



The Tavern

STARTERS

BAHA SHRIMP TACOS | \$14

Beer battered shrimp, pico de gallo, cilantro lime slaw, and firecracker sauce on flour tortillas

CHICKEN LEMONGRASS POTSTICKERS | \$14

Vegetable and chicken filled, lightly fried, and served with a chili lime dipping sauce

FRENCH ONION SOUP | \$9

Classic signature soup topped with french bread crostinis, swiss, and provolone

SOUP and ROLLS | \$8

Bowl of current house soup served with dinner rolls

SALADS

HARVEST BEET | \$15

Roasted beets and butternut squash over spring mix with crumbled bleu, candied walnuts, and dried cherries served with apple cider vinaigrette

POACHED PEAR | \$14

Fall spice and port wine poached pears over spring mix with toasted almonds, feta cheese, mission figs, and raisins served with apple cider vinaigrette

LARGE HOUSE SALAD | \$9

Cucumbers, grape tomatoes, black olives, and croutons over spring mix with choice of dressing

Dressings: Italian, Balsamic, Ranch, 1000 Island, Creamy Blue, Apple Cider Vinaigrette, Crumbly Bleu (\$1)

Add grilled chicken to any salad | \$6

DINNER ENTREES

Includes mixed green salad and rolls
-substitute house soup \$4-

TRADITIONS CHOP | \$29

Apple, bacon, and bleu cheese stuffed pork chop finished with maple bourbon BBQ and served with sweet potato mashed and brussel sprouts

CHILI SALMON | \$28

Pan seared salmon with sweet and spicy chili lime glaze served with basmati rice and green beans

AUTUMN CHICKEN | \$23

Grilled chicken with roasted apples, cranberries, and cider glaze served with sweet potato mashed and brussel sprouts

TAVERN STEAK | \$39

12oz Choice NY Strip served with horseradish cream, roasted potatoes, and green beans

BUTTERNUT SQUASH RISOTTO | \$23

Grilled chicken tossed with creamy butternut squash risotto and topped with bacon, candied walnuts, and dried cherries





PUB FARE

all sandwiches served with fries

BLUE FIG BURGER | \$16

Grilled 8oz ground chuck with crumbled bleu, fig jam, bacon, and balsamic reduction on a brioche bun

TAVERN BURGER | \$15

Grilled 8oz ground chuck with cheddar, bacon, caramelized onions, and maple bourbon BBQ on a pretzel bun

HOMESTEAD REUBEN | \$14

Shaved corned beef, swiss, grilled sauerkraut with 1000 Island dressing on toasted rye

JERK CHICKEN | \$14

Grilled marinated chicken breast with spicy Jamaican jerk sauce and cilantro lime slaw on a brioche bun

FRENCH DIP | \$15

Tender roast beef on a toasted sub roll with swiss cheese served with au jus for dipping

WATSON WINGS | \$15

10 Jumbo wings tossed in your choice of sauce served with blue cheese and celery

Sauces: Buffalo, BBQ, Garlic Parm, Teriyaki, Maple Bourbon BBQ, Jamaican Jerk, Carolina Gold

Ask your server for today's dessert selections!

For reservations call
(607) 797-2381
www.traditionshotelandspa.com

