

★ ★ ★
**BLACK POWDER
 TAVERN**

SMALL PLATES

TRADITIONAL MUSSELS \$14

PEI Mussels, White Wine, Garlic, Parsley, Red Pepper Flakes, Herb Aioli, French Fries *(Dinner Only)*

CRISPY BRUSSELS SPROUTS \$7

Maple-Sherry Vinegar, Bacon

CHICKEN WINGS \$12

Buffalo or BBQ

HUMMUS (NO PITA) \$9

Olive Oil, Celery, Carrots, Red Peppers, Cucumbers

LOADED POTATO CHIPS \$6

House-made Chips. Sharp Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream *Add Guacamole \$2*

MARINATED BEETS \$9

Red Wine Vinaigrette, Bleu Cheese (Served without Fried Onions)

GREENS

CHOPPED SALAD \$10

Iceberg Lettuce, Bacon, Blue Cheese, Carrot, Radish, Green Beans, Red Peppers, Cucumber, Tomato, Scallions, Herb Parmesan Dressing

HARVEST CHICKEN SALAD \$14

Grilled Chicken Breast, Field Greens, Apples, Dried Cranberries, Beets, Goat Cheese, Spiced Walnuts, Sherry Vinaigrette

MEDITERRANEAN SALAD \$13

Mixed Greens, Sliced Cherry Tomatoes, Red Onions, Kalamata Olives, Diced Cucumbers, Feta Cheese, Pepperoncini, Red Wine Vinaigrette

— *Add to Any Salad* —

Chicken - \$6 Salmon - \$8 Shrimp - \$8

DRESSINGS

Balsamic Vinaigrette ★ Sherry Vinaigrette

Herb Parmesan Vinaigrette ★ Red Wine Vinaigrette

GREENS

Tavern Salad ★ Mashed Potatoes

Sautéed Green Beans ★ Sautéed Spinach

Our fryer oil comes in contact with items that are coated in flour.

Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.

BURGERS & SANDWICHES

ALL-AMERICAN CHEESEBURGER \$13

8 oz. Angus Beef, Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Monterey Jack, or Sharp Cheddar, Lettuce, Tomato

SOUTHWEST CHICKEN BURGER \$13

Chipotle Aioli, Fried Corn Chips, Pickled Jalapeño, Shredded Lettuce, American Cheese, Brioche Bun

HONEY MUSTARD CHICKEN \$12

Grilled Chicken Breast, Applewood Smoked Bacon, Monterey Jack, Honey Mustard

— *All Burgers & Sandwiches Served without Bun* —
Gluten-Free Bun - \$2

LARGE PLATES

VEGETARIAN CHILI & SALAD \$11

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan, Tavern Salad

CEDAR PLANK SALMON \$22

Oven-Roasted, Fresh Thyme, Wine Butter Sauce, Mashed Potatoes, Green Beans

NEW YORK STRIP STEAK \$34

12 oz. Center Cut USDA Choice, Herb Butter, with Mashed Potatoes, Choice of Garden

GRILLED HANGER STEAK \$27

Char-Grilled 10 oz. USDA Prime Hanger Steak, Herb Butter, French Fries, Grilled Asparagus

FISH TACOS \$16

Blackened Fish, Shredded Cabbage, Pico de Gallo, Avocado Crema, Lettuce Wrap

PAN SEARED SCALLOPS \$29

Autumn Squash Polenta, Roasted Chestnut Brown Butter, Red Grapes *(Dinner Only)*

DESSERTS

Crème Brûlée ★ Lemon Sorbet

Chocolate Ice Cream ★ Vanilla Ice Cream