

Tavern

6330'

LUNCH MENU

Shared Plates

CRAB CAKES

Spicy southern slaw, fried jalapeño, florentine hollandaise

FRIED CALAMARI

Deep fried with red onions and served with lemon garlic aioli and chipotle marinara

ROASTED CAULIFLOWER BITES

Spicy glaze with a trio of dipping sauces

LOADED TOAST

Grilled asparagus, miso butter, poached hen egg, prosciutto, Togarashi, garlic bread

CAPRESE FLATBREAD

Confit plum tomato, burrata cheese, basil, shaved radish, balsamic reduction

Salads

TAVERN SALAD

Bentley Ranch grilled tenderloin, artisan greens, radish sprout, hen egg, smoked cheddar, tomato, creamy Italian dressing

ICEBERG WEDGE

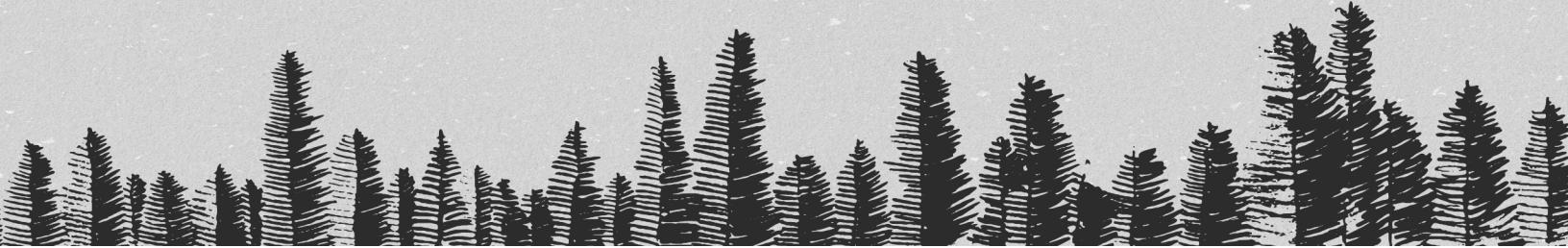
Smoked Applewood bacon, cherry tomatoes, and balsamic red onions, Point Reyes blue cheese dressing and crumbles

BLOOMSDALE SPINACH

Grilled chicken breast, candied pecan, pickled feta, apple sticks, champagne vinaigrette

DINO KALE CAESAR

Shaved parmesan, lemon, walnuts, classic caesar dressing



Soups

TOMATO BISQUE

Cracked black pepper and EVOO | 8 cup / 12 bowl

HOUSE BISON CHILI

Black beans, Crème fraîche, greenonions and pecorino | 8 cup / 12 bowl

Entrées

TAVERN BURGER

1/2 lb Wagyu beef, pastrami, Swiss, artisan greens, tomato, onion, horseradish cream sauce on a challah bun

B.L.T.A

Smoked applewood bacon, avocado spread, lettuce, steak tomato on sliced wheat bread

VEGGIE BURGER

Hummus spread, artisan greens, tomato, onion on challah bun

HOUSE-MADE FALAFEL

Garlic dill sauce, tomato, artisan greens, red onion, hummus, cucumber, naan bread

PORTOBELLO BURGER

hummus spread, artisan greens, tomato, onion on Udis
gluten-free bread

BUDDHA BOWL

Black bean salsa, curry quinoa, avocado, tomato, radish, sweet
peppers, artisan greens
Add chicken

HOUSE OF REUBEN

Brown ale-braised corned beef, swiss, sauerkraut, and Russian
dressing on marble rye

MAHI TACOS

Scarlet kale, banana pepper, tomato onion relish, cilantro crème
fraîche on flour tortillas

PRESSED TURKEY MELT

Brie, pear, bacon, arugula, steak tomato, whole grain honey mustard
on focaccia bread

Tavern 6330' embraces a sustainable approach to local agriculture and dining. We focus on seasonality & quality to provide a unique farm-to-table experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity for all parties of 6 or more

