



Oysters

Oyster Rockefeller (6pcs)
creamed spinach, bacon
pecorino, bread crumbs \$26

Reserve Sparkling Wine & Oysters
receive 6 complimentary oysters with the
purchase of any bottle of wine from our
Reserve Sparkling list

Oysters on the half Shell (6pcs)
mignonette, horseradish
house hot sauce, lemon \$24

Salads & Appetizers

Beet Salad - balsamic glazed beets, arugula, crumbled goat
cheese, candied walnuts, balsamic vinaigrette
beet puree \$17

Burrata Cheese - caramelized bosc pear, smoked
prosciutto, arugula, toasted almonds, truffle honey \$19

Cheddar & Potato Perogies - braised beef, sour
cream, chives, onion rings \$17

Steamed Mussels - 1lb steamed organic east coast mussels
spicy thai green curry sauce, grilled baguette \$18

Tacos Al Pastor (3 pcs) - achiote & pineapple braised pork
shoulder, pineapple pico, feta, cilantro \$18

Korean FC - fried chicken, quick pickled cucumber
spicy Korean gochujang sauce, sesame, scallions \$17

1331 Greens - heritage greens, granny smith apples, celery
shaved aged white cheddar, toasted sunflower seeds
maple cider vinaigrette \$14

Tuna Tartare - citrus, chilies, scallions, sesame
seeds, avocado, ponzu aioli, wonton chips \$22

Fried Brussels Sprouts - crispy bacon, pickled shallots
chilies, roasted garlic lime dressing \$15

Panko Fried Jumbo Prawns (7pcs) - tamari
ginger dipping sauce \$16

Taverna Fries - house salt, malt vinegar aioli \$9

Charcuterie - local & imported cured meats &
cheese, house pickles, baguette, Kozliks mustard
small \$26 large \$34

Mains

Pan Roasted Icelandic Cod - house made ricotta gnocchi
bacon, brussels sprouts & roasted mini top carrots
spiced squash puree \$40

Chicken Supreme - smashed fingerling potatoes
charred broccolini, marsala cream sauce \$32

Seafood Cioppino - Icelandic cod, jumbo shrimp & mussels
heirloom grape tomatoes, fingerling potatoes
tomato fennel broth grilled baguette \$35

Pork Schnitzel - bacon & brussels sprouts
whole grain mustard spaetzle, 1331 lager & white cheddar
sauce \$32

Mushroom Ravioli - bacon, roasted mushroom cream sauce
fried Shogun maitake mushrooms pecorino
chives \$29

Grilled 8oz Striploin - black truffle & ricotta
sachette, green beans, celery root puree
red wine jus \$44

Togarashi Spiced Tuna - mushroom dumplings
baby bok choy, Shogun maitake mushrooms, fried
vermicelli noodles, white miso sauce \$38

24hr Sous-vide Boneless Beef Short Rib - whipped
yukon gold potatoes, green beans, braising jus, beer
battered onion rings \$44

Spaghetti - marinated jumbo shrimp, grape tomatoes
red onion, spinach, lemon garlic cream sauce
pecorino \$28

Duck Leg Confit - smoked duck, sweet potato, kale
& pearl onion hash, sweet potato puree
red wine fig jus \$32

Taverna Burger - two angus beef patties, cheddar, bacon, heritage greens, red onion, 1331 sauce
Taverna fries & salad \$24

\$2 split charge per item