

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 chili lime & cilantro</i>	10
LUMP CRAB & AVOCADO PARFAIT – Indiana salsa / mango coulis / chili aioli / wonton and tortilla crisps	13
SOFT PRETZEL BREADSTICKS – four / honey & local folks grainy mustard dip / roasted poblano 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.

BEEF & BLEU – beef tenderloin / roasted onion jam / spinach / bleu cheese / Indiana sweet corn / mozzarella	12.5
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, herb 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
BLACKENED TUNA TACOS – yellowfin / seared rare / sweet n' sour slaw / salsa verde / wheat tortillas indiana salsa / jalapeno mousse	11
CHICKEN SALAD CLUB CROISSANT – grilled chicken salad / provolone / 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 sourdough bun	13
TUSCAN BEEF TENDERLOIN WRAP – spinach / sun dried tomato / feta / pepperoncini / red onion / greek vinaigrette / 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 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 – 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	blackened yellowfin tuna with shagbark teriyaki & sriracha-6 oz. 12.5
	broiled or blackened salmon fillet with sweet chili 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 fraiche / 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
<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!!*