

TAVERN

Lunch Winter Restaurant Week

\$15 Per Person

FIRST COURSE Soup/Salad and Sandwich Choice of

Rocket Salad

Arugula, Shaved Mushroom, Crunchy Onion, Parmesan, House Vinaigrette

Spinach Salad

Spinach, Beets, Goat Cheese, Candied Walnuts, House Vinaigrette

Pumpkin Parsnip

Colonial Tomato Soup

Vegan Friendly

Choice of

*Rebel Burger

Certified Angus Beef, White Cheddar, Smokey Ketchup, Spicy Pickles, Arugula, Red Onion, Ciabatta

Moore's Creek Wrap

Roasted Pork, Red Cabbage Slaw, Rice, Chipotle Maple BBQ

Franklin Burger

Homemade Black Bean Burger, Mustard, Arugula, Red Onion, Ciabatta - Vegan Friendly

Moravian Brat

Breakaway Farms Austrian Brat, Shallot Jam, Mustard, Red Cabbage Slaw, Italian Roll

Lafayette

Shaved Strip steak, Gruyere Cream, Tarragon Butter, Au Jus, Italian Roll

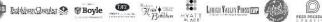
Grilled Cheese

Gouda, White Cheddar, Sour Dough

SECOND COURSE

Choice of Dessert













Dinner Restaurant Week

\$35 per person

FIRST COURSE

Rocket Salad

Spring Mix, Shaved Mushroom, Crunchy Onion, Parmesan, House Vinaigrette

Spinach Salad

Spinach, Beets, Goat Cheese, Candied Walnuts, House Vinaigrette

Pumpkin Parsnip Soup

Colonial Tomato Soup

Vegan Friendly

SECOND COURSE

Beef Wellington

Puff Pastry Wrapped Filet & Mushroom Duxelles, Red Wine Reduction, Mashed, Brussel Sprouts

Rose's Chicken Pot Pie

Classic Pot Pie, topped with a Puff Pastry

Mahi Mahi

Cajun Mahi, White Chocolate Beurre Blanc, Barley, Roasted Tomato, **Brussel Sprouts**

Pumpkin Parsnip Ravioli

Vegetable Ravioli, Pumpkin Parsnip, Parmesan, Arugula, Toast Points

THIRD COURSE

CHOICE OF DESSERT







