

TAVERN ON SOUTH

LUNCH MENU

STARTERS

INDIANA SALSA – tomato / asparagus / corn / green onion / cucumber / jalapeno / red onion / white beans / tortilla chips	8
YELLOWFIN TUNA - smoked sea salt 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 chili lime & cilantro</i>	10
PAN SEARED CRAB CAKES – lump crab / yogurt / Indiana salsa / tomatillo aioli	13
SOFT PRETZEL BREADSTICKS – four / honey & local folks grainy mustard dip / green chili queso fresco	8
KETTLE CHIPS or HERB SEASONED 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 (extra sauces \$.75 ea)	5 chips 6 fries

TAVERN TORTILLA PIZZAS

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

GREEN – pesto / spinach / green onion / broiled green tomatoes / feta / mozzarella	10.5
RED - plum tomato sauce / pepperoni / salami / sun dried tomatoes / roasted red peppers / mozzarella / parmesan	11.5
<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, herb fries, sweet potato fries, cottage cheese, Hurst's 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>	13.5
CLASSIC CHEESEBURGER – 8 oz. chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / fresh brioche roll	10
CHICKEN VERDE – grilled chicken / salsa verde / queso fresco / shredded lettuce / tomato / turano fresh ciabatta	9.5
YELLOWFIN TUNA TACOS – seared rare / sweet n' sour slaw / salsa verde / wheat tortillas / indiana salsa / jalapeno mousse	11
CHICKEN SALAD CLUB CROISSANT – grilled chicken salad / white cheddar / mariah's peppered bacon / red leaf tomato / fresh croissant	10.5
CRAB CAKE SANDWICH – lump & blue crab / pan seared / red leaf / tomato / avocado / chili aioli / fresh sour dough bun	13
COWBOY WRAP – ground beef or spicy black bean cake / smoked cheddar / bacon / shredded lettuce / tomato tomatillo aioli / wheat tortilla	12
<i>TAVERN TENDERLOIN SLIDERS – two hand cut pork tenderloins / panko crust / grainy mustard aioli / red leaf / pickle shaved red onion / fresh pretzel rolls</i>	9.5
PORTOBELLO "CUBAN" – asparagus / portobello / pickle / swiss / green peppercorn-grainy mustard aioli / baguette	9
add grilled chicken	10.5
CAVATELLI – fresh bettini pasta / pesto / fresh mozzarella / basil / tomato / toasted pine nuts	9.5
add chicken	10.5
add blue crab, shrimp	13
LAND OR SEA – with choice of 2 sides	
seared yellowfin tuna with shagbark teriyaki & sriracha-6 oz.	12.5
broiled or blackened salmon fillet with chili-lime glaze-6 oz.	12.5
grilled or blackened swai fillet with Indiana salsa & chili aioli -8 oz.	11
chargrilled filet mignon with smoked tomato butter– 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 Yellowfin Tuna -6 Beef Tenderloin - 7 Chicken – 3

<i>TAVERN – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Capriole goat cheese / granny smith apple vinaigrette</i>	6 side	9 entrée
CAESAR – romaine / fresh herb crostini / shaved parmesan / roasted garlic house made dressing	5 side	8 entrée
SZECHWAN – field greens / baby corn / water chestnuts / snow peas / sweet n' sour rice noodles sriracha crème fraiche / sesame-ginger vinaigrette	6 side	9 entrée
CHEF – romaine / chicken / ham / pepperoni / egg / smoked cheddar / tomato / cucumber / croutons		10
INDIANA COBB – field greens / tomato / mariah's peppered bacon / hard poached egg / granny smith apple / bleu cheese		9

House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Ginger-Sesame Vinaigrette, Bleu Cheese, Ranch

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

**SIGNATURE ITEMS NOTED IN COLOR/ITALIC PRINT!!*