



Executive Chef
Ed Geyfman

Our Commitment

The Tavern is committed to creating an honest "Farm to Table" experience and its 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, sustainable 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 Hydration

- Fresh Brewed Ice Tea
- Draught Barrel Root Beer
- Tavern Egg Cream

Enjoy fresh pressed coffees, espresso and cappuccinos as well as a fine selection of flavored and imported teas.

Gluten-free  Vegetarian 

Soup and Salad

- Tomato and Cucumber Gazpacho**  cup 4.50- bowl 5.50-
Available gluten-free
- Farmstead Salad**  9-
Suncoast Farms weekly harvest of greens and whole leaf romaine, tossed in black peppercorn-herb dressing with shaved Florida Tomme cheese and sourdough croutons *Available gluten-free*
- with roast chicken** 12-
- with fish of the day** 16-
- with Gulf shrimp** 18-
- Tavern Cobb Salad**  10-
Our rotisserie chicken, house-cured bacon, garden tomatoes, diced eggs, black olives, avocado and Winter Park Dairy blue cheese, served over our weekly harvest of greens with your choice of our house dressings and fresh baked roll
- Seasonal Fruit Plate**  10-
Sliced seasonal fruits and berries, served with either Dakin Farms cottage cheese or yogurt with a homemade muffin
- Rotisserie Chicken Salad and Yellowfin Tuna Salad Plate**  11-
Generous portions of signature rotisserie chicken salad and fresh cooked yellowfin tuna salad, served with garden tomato and seasonal fruit

"Farm to Table" Specials

- Southwest BLT Salad**
Tavern spiced chicken breast, black beans, bacon, scallion, Monterey Jack cheese, crispy tortilla strips over mixed baby lettuce, tossed with creamy peppercorn dressing and salsa fresca 10-
- Jumbo Gulf Shrimp Caesar Salad**
Poached local Gulf shrimp, tossed with parsley and lemon zest over chopped hearts of romaine, finished with Caesar dressing, garlic croutons and Winter Park Tome cheese 15-
- Beer Battered Fish and Chips**
Crispy beer batter fried grouper, house fries, Key West tartar sauce and malt vinegar 11-
- Beer Mustard Patty Melt**
Portabella mushrooms, roasted shallots and a pinch of rosemary, folded into grass-fed organic ground beef, grilled and topped with horseradish Havarti, local tomato, Alegar mustard aioli and pickled red onion on ciabatta bread 12-

From the Grill and Griddle

- Tavern Burger** 12-
8 oz. beef patty, char-grilled, topped with your choice of bacon, mushrooms, onions and cheese
 - Reuben Sandwich** 11-
Lean corned beef, layered with Swiss cheese, sauerkraut and 1000 Island dressing on thick deli rye
 - Smoked Salmon Plate** 14-
Our house-smoked salmon, served with toasted bagel, fresh cucumbers, tomatoes, capers and whipped cream cheese *Available gluten-free*
 - Corned Beef Hash and Eggs** 11-
Housemade corned beef hash with onions and potatoes, topped with poached organic eggs, served with our skillet home fries or seasonal fruit and toast
 - Three Organic Egg Omelet** 11-
stuffed with your choice of toppings, served with our skillet home fries *Available gluten-free*
- Sandwiches are served with coleslaw and your choice of thin fries, potato salad, seasonal fruit or homemade potato chips

The Carvery and Sandwich Board

- Tavern Chicken Club** 11-
Triple decker of piled high rotisserie chicken with our house-cured bacon, lettuce, tomato and mayonnaise
- Carvery Sandwich** 10-
Half Sandwich and Cup of Soup 10.50-

Create your own sandwich from our selection of house cured and cooked meats and salads on your choice of fresh bread and our housemade pickles

Meats and Salads	Fresh Breads	Additions
Brined Roast Turkey	Hearty Wheat	Swiss
Slow Cooked Roast Beef	Farm House White	American
Molasses Baked Ham	Deli Rye	Cheddar
Warm Corned Beef	Low Carb Wrap	Smoked Horseradish Cheddar
Yellowfin Tuna Salad	Gluten Free Wrap	Provolone
Rotisserie Chicken Salad		Lettuce, Tomato and Red Onion