

TAVERN ON SOUTH

LUNCH MENU

STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips	8
BLACKENED YELLOWFIN TUNA - seared rare / kimchee slaw / sweet & sour sauce / shagbark hickory-soy / pickled ginger / kaiware sprouts / sriracha	11.5
CHILLED SHRIMP MARTINI – duo of cocktail sauce and horseradish pesto sauces / lemon	13
<i>MAPLE LEAF FARMS DUCK WINGS – choice of: garlic buffalo or shagbark hickory teriyaki or bourbon & orange</i>	10
LUMP CRAB CAKES – blue crab & yogurt / spiced pumpkin aioli / sweet corn salsa	13
SOFT PRETZELS – two / plum tomato marinara / roasted poblano queso fresco	8
KETTLE CHIPS or FRENCH FRIES or SWEET POTATO FRIES –with choice of two sauces: roasted garlic aioli, house made bleu cheese dressing, chili aioli or roasted red pepper bbq or salsa verde (extra sauces \$.75 ea)	5 chips 6 fries

TAVERN TORTILLA PIZZAS

12" light and crispy wheat tortilla crust pizzas with the freshest ingredients.

SPINACH ALFREDO – alfredo sauce / spinach / green onion / mariah's peppered bacon / fresh mozzarella / parmesan	11
BUFFALO CHICKEN – roasted garlic buffalo sauce / herb & buttermilk sour cream / shaved fennel / mozzarella / parmesan	10.5
<i>HEARTLAND PIZZA – smoked tomato sauce / fresh vegetables / mozzarella / Indiana capriole farms goat cheese</i>	10.5
<i>-add chicken-asparagus sausage</i>	12

SANDWICHES & MORE

Served with one side – kettle chips, French fries, sweet potato fries, cottage cheese, red lentil & lemon herb vegetable salad, tuscan pasta salad, grilled asparagus

<i>"TAVERN SMOKED" BISON BURGER – 8 oz. chargrilled / charred tomato bbq glaze / mariah's peppered bacon shredded lettuce / tomato / onion pickle / fresh brioche roll</i>	14
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / fresh brioche roll	10
CHICKEN VERDE WRAP – grilled chicken / salsa verde / queso fresco / shredded lettuce / tomato / wheat tortilla	9.5
SHRIMP & SEA BASS TACOS – salsa verde / indiana salsa / jalapeno / chili aioli / white cheddar / lettuce / wheat tortilla	11
CHICKEN CLUB – grilled chicken / sliced ham / smoked provolone / mariah's peppered bacon / red leaf herbs de provence aioli / tomato / fresh croissant	10.5
CRAB CAKE SANDWICH – lump & blue crab / pan seared / lettuce / tomato / avocado / chili aioli / fresh sourdough bun	13
BEEF & GORGONZOLA WRAP – beef tenderloin / dolce latte gorgonzola / spinach / tomato / red onion / garlic aioli / wheat tortilla	12
<i>TAVERN TENDERLOIN SLIDERS – two hand cut pork tenderloins / panko crust / grainy mustard aioli / lettuce / pickle shaved red onion / fresh pretzel rolls</i>	9.5
PORTOBELLO WRAP – portobello / asparagus / tomato / grilled sweet corn / roasted red pepper aioli	9
smoked gouda / red leaf / wheat tortilla	add grilled chicken or spicy black bean cake 10.5
CAVATELLI – gorgonzola cream / portobello / asparagus / parmesan / toasted pine nuts	9.5
add chicken	10.5
add blue crab, shrimp	13
LAND OR SEA – with choice of 2 sides	
blackened yellowfin tuna with shagbark teriyaki & sriracha-6 oz.	12.5
broiled or blackened salmon fillet with bourbon orange glaze-6 oz.	12.5
grilled or blackened swai fillet with Indiana salsa & chili aioli -8 oz.	11
chargrilled filet mignon with charred tomato glaze– 6 oz.	16

SALADS

All entrée salads may be served with your choice of the following grilled meats or seafoods.

Marinated Shrimp – 7 Atlantic Salmon – 5 Blackened Yellowfin Tuna -6 Beef Tenderloin - 7 Chicken – 3

<i>TAVERN – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole goat cheese / granny smith apple vinaigrette</i>	6 side	9 entrée
CAESAR – romaine / fresh herb crostini / shaved parmesan / roasted garlic dressing	5 side	8 entrée
THAI – field greens / thai basil / bok choy / sweet chili noodles / wonton crisp / radish sprouts / pickled ginger sriracha crème fraîche / sesame & pickled plum vinaigrette	6 side	9 entrée
INDIANA COBB – field greens / tomato / mariah's peppered bacon / hard poached egg / granny smith apple / bleu cheese		9 entrée
<i>House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Sesame & Pickled Plum Vinaigrette, Bleu Cheese, Ranch</i>		

*Consuming raw or undercooked fish or meat may increase your risk of foodborne illness.

*SIGNATURE ITEMS NOTED IN COLOR/ITALIC PRINT!!