

XXVI

twenty-six tavern

SHAREABLES

CHARCUTERIE BOARD | 17

Chef's Selection of Cured Meats & Cheeses, Fig Jam, Crispy Ciabatta, Hot Honey, Dried Cranberry

PHILLY CHEESESTEAK EGGROLLS | 14

American Cheese, Shredded Steak, Spicy Ketchup

NACHOS | 14 *GF*

Tricolor Corn Tortilla Chips, Black Beans, House-Made Cheese Sauce, Pico de Gallo, Guacamole

Add: Grilled Chicken 6, Pulled Pork 7, Beef Birria 8, Steak 10

TUNA POKE | 18 *GF*

Edamame, Sriracha Aioli, Red Onion, Cucumber, Seaweed Salad, Avocado, Rice Crisp

HOUSEMADE PRETZEL BITES | 10

Fresh Baked Pretzel Bites, Cheese Sauce

CAULIFLOWER TEMPURA | 14

Pomegranate Thai Chili Glaze, Sesame Seeds

HUMMUS DIP | 14

Chick Peas, Tahini, Olive Oil, Garlic, Lemon Juice, Cumin, Paprika, Pita Bread

SHRIMP SCAMPI | 17 *GF*

Sautéed Shrimp, Garlic, Mexican Street Corn, Tricolor Nacho

TWICE COOKED WINGS 6pc | 12 12pc | 22 *GF*

BONELESS WINGS 6pc | 10 12pc | 20

Choice of Sauce or Rub

Naked, Hot, BBQ, Old Bay Rub, Pomegranate Thai Chili, Mango Habanero, Garlic Herb Parmesan

CRISPY CALAMARI AND SHRIMP | 17

Paprika, Marinara, Old Bay Remoulade, Grilled Lemon

AVOCADO TOAST | 14

Smashed Avocado, Beefsteak Tomato, Everything Seasoning, Parmesan Cheese on Sourdough

BURRATA | 15

Hand Pulled Italian Burrata, Prosciutto, Crispy Crouton, Walnut Pesto, Balsamic Glaze

SALADS

Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

ROASTED BARTLETT PEAR | 17 *GF*

Mixed Greens, Endives, Walnuts, Dried Cranberry, Bleu Cheese Crumble, White Balsamic Dressing

CHICKEN MILANESE | 20

Stracciatella, Arugula, Roasted Tomato, White Balsamic, Balsamic Glaze, Lemon

26 TAVERN COBB | 24 *GF*

Chopped Iceberg, Chilled Shrimp, Chopped Bacon, Cherry Tomatoes, Cheddar Jack Cheese, Boiled Egg, Marinated Red Onions, Chipotle Ranch Dressing

WEDGE | 17 *GF*

Baby Gem, Bacon, Marinated Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles, Chives, Black Pepper, Bleu Cheese Dressing

SEARED TUNA | 18 *GF*

Spring Mix Greens, Edamame, Cucumber, Carrots, Avocado, Ginger Sesame Dressing

SOUPS

LOBSTER BISQUE | 12

Lobster Meat, Tomato, Cream

LEMON CHICKEN SOUP | 8

Chicken Breast, Carrots, Onion, Lemon

BUTTERNUT SQUASH BISQUE | 8

Coconut Milk, Squash, Garlic, Ginger, Pumpkin Seed

GF = Gluten Free

House Made Dressings Available: *Thousand Island, Caesar, Balsamic, White Balsamic, Ranch, Chipotle Ranch, Honey Mustard, Oil and Red Wine Vinegar, Blue Cheese*

There is a gratuity of 20% added onto tables of 6 or more
Consumption of raw or undercooked foods such as beef, eggs, fish, pork, or shellfish may result in an increased risk of foodborne illness

SANDWICHES

all served with house made chips, lettuce, tomato, red onion
add on french fries 3, sweet fries 3

FRIED CHICKEN SANDWICH | 16

Buttermilk Fried Chicken, Red Cabbage Coleslaw, Mikes Hot Honey, Pickles Served on Hawaiian Bread

BUTTER POACHED LOBSTER ROLL | 26

Melted Butter, New England Roll, Scallion

TEXAS BRISKET SANDWICH | 18

House-Made BBQ Sauce, Hawaiian Bread

CUBAN | 15

Pulled Pork, Ham, Muenster Cheese, Dijonnaise, Hot Pickles on a Cuban Roll

BLACK BEAN BURGER | 15

Avocado Crema, Red Peppers, Garlic, Onion, Cilantro, Panko, Potato Bread

CLASSIC PRESSED BURGER | 16

Custom Blend Burger, Cheddar Cheese, Lettuce, Tomato, Onion on a Potato Roll

26 TAVERN PRESSED BURGER | 18

Custom Blend Burger, Blue Cheese, Applewood Smoked Bacon, Cola Caramelized Onions, 26 Tavern Sauce on a Potato Roll

TACOS

served with sweet corn salsa and red cabbage coleslaw

BLACKENED SALMON | 15

Blackened Salmon, Red Cabbage, Grilled Corn, Cilantro, Jalepeño Lime Aioli

GRILLED CHICKEN QUESO FUNDIDO | 14

Garlic, Chorizo, Monterey Jack Cheese, Cilantro

SMOKED PORK BELLY | 15

Plum Sauce, Cucumber, Red Onion, Cabbage, Carrot

PIZZAS

CHICKEN PARMESAN | 17

Marinara, Mozzarella, Parsley, Bread Crumb

VEGGIE PIZZA | 16

Walnut Pesto, Muenster Cheese, Zucchini, Red Onion, Roasted Cherry Tomato, Portobello Mushrooms, Garlic

SHRIMP SCAMPI PIZZA | 19

Chopped Shrimp, Garlic, Lemon, Butter, Mozzarella, Parmesan

ENTRÉES

PAN SEARED SALMON | 27 GF

Roasted Vegetable Quinoa Salad, Pea Puree, Roasted Lemon Sauce, Dehydrated Lemon

SKIRT STEAK | 34 GF

8oz Prime Skirt Steak, Roasted Marble Potato, Chimichurri Sauce

120Z DRY AGED SMOKED PORK CHOP | 31 GF

Sweet Corn Spoonbread, Italian Long Hot Pepper, Mikes Hot Honey

FISH & CHIPS | 24

Beer-battered Cod, Tartar Sauce, Coleslaw, Grilled Lemon, Steak Fries

HALF ROASTED CHICKEN | 28 GF

French Onion Potato Bake, Pearl Onion, Chicken Jus

SPINACH AND CAULIFLOWER GNOCCHI | 21

House Made Duo of Cauliflower and Spinach Gnocchi, Brown Butter, Peas, Spinach, Garlic
Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

SIDES | 9

french fries, sweet potato fries, steak fries, seasonal vegetables,
truffled parmesan tater tots, french onion mashed potato

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