

TAVERN BITES

Taste of Southern Goodness

Buttermilk Biscuits/Pickles
Deviled Eggs/Country Ham
Tavern Sausage/House Made Preserves

For 2- 12 For 4- 24

Add Pimento Cheese \$5

Add Charcuterie \$6

“Suffolk’s Finest” Pimento Cheese

VA Mountain Apples/Celery/Warm Baguette
10

Tavern Sausage

Grilled Hand Stuffed Sausage/House Made Kim Chi/
Pickles/Raw Honey Dijon Mustard

15

Fried Eastern Shore Oysters

White Cocktail Sauce

16

Frog Legs

Hoppin John Rice/ Buffalo BBQ

15

Oysters Rockefeller*

Eastern Shore Oysters/Baby Spinach/Vintage
Bacon/Gruyere Cheese

13

Charcuterie and Cheese Board

18

Southern Cobb Salad

Romaine/Deviled Egg/Tavern Bacon/
Buttermilk Bleu Crumbles/Creamy Red Wine Vinaigrette

15

Country Nicoise Salad

Cross Country Bibb/Cherry Tomato/Fingerling
Potato/Marinated Olive/Bacon Vinaigrette

12

“Southern” Caesar

Buttermilk Dressing/Grana Padano/Biscuit Croutons

8

Windhaven Farm Burger

Cheddar Cheese/Fries

14

Taste of Vintage Burger

House Cured Bacon/Suffolk’s Finest Pimento
Cheese/House Pickled Vegetable

15

Tavern Fish Fry

Flounder/House Fries
Creamy Cole Slaw/Spicy Remoulade

22

Pulled Pork BBQ Sandwich

Overnight Smoked Shoulder/House Pickles/Slaw

10

Entrées

Grilled Elk Chop

Chef recommendation, Medium-Rare

Chef’s Seasonal Accompaniments

59

Marinated Bison Ribeye

Broccolini-Tillamook Cheddar Casserole

56

“The Original” Flounder

Herb-Onion Spoon Bread/Capers-Lemon-Brown Butter

29

Seared Scallops

Corn and Pepper Relish/Ancho Aioli/Fried Peppers

34

Grilled Black Angus Beef Tenderloin*

Buttermilk Mashed Potato/Baby Spinach/Demi-Glaze

39

Hudson Farm’s Duck Breast

Smoked Mushroom Stuffing/Red Wine Raspberry

29

Fresh Catch

Seasonal Accompaniments

Market Price

Route 17 Pig Picking

Baby Back Ribs/House Sausage/Belly Bacon

Double Mac n Cheese

28

Game Meatloaf

Mushroom Peppercorn Sauce/

Apple Cider Onions/Buttermilk Mashed

28

Smoked Quail

Balsamic BBQ/Hoppin John/Carolina Gold Rice

29

Seafood Lasagna

Shrimp/Scallops/Ratatouille/Farmers Cheese

34

Vintage Hunters Plate

Elk Chop/Game Meatloaf/Sliced Duck Breast

59

Sides

6

Brandied Skillet Mushrooms*

Double Cheddar Mac ’n’ Cheese

Buttermilk Mashed Potatoes *

Sautéed Spinach*

Collard Greens*

Herb-Onion Spoon Bread*

**Denotes Gluten Free Items*

A 20% service charge will be added to Parties of 6 and more

**We proudly support local farmers, fisherman,
and foragers who help us remain
Seasonally Southern.**

Beverage Specials

Tuesday through Friday

5pm to 6:30pm