

Starters

Street Corn seasoned mexican style sweet corn with aioli, fresh lime and cotija cheese, served with hand fried tortilla chips | 10

Cheese Curds cheese curds hand-breaded with panko breadcrumbs, fried and served with a side of marinara | 9

Burrata Caprese fresh buffalo mozzarella and roasted cherry tomatoes over homemade basil pesto with pretzel braid crostinis | 14

Tavern Pizza homemade pizza crust with mozzarella, prosciutto, Italian sausage, three pepper mix | 16

Chilled Roasted Beets red & gold beets, apple cider vinaigrette, pickled red onion, dill creme fraiche | 6

Fried Brussels Sprouts lemon truffle aioli | 11

Soft Pretzel Braid house made pretzel, stone-ground mustard, pilsner-cheese fondue | 9

Dozen Wings buttermilk-braised wings, tossed in buffalo or Korean BBQ sauce, served with bleu cheese or ranch 19 | Half Order | 11

Vegan Selection

Curry Pot with Tofu House Curry Pot with Tofu sauteed carrots, onion, bell peppers, bamboo shoots, fresh basil and onion in a light and mild thai coconut curry sauce, topped with fresno chiles and fried tofu, and served over white rice with corn | 26

Taco Platters

Steak Taco Platter 3 tacos on flour tortillas with seasoned steak, salsa verde, red onion, cilantro, muenster cheese, chipotle sour cream, with sides of rice, black bean puree, and guacamole | 19

Chicken Taco Platter 3 tacos on flour tortillas with chipotle pulled chicken, salsa verde, red onion, cilantro, muenster cheese, chipotle sour cream, with sides of rice, black bean puree, and guacamole | 17

Surf & Turf Taco Platter 3 tacos on flour tortillas with seared salmon, smoked bacon, fennel slaw, fresno chilis, dill crème fraiche, arugula, with sides of rice, black bean puree, and guacamole | 21

* Burgers, steak, salmon, scallops and eggs are cooked to order
Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Specialties

Homestyle Chicken served with house mashed potatoes, sauteed carrots, green beans, mushroom alfredo sauce | 30

Mushroom Ravioli mushroom stuffed ravioli in a mushroom alfredo sauce, topped with parsley | 25

Chicken Alfredo blackened chicken tossed with mixed bell peppers and diced tomatoes and linguine in alfredo sauce, topped with asiago cheese and a toasted baguette | 25

Grilled Shrimp & Grits grilled shrimp, chorizo, bacon, mixed peppers, white cheddar grits | 30

Ossobuco braised pork shank over mashed potatoes, sauteed carrots and green beans, with a chipotle gravy | 32

Fried Chicken Leg and Thigh Dinner two pieces of house battered fried chicken served with mashed potatoes with gravy, bacon infused green beans, and a honey soaked biscuit | 24

Korean BBQ Salmon pan seared salmon* filet in spicy soy-chili sauce with asparagus, red bell peppers, and a side of loaded mashed potatoes with bacon, cheddar, sour cream, and green onions | 32

Miso Shrimp & Scallop Pasta shrimp and scallops*, linguine, snow peas, enoki mushrooms, red pepper flakes, green onions, and fresno chili peppers in a miso sauce | 33

Complete Your Dish With **Grilled Chicken, Tofu** | 5
Steak*, **Salmon*** | 10 **Grilled Shrimp, Seared Scallops*** | 12

Hand-Cut Steaks*

Tavern Ribeye Asada 14oz sliced ribeye steak topped with melted herb butter and served over a house made pesto, with roasted potatoes and cherry tomatoes, and basil | 44

Tampiquena grilled 12oz ribeye* with rice, black beans, guacamole, cheese enchilladas and your choice of corn or flour tortillas | 38

12oz Grilled Ribeye ribeye served with mashed potatoes & chipotle gravy, green beans with bacon, and herb butter | 37

Steak Frites medallions of marinated, grass-fed, beef tenderloin, red wine sauce, herb butter, with truffle fries | 29

Weekday Special


Served Monday through Thursday

Fried Fish Platter cod, shrimp, oysters, calamari and beer battered french fries served over crispy kale with house made tartar sauce, ranch dressing and ketchup | 30


Salad & Soup

Southwest crisp romaine, black bean and corn salsa, tomatoes, crispy tortilla, avocado, red onion, asiago cheese, chipotle ranch dressing | 12

Caesar* crisp romaine, croutons, asiago cheese, house caesar dressing | 11

GF  **Kale & Quinoa** fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction | 11

GF **Strawberry Spinach** fresh spinach, sliced strawberries, walnuts, dried cranberries, goat cheese, strawberry balsamic vinaigrette | 11

 **Wedge*** baby iceberg lettuce, smoked bacon, bleu cheese, fried shallots, creamy herb vinaigrette | 11

Complete Your Dish With

Grilled Chicken, Tofu | 5 | Steak*, Salmon* | 10

Grilled Shrimp, Seared Scallops* | 12

Basil Tomato Bisque roasted tomatoes, basil, oregano, Kilgus cream, asiago cheese, croutons | 4/7

Ask your server about the soup of the day

Sides

French Fries with ketchup and malt vinegar aioli | 5

Chilled Roasted Beets red & gold beets, apple cider vinaigrette, pickled red onion, dill creme fraiche | 6

Cheddar Grits creamy white cheddar grits | 5

Mashed Potatoes housemade mashed potatoes with chipotle gravy | 5

Upgrade Any Side Dish To A Cup Of Soup, Or Half Salad | 3

Please inform your server about any food allergies you have, and we will accomodate your needs whenever possible

A 18% service fee will be added to all parties of eight or more. For parties with separate checks, a 20% service fee will be added

 Denotes a Big Grove Tavern Signature Item

Angus Beef Burgers*

Served with choice of side

Add cheese, smoked bacon or fresh farm egg* | 2ea

Hickory Black Angus beef, smoked bacon, muenster cheese, coffee BBQ, arugula, fried shallots on brioche | 17


Old Fashioned Black Angus beef, bacon, cheddar cheese, lettuce, tomato, pickle, onion, aioli on brioche | 17


Hawaiian Burger Black Angus beef with grilled pineapple, jalapeno, and onion, ham, lettuce, tomato, spicy mayo, muenster cheese and cilantro on brioche | 17

Sandwiches

Served with choice of side

Buffalo Chicken panko-cruste chicken breast, buffalo sauce, bleu cheese dressing, lettuce, tomato, aioli on brioche | 16

 **Southwest Chicken** grilled chicken, smoked bacon, lettuce, tomato, muenster, jalapeno aioli, guacamole on whole grain wheat bread | 16

 **Black Bean Burger** hand made black bean patty, poblano sauce, lettuce, tomato, tortilla chips, guacamole on brioche | 16

Happy Hour Specials

Available from 3PM to 6PM Mon-Fri

50% off Draft Beer | 25% off Select Wine Bottles

Big Grove Nachos homemade tortilla chips with muenster cheese, pico de gallo, black beans, pilsner cheese fondue, guacamole and fresno chilis | 11

Poutine french fries with gravy, muenster cheese, fresno chilis and green onion | 11

add chicken, steak, or chorizo to either dish | 5

Adult Slushies

\$7 Sunday Through Thursday - \$10 Friday-Saturday

The Scarlet Witch rose wine, vodka, lemon juice, rhubarb bitters, simple syrup

Elderflower Mojito Parrot Bay white rum, Giffard Elderflower liqueur, lime juice and mint syrup

Hibiscus Pomegranate Margarita Corazon Blanco tequila, Sorel hibiscus liqueur, Brovo orange curacao, lime juice and pomegranate syrup

Gluten Free Options

All menu items marked **GF** are gluten free. Many of our dishes can be made gluten free with small alterations. Just ask your server. We can also substitute gluten free buns, gluten free whole grain bread, and gluten free pasta for a \$1 upcharge.

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