

# TAVERN ON SOUTH

## DEVOUR DOWNTOWN LUNCH MENU

WINTER 2018

(served 11a til 2pm Monday-Friday)

### SOUPS & SALADS

**Tavern** – field greens / candied asparagus / sweet and spicy walnuts / cucumber / dried cherries  
capriole farms goat cheese / granny smith apple vinaigrette

**Caesar** – crisp romaine / garlic herb crostini / shave parmesan / roasted garlic dressing

**Mushroom Cappuccino Soup** – mushroom medley / cream / coffee liqueur / sweet cream

### ENTREES

**“Tavern Smoked” Bison Burger** – 8 oz. chargrilled / charred tomato bbq glaze / mariah’s peppered bacon  
shredded lettuce / tomato / onion pickle / fresh brioche roll

**Shrimp & Crab Cavatelli** – fresh bettini pasta / gorgonzola cream / portobello / asparagus / shaved parmesan

**Mahi Mahi** – blue crab & sweet corn salsa / tangerine buerre blanc / green beans / sweet potato puree

### DESSERTS

**White Chocolate & Vanilla Bean Bread Pudding** – bourbon cream anglaise

**Cheesecake** – macerated berries / berry coulis

**Flourless Chocolate Torte** – duo of chocolate & raspberry sauces / chantilly cream

*\$20 per person for three courses*

PRICES DO NOT INCLUDE BEVERAGES, TAX OR GRATUITY

*NO SUBSTITUTIONS ON THE DEVOUR DOWNTOWN MENU PLEASE*

### FEATURED COCKTAILS

**Berry Cosmopolitan** - stoli infused with berries / veev acai spirit / lime juice / cranberry juice

**Smoked Blueberry Old Fashioned** - basil hayden / hickory smoked blueberry syrup /  
splash blood orange juice / bitters

**Blood Orange & Pomegranate Negroni** - hotel tango gin / blood orange juice / pom juice / campari / sweet vermouth

\$9

### SPECIALY PRICED WINES & BEER

**Allan Scott Sauvignon Blanc** Glass Reg. 9.5/8.5 Bottle Reg. 36/32

**Fortant Chardonnay** Glass Reg. 9.5/8.5 Bottle Reg. 36/32

**Buena Vista Cabernet Sauvignon** Glass Reg. 11/10 Bottle Reg. 42/38

**Bouche Aine & Fils Pinot Noir** Glass Reg. 9.5/8.5 Bottle Reg. 36/32

**Stella Artois** Reg. 5.5/4 **Stella Cidre** Reg. 6/5