

FRONT ROOM TAVERN

STARTERS & SHARED

Artichoke & Spinach Dip	11
<i>Served with Blue Corn Tortillas</i>	
Buffalo Fried Cauliflower	11
<i>Crispy cauliflower drizzled with buffalo sauce</i>	
Charcuterie Board	20
<i>Assorted artisan meats and cheeses</i>	
Chicken Tenders	11
<i>Served with our secret sauce</i>	
Parmesan & Balsamic Brussel Sprouts	11
<i>Crispy Brussel Sprouts with Parmesan & Balsamic Glaze</i>	
Seasonal Flatbread	16
<i>Ask your server for details</i>	

SALADS

Add chicken or shrimp 5, Add Steak or Salmon 8

Caesar	10
Cobb	15
Strawberry Arugula Salad	11
<i>Goat Cheese, Walnuts & our house-made Strawberry reduction dressing.</i>	

SANDWICHES

Graduate Smash Burger	13
<i>Two grilled patties topped with cheese and secret sauce.</i>	
Grilled Chicken Melt	15
<i>Grilled chicken topped with cheddar cheese, bacon, and avocado.</i>	
Steak Sandwich	20
<i>Marinated Steak, sautéed Peppers & Onions on a French Roll</i>	

MAINS

Mac & Cheese	12
<i>Cavatappi pasta covered in assorted cheeses and topped with crispy breadcrumbs.</i>	
Blackened Chicken Alfredo	17
<i>Fettuccini, Chicken, House-made Alfredo, Parmesan Cheese</i>	
Brown Butter Steak	23
<i>Marinated Hanger Steak served with Roasted Potatoes and Seasonal Vegetables</i>	
Chimichurri Chicken	17
<i>Chicken Breast served with Cilantro Lime Rice, drizzled with Chimichurri</i>	
Summer Backyard BBQ Bowl (choice of Grilled Chicken, Shrimp, Steak or Salmon)	17
<i>Brown Rice with assorted vegetables, topped with BBQ Vinaigrette</i>	

SIDES

House Cut Fries	5
Roasted Vegetables	5
Side Salad	5

Parties of 6 or more will include a 20% service charge. Please no more than 4 split checks per party.
Consuming raw or undercooked meats, seafood and eggs may increase your risk of foodborne illness.