



Executive Chef

Ed Geyfman

Our Commitment

The Tavern is committed to creating an honest “Farm to Table” experience and it’s chefs are inspired by the seasons and the freshest locally grown produce, Florida raised meats and chicken, the freshest native seafood from our waters and local dairy.

We work with over 30 Florida growers, farms, ranches, fisherman and producers, as well as, our gardens on property to bless our tables with an abundance of the best our state has to offer. In consideration of sustainability and being true to the fundamentals of honest cooking The Tavern maintains a pantry of unique housemade craft specialties and condiments to enhance your table.

Local, native, sustainbale and fresh are not just words on a menu - they are our commitment and your next meal.

Please take a glance at our farm to table board that lists all the farms and producers we are currently working. And a list of our potent potables and specialties from the bar and cellar.

Tavern Pantry

Our collection of Chef inspired specialties and condiments:

Cured Bacon

Seasonal Pickles

Alegar Mustard

Malt Vinegar

House Cured and Smoked Sausages and Salamis

House Cured Ham

Worcestershire Sauce

Gluten-free  Vegetarian 

First Plates

- Gulf Shrimp Cocktail**  17-
lemon poached shrimp, horseradish-tomato, parsley, lemon confit
- Fried Green Tomatoes**  8-
creamy buttermilk dressing, frisée-sweet pepper salad
- Crispy Fried Onion Rings and Pickles**  10-
sweet peppers, tangy buttermilk dipping sauce
- Long Acre Hummus Bruschetta**  7-
local fresh bean hummus, fire roasted tomato salad, crumbled goat cheese, toasted pine nuts

- Cortez Blue Crab Cake** 15-
Key lime tartar, spicy native slaw

Soups

- Golden Gazpacho**   7-
golden tomato soup, avocado-jalapeño relish, cilantro

- Tavern Gumbo** 7-
Tavern rotisserie chicken, andouille sausage, seafood gumbo, white rice

From the Garden

- Whole Leaf Romaine**  7-
black peppercorn-herb dressing, shaved Winter Park Dairy Tomme cheese, sourdough croutons

- Blue Heirloom Tomato Salad**   10-
King Farm heirloom tomatoes, local lettuces, tangy Winter Park Sunshine blue cheese, balsamic syrup, extra virgin olive oil

Daily Catch

- Pan Roasted Alaskan Halibut** 39-
French lentils, haricots verts, oven dried tomato beurre blanc

- Char-grilled Lock Duarte Salmon**  32-
Summer blueberry-maple glaze, molasses sweet potato, local vegetables

From the Farm

- Filet Mignon** 38-
8 oz. dry-aged grass-fed beef, local mushroom and bean ragout, melted leeks, fine herb demi

- Char-grilled NY Strip Steak** 29-
smoked baby tomato and haricot vert salad, crisp ale onions, bacon, Winter Park Dairy “Bleu Sunshine” cheese, spiced chimichurri

- The Tavern Burger** 14-
10 oz. beef patty, char-grilled, your choice of, bacon, mushrooms, onions, cheese, fries

- Rotisserie Organic Spring Chicken**  26-
fingerling potatoes, local greens, lemon pan jus

- Chicken Pot Pie** 18-
rotisserie chicken, cremini mushrooms, peas, other garden vegetables, creamy velouté, under a flaky pastry crust

- Savory Herb Crepes**  18-
filled with ratatouille, feta cheese, black lentils, wilted spinach

Sides and Extras

- Florida Sweet Potato** 5-
sweet pecan drizzle
- Herb Roasted Fingerlings** 5-

- Baked Potato** 5-
butter, sour cream, Cheddar, bacon, chives
- Seasonal Vegetables** 6-

- Tavern Mac and Cheese** 6-
- Local and Seasonal Wilted Greens** 6-
sautéed garlic
- Creamy Native Mashed Potatoes** 5-
- Bacon Seared Brussels Sprouts** 6-