER*   crispy bacon, cheddar, tomato jalape o relish, chipotle aioli - 15.5

MAINS //

ENJOY A CUP OF CHOWDER. STARTER PORTION OF OUR CAESAR, CHOPPED GREEK OR KALE AND QUINOA SALADS +6

BAYOU CHICKEN PASTA   spicy blackened chicken, sweet corn, jalape o, bacon, parmesan cream - 16.5 (substitute GF pasta for +1)

FISH + CHIPS   chip crusted haddock filet, house fries, slaw, tartar - 17.5

GENERAL TSO'S CHICKEN   sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice - 17

SIRLOIN STEAK TIPS*  12oz. tamari marinade, garlic mashed potatoes, roasted green beans - 22

BLACKENED FISH TACOS   jicama slaw, avocado, cilantro, mexican street corn salad, salsa, lime - 16

MAC + CHEESE  four cheeses, farm cream, buttery panko crumb crust - 15 (add buffalo chicken, grilled chicken or bacon +3, sub GF pasta +1)

FAMILY STYLE //

SERVES 4-6

STEAK TIPS with choice of 2 sides - 69

BAYOU CHICKEN PASTA   - 49

GENERAL TSOS CHICKEN   - 49

MAC + CHEESE   - 39

BUFFALO MAC & CHEESE - 49

CORNFLAKE TENDERS with choice of 2 sides - 49

SIDES //

HOUSE FRIES 5 / SWEET POTATO FRIES 6 / TOTS 5 / MAC+CHEESE 8 / GARLIC MASHED POTATOES 5 / COCONUT JASMINE RICE 5 / STEAMED BROCCOLI 5

 VEGETARIAN OPTIONS

 AVAILABLE GLUTEN FREE UPON REQUEST

 SPICY DISH

*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.