



## Tavern Menu

### *Soup*

cup 5, bowl 7

Soup of the day

New England clam chowder

### *Salad*

Organic local garden greens, peppers, mushrooms, tomatoes, carrots, cucumbers, *choice of dressings* 7

Caesar salad – hearts of romaine, house made Caesar dressing, garlic croutons, reggiano chip 7 (*anchovies on request*)

Baby spinach salad – red onions, bacon, hard-boiled egg, tomatoes, apples, apple cider vinaigrette 8

Waldorf chicken salad – apple, grapes, pecans, mixed greens, toast points 10

Cobb salad – romaine, grilled chicken, bacon, avocado, crumbled blue cheese, hardboiled egg, red onion, tomato, *choice of dressings* 12

Colored beets & goat cheese salad – pistachios, orange segments, mixed greens, roasted shallot vinaigrette 11

Flat iron steak salad – mixed greens, grilled sweet onions, avocado, parmesan crusted fried tomato, fennel remoulade, roasted shallot vinaigrette 15

**Add shrimp *or* salmon 5, chicken 4**

## *Sandwiches*

Deerfield cordon bleu – grilled chicken breast, smoked Gruyère,  
woodland smoked ham, lettuce, tomato 11

Carved roasted turkey – choice of toasted bread,  
lettuce, bacon, tomato, mayonnaise 10

BLT – applewood smoked bacon, lettuce, tomato, mayonnaise,  
sourdough white bread 10

Pulled pork – on a toasted roll, Jack Daniels  
barbecue sauce 10

Deerfield burger – 8<sup>oz</sup> freshly ground beef from  
Deerfield's Yazwinski Farm,  
choice of cheese & toppings\* 12

House made garden burger – tomato, onion, lettuce,  
kaiser bun 11

*Sandwiches served with hand cut French fries & dill pickle spear*

## *Light Fare*

Fish & chips – fresh haddock, local BBC ale batter,  
hand cut fries, coleslaw, tartar sauce 13

Chicken pot pie – leeks, mushrooms, peas, carrots, puff pastry,  
mixed greens, choice of dressings 12

Side of hand cut French fries 4

\*Swiss, American, cheddar 50¢ ▪ local chèvre, blue, smoked Gruyère 75¢  
sautéed mushrooms, onions 75¢ ▪ applewood smoked bacon 1

**Coffee, Tea 2.50 Cappuccino 4.00 Espresso 3.00**