

TAVERN IN THE SQUARE

mother's day brunch

MAY 8 + MAY 9

SMALL BITES

FRIED PICKLE CHIPS 7.5
[G/V] secret sauce

AVOCADO TOAST 8.5
[V] yellow heirloom tomato, goat cheese

TRUFFLE TOTS 8.5
[G/V] rosemary, truffle oil, shaved parmesan

BUFFALO CAULIFLOWER 8.5
[♻️/G/VEGAN] pickled celery, blue cheese

FRENCH TOAST BITES 8
[V] dusted with cinnamon sugar

STRAWBERRY-MELON-PINEAPPLE KABOBS 8
[G/VEGAN] chia yogurt dip

STARTERS

MAPLE SAUSAGE "PIGS IN A BLANKET" 11.5
chile maple syrup

TAQUITOS 12
tres queso, chorizo scrambled egg, pickled jalapeño salsa, cotija

ES PROVISIONS BELGIAN PRETZELS 12
[V] local apple slices, beer cheese fondue

MORNING FLATBREAD 13.5
scrambled egg, bacon, tomato jam, mozzarella

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

SMOKED WINGS 12
[G] your choice of honey sriracha ♻️, buffalo, stone ground honey mustard, bang bang ♻️ or plain

CHICKEN + WAFFLE SAMMIES 12
house jalapeno dill pickles, buttered hot sauce, ranch, maple syrup

NACHOS 13
[G/V] tres quesos, jalapeños, tomatoes, crema, salsa + sour cream on the side (add chicken +3 guacamole +2)

CORNFLAKE FRIED CHICKEN TENDERS 12.75
[G] your choice of honey sriracha ♻️, buffalo, stone ground honey mustard, bang bang ♻️, or plain

CLASSIC PIZZA 12.5
[G/V] 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (gluten free cauliflower crust available +2)

GREENS

TOP IT OFF! GRILLED CHICKEN +4 • SALMON OR STEAK* +7

CAESAR 9.5
romaine lettuce, parmesan lemon dressing, focaccia croutons

KALE + QUINOA 12.5
[G/V] heirloom carrots, roasted beets, sprouted peas, goat cheese, sunflower seeds, cider honey vinaigrette

STRAWBERRY + AVOCADO 14
[V] rbibb, toasted barley, blue cheese, herb croutons, honey malt vinaigrette

STEAK + AVOCADO* 17
[G] adobo steak, romaine lettuce, tomatoes, black bean & corn salsa, tortilla strips, cilantro ranch

BOWLS

TOP IT OFF! GRILLED CHICKEN +4 • SALMON OR STEAK* +7

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

COUNTRY FRIED COBB 17
[G] romaine, egg, bacon, avocado, blue cheese, tomato, balsamic vinaigrette

SESAME SALMON* 21
[G/P] jasmine rice, roasted broccoli + green beans, avocado, mango salsa

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

Brunch Features

STEAK TIPS + EGGS 23
three eggs any style, crushed potatoes, toast, hollandaise side

GRILLED RIBEYE 29
[G] cheddar + chive scrambled eggs, crushed potatoes, hollandaise

FRENCH TOAST 17
strawberry rhubarb jam, sweetened mascarpone, VT maple syrup

BANANA BUTTERMILK PANCAKES 18
Nutella sauce, shaved chocolate, whipped cream

BERRY BELGIAN WAFFLES 19
[V] warm blueberry compote, cinnamon butter, crème anglaise

BREAKFAST SKILLET 18
three eggs, potatoes, bacon/sausage, toast, fruit

SALMON + ROOT VEGETABLE HASH 23
[G/P] poached eggs, wilted spinach, dill hollandaise

LOBSTER, GRUYERE + ASPARAGUS OMELET 26
[G] crushed potatoes, hollandaise, tomato chive salad

TENDERLOIN BENEDICT 24
grilled tenderloin, poached eggs, English, crushed potatoes, hollandaise

HANDHELD

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

ROASTED VEGGIE PANINI 15
[V] grilled halloumi, arugula, pan d'avignon country bread, harissa

TAVERN BURGER* 14.5
[G] toasted potato roll, lettuce, tomato, secret sauce

PICANTÉ BURGER* 15.5
[♻️/G]crispy bacon, cheddar, tomato relish, jalapeños, chipotle aioli

MAIN

BAYOU CHICKEN PASTA 17.5
[♻️/G] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (substitute GF pasta for +1)

FISH + CHIPS 18.5
[G] chip crusted haddock filet, house fries, slaw, tartar

GENERAL TSO'S CHICKEN 17
[♻️/G] sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice

SIRLOIN STEAK TIPS* 23
[G] 12oz. tamari marinade, garlic mashed potatoes, roasted green beans



FOR THE *kids*

PANCAKES 8
[V] short stack of buttermilk pancakes, choice of bacon or berries, warm syrup

FRENCH TOAST 8
[V] thick cut French toast, choice of bacon or berries, warm maple syrup

CLASSIC BREAKFAST 8
two scrambled eggs, toast, choice of bacon or berries, breakfast potatoes

SIDES

HOUSE FRIES 5 • **SWEET POTATO FRIES** 6 • **TOTS** 5 • **GARLIC MASHED POTATOES** 5 • **CRUSHED POTATOES** 4 • **MAC + CHEESE** 5 • **STEAMED BROCCOLI** 5 • **STEAMED JASMINE RICE** 4 **BACON** 5 **PANCAKE** 3 • **TOAST** 2 **MAPLE SAUSAGE** 5 • **COUNTRY HAM** 4

[V] VEGETARIAN [G] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PISCATARIAN [♻️] 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.



mother's day brunch

CRAFT COCKTAILS

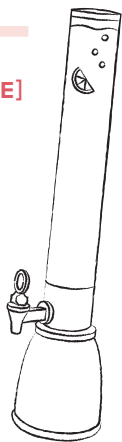
- TAVERN MARY** 8/10
Vodka, house made bloody mary mix, olive, pepperoncini, lime, celery salt rim
- 3 PEPPER MARY** 9/11
Absolut Peppar Vodka, sambal chili paste, house made bloody mix, grilled jalapeno
- MIMOSA** 8
orange juice, bubbles
- EXECUTIVE MIMOSA** 9
Stoli Orange Vodka, orange juice, sparkling wine
- PEACH BELLINI** 9
Peach Liqueur, Peach Nectar, sparkling wine
- STRAWBERRY BELLINI** 9
Stoli Strawberry Vodka, strawberry syrup, sparkling wine
- BYOM** (Build Your Own Mimosa) 32
La Marca Prosecco, orange juice, peach nectar, seasonal juice
- IRISH ICED COFFEE** 10
Jameson Whiskey, Bailey's Irish Cream, cold brew concentrate, house simple, milk, water
- FEELIN' LUCKY** 12
Jameson Cold Brew Irish Whiskey, Kahlua, Irish Cream, cold brew concentrate, cereal marshmallows
- TAVERN HOUSE SANGRIA** 10/36
Red Blend, Marie Brizard Apry, New Amsterdam Lemon, blackberry liqueur, lemonade, lemon lime soda, fresh fruit (32oz Bottle To Go - 25)
- STRAWBERRY ROSÉ SANGRIA** 10/36
Rose Wine, Bacardi Dragonberry Rum, St. Germain, simple syrup, lemon, cranberry, soda float, fresh strawberries (32oz Bottle To Go - 25)
- TAVERN HOUSE MARGARITA** 10/42
(choice of: classic, passionfruit, mango, strawberry, blackberry) Cazadores Blanco Tequila, orange liqueur, agave nectar, lime, lemon (12oz Bottle To Go - 16, 32oz Party Size To Go - 36)

ZERO PROOF: Ask about our alcohol-free cocktails!

Here with a crew? SHARE A TOWER!

[3 OR MORE]

- MIMOSA TOWER** 60
ORANGE JUICE, BUBBLES, BUBBLES, BUBBLES...
- SELTZER TOWER** 60
[CUCUMBER & MINT, STRAWBERRY PASSION FRUIT, GRAPEFRUIT & ELDERFLOWER, BLACKBERRY LEMONADE]
- MARGARITA TOWER** 75
[CLASSIC, MANGO, PASSION FRUIT, STRAWBERRY, BLACKBERRY]



WINE

- 6OZ. / 9OZ. / BOTTLE
- SPARKLING**
PROSECCO, MARTINI & ROSSI, ITALY, 187ML 10
CAVA, SEGURA VIUDAS ARIA BRUT, SPAIN 36
- WHITE**
PINOT GRIGIO, CA' DONINI, ITALY 8/11/28
PINOT GRIGIO, MASO CANALI, ITALY 12/17/44
RIESLING, CLEAN SLATE, GERMANY 8.5/11.5/32
SAUVIGNON BLANC, CONO SUR BICYCLE, CHILE 8.5/11.5/32
SAUVIGNON BLANC, KIM CRAWFORD, NZ 12.5/18/44
SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA 44
CHARDONNAY, TWO VINES, WASHINGTON 8/11/28
CHARDONNAY, JAM CELLARS-BUTTER, CALIFORNIA 12/17/44
CHARDONNAY, LA CREMA, SONOMA COAST 13.5/18/48
CHARDONNAY, SONOMA CUTRER, CALIFORNIA 48
CHARDONNAY, STAGS LEAP, NAPA VALLEY, CALIFORNIA 60
- ROSÉ**
ROSÉ, CHLOE, CALIFORNIA 10/14/34
- RED**
PINOT NOIR, PEBBLE LANE, CALIFORNIA 8/11/28
PINOT NOIR, ERATH, OREGON 12.5/18/46
PINOT NOIR, MONTINORE, OREGON 48
MERLOT, CHATEAU SOUVEREIGN, CALIFORNIA 9/13/33
MERLOT, DUCKHORN DECOY, NAPA VALLEY, CALIFORNIA 50
RED BLEND, COLUMBIA, WASHINGTON 10/14.5/38
MALBEC, FINCA LA LINDA, ARGENTINA 9/13/33
MALBEC, CATENA VISTA FLORES, ARGENTINA 12/17/42
MALBEC, ALTA VISTA PREMIUM, ARGENTINA 48
CABERNET SAUVIGNON, CARNIVOR, CALIFORNIA 9/13/33
CABERNET SAUVIGNON, STERLING VINTNER'S COLLECTION, CA 12/17/44
CABERNET SAUVIGNON, UPPERCUT, CALIFORNIA 54

DRAFTS

- DRINK LOCAL! SUPPORTING NEW ENGLAND BREWERS SINCE 2004**
- FEATURED OFFERINGS** regular/ tall
- Ⓛ

RADIANT PIG CRAFT BEERS SAVE THE ROBOTS IPA (RI 7%) 7/9
- Ⓛ

SAM ADAMS WICKED HAZY IPA (MA 6.8%) 7/9
- Ⓛ

SPRINGDALE BEER CO. MELANGE DE MURES BLACKBERRY SOUR (MA 6%) 13oz. TULIP 8.5
- LIGHTER SIDE**
- BUD LIGHT (MO 4.2%) 5/7

COORS LIGHT (CO 4.2%) 5/7
- Ⓛ

JACK'S ABBY HOUSE LAGER (MA 5.2%) 6.5/8.5
- Ⓛ

NARRAGANSETT LAGER (RI 5%) 5/7
- Ⓛ

SAM ADAMS BOSTON LAGER (MA 4.8%) 7/9
- STELLA ARTOIS (BELGIUM 5.2%) 7/9
- WHEAT**
- Ⓛ

ALLAGASH WHITE (ME 5%) 7/9
- BLUE MOON BELGIAN WHITE (CO 5.4%) 7/9
- Ⓛ

JACKS ABBY BLOOD ORANGE WHEAT (MA 4%) 6.5/8.5
- Ⓛ

SAM ADAMS SEASONAL (MA) 7/9
- Ⓛ

WACHUSETT BLUEBERRY (MA 4.4%) 7/9
- WEIHENSTEPHANER HEFEWEISSBIER (GERMANY 5.4%) 7/9
- IPA/PALES**
- Ⓛ

AERONAUT BREWING A YEAR WITH DR. NANDU (MA 6.3%) 13oz. TULIP 7.5
- Ⓛ

CASTLE ISLAND FIVER HAZY IPA (MA 6.3%) 13oz. TULIP 7.5
- Ⓛ

FIDDLEHEAD IPA (VT 6.2%) 7/9
- Ⓛ

GREY SAIL CAPTAIN'S DAUGHTER (RI 8.5%) 13oz. TULIP 7.5
- Ⓛ

HARPOON IPA (MA 5.9%) 7/9
- Ⓛ

LORD HOBO BREWING BOOM SAUCE (MA 7.8%) 13OZ. TULIP 8
- Ⓛ

MAINE BEER COMPANY LUNCH (ME 7.0%) 13OZ. TULIP 9
- Ⓛ

NEWPORT BREWING RHODE TRIP (RI 6.3%) 13OZ. TULIP 7.5
- Ⓛ

PROCLAMATION ALE CO. ROTATING (RI) 13OZ. TULIP 7.5
- Ⓛ

TRUE NORTH ALE NORTHERN HAZE IPA (MA 6.7%) 13oz. TULIP 7.5
- Ⓛ

WHALER'S BREWING RISE (RI 5.5%) 7/9
- Ⓛ

WORMTOWN BE HOPPY (MA 6.5%) 7/9
- Ⓛ

ZERO GRAVITY CONEHEAD IPA (VT 5.7%) 7/9
- AMBER/DARK(ER) SIDE**
- Ⓛ

FOOLPROOF RAINCLOUD PORTER (RI 6.5%) \$7/9
- GUINNESS (IRELAND 4.2%) 16OZ. TULIP 8
- CIDER/OTHER**
- ANGRY ORCHARD CRISP (NY 5%) 7/9
- Ⓛ

DOWNEAST SEASONAL (MA) 7/9



ASK ABOUT OUR CURRENT BEER of the WEEK

Ask your server or bartender what is on tap right now - from a hard to find seasonal, to beloved local drafts. (ABV, PRICE & OFFERING MAY VARY)

BOTTLES

- BUDWEISER** 5.5
- BUD LIGHT** 5.5
- COORS LIGHT** 5.5
- CORONA** 6.5
- CORONA LIGHT** 6.5
- HEINEKEN** 6.5
- MICHELOB ULTRA** 5.5
- MILLER LITE** 5.5
- O'DOULS NON ALCOHOLIC** 5
- NEW PLANET PALE ALE (GF)** 6.5
- WHITE CLAW BLACK CHERRY SELTZER** 6
- WHITE CLAW MANGO SELTZER** 6

