

TAVERN ON SOUTH

LUNCH MENU

STARTERS

SALSA & QUESO – indiana salsa / colby jack & blistered shishito pepper queso / tortilla chips	9
PINK PEPPERCORN SEARED YELLOWFIN TUNA - seared rare / chili stuffed queen olives / lemon / extra virgin olive oil / capers	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
CRAB CAKES – blue crab & yogurt / indiana salsa / lemon aioli	13
SOFT PRETZELS – two / plum tomato marinara / Colby jack & blistered shishito pepper queso	8
FRIED MUSHROOMS or FRIED BUFFALO CAULIFLOWER – lightly battered / house made bleu cheese dressing & green goddess dip	8.5
KETTLE CHIPS or FRENCH FRIES or SWEET POTATO FRIES – <u>with choice of two sauces:</u> roasted garlic aioli, house made bleu cheese dressing, sriracha ranch, roasted red pepper bbq or ranch (extra sauces \$.75 ea)	4 chips 6 fries

TAVERN TORTILLA PIZZAS

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

PRIME RIB PIZZA – sliced prime rib / roasted red pepper / plum tomato sauce / mozzarella / parmesan	12
BUFFALO CHICKEN – roasted garlic buffalo sauce / fennel / mozzarella / bleu cheese dressing	11
FOUR CHEESE PIZZA - plum tomato sauce / goat cheese / mozzarella / provolone / parmesan	10
-add roasted vegetables	11

SANDWICHES & MORE

Served with one side – kettle chips, french fries, sweet potato fries, cottage cheese, sugar snap pea slaw, tuscan pasta salad, grilled asparagus

<i>"TAVERN SMOKED" BISON BURGER – ½ lb. / chargrilled / charred tomato bbq glaze / mariah Indiana peppered bacon shredded lettuce / tomato / onion / pickle / turano brioche roll</i>	14.5
CLASSIC CHEESEBURGER – ½ lb. / chargrilled / choice of cheese / shredded lettuce / tomato / onion / pickle / turano brioche roll	10
SOUTH STREET BURGER – ½ lb. / chargrilled / mariah indiana peppered bacon / cheddar / fried egg / crispy onions / shredded lettuce / tomato / turano pretzel roll	12.5
<i>TAVERN FRIED PORK TENDERLOIN – hand breaded / panko crust / grainy mustard aioli / lettuce / pickle / red onion / fresh pretzel roll</i>	9.5
SEA BASS PO BOY – chili aioli / lettuce / sliced tomato / pickle / turano telera roll	12.5
FRIED FISH TACOS –three / lightly battered cod / snap pea slaw / Indiana salsa / jalapeno mousse / cotija cheese / wheat tortillas	12
BEEF TENDERLOIN SLIDERS – two / horseradish mousse / jack & bleu cheese / caramelized onion / turano rolls	12.5
CHICKEN CLUB – grilled chicken / ham / smoked provolone / shredded lettuce / tomato / herbs de provence aioli / croissant	10
FETTUCINE MILAGRO – fresh bettini fettucine / zesty lime & tequila tomato cream / green onion / sweet corn / tomato	10.5
PASTA POMODORO – fresh bettini rigatoni / red pepper / roasted garlic cloves / fresh basil / shaved parmesan	10.5
-add chicken or fried seitan to either pasta \$2 -add blue crab or shrimp to either pasta \$5	
VEGETABLE QUESADILLA – cauliflower / corn / green onion / smoked gouda / sriracha crème fraiche / indiana salsa / wheat tortilla	9
-add grilled chicken or spicy black bean cake or fried seitan	11
LAND OR SEA – with choice of 2 sides	
-broiled salmon with miso citrus glaze-6 oz.	13
-pink pepper corn crusted seared yellowfin tuna w/ chili stuffed queen olives, lemon, EV olive oil & capers-6 oz.	13
-beer battered cod with lime dill tartar sauce-8 oz.	12
-chargrilled filet mignon with roasted garlic demi glace-7 oz.	17.5

SALADS

All entrée salads may be served with your choice of the following grilled meats or seafoods. Chilled Shrimp – 7 Beef Tenderloin - 7 Broiled or Blackened Atlantic Salmon – 5 Pink Peppercorn Crusted Tuna -6 Chicken – 3 Fried Seitan - 3

<i>TAVERN – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries / Indiana capriole farms 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 Indiana peppered bacon / hard poached egg / granny smith apple / bleu cheese		9 entrée
<i>House Made Dressings: Balsamic Vinaigrette, Shagbark Hickory Raspberry Vinaigrette, Granny Smith Apple Vinaigrette, Red Wine Vinaigrette, Bleu Cheese, Ranch, Sesame & Pickled Plum Vinaigrette</i>		

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

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