

City Tavern



flatbreads

- applewood smoked bacon, apples and blue cheese 7
- wild mushrooms, roasted garlic purée and crisp black kale 7
- baby octopus, tomatoes, arugula and ricotta salata 7

starters

- sunchoke velvet soup with braised oxtail and marrow dumplings 9
- fish and shellfish pie with leeks, lobster-sherry sauce and potato crust 11
- wild mushroom risotto with squash blossoms, peas and chicken jus 10
- whole wheat pasta with smoked duck breast, morels, sugar snaps and egg 15
- baby beets with orange, mâche, goat cheese and fennel-anise vinaigrette 10
- cobb shrimp salad with avocado, radish, feta and creamy bacon dressing 13
- mussels steamed in saison ale with bread crumbs, apples and chorizo 12
- deviled farm eggs with smoked salmon, tobiko roe and chive aioli 10
- steak and ale pie with carrots and red wine sauce 14
- select oysters on the half-shell with sour ale mignonette 3 each

sides

- grilled asparagus, fried egg and béarnaise 8
- sweet and sour brussels sprouts with pork belly 9
- baby lettuces and spring vegetables with white balsamic vinaigrette 7
- duck fat fried potato chips with garlic and herbs 8

from the grill

- wild salmon with asparagus, lump crab and blood orange béarnaise 16
- mushroom-stuffed lake trout with gnocchi, brussels sprouts, guanciale and mustard-dill sauce 15
- walleye pike with pea tendrils, artichokes, porcinis and cashew vinaigrette 17
- berkshire pork chop with apples, arugula, grilled bacon and banyuls vinegar 18
- grass-fed rib-eye with blue cheese-bacon butter, potato purée, knob onions and demi-glace 19

entrées

- sea scallops with cavatelli pasta, hen of the woods, crisp artichokes and goat cheese cream 19
- fried amish chicken with acorn squash, bacon and collard greens and lemon-rosemary gravy 16
- veal short ribs with mascarpone polenta, black kale, cipollini onions and belgium ale sauce 17
- beef cheeks braised in porter with truffled taro root purée, baby carrots and baby turnips 18
- pan roasted cauliflower with farro, dried fruit and pine nut vinaigrette 15

sandwiches with choice of sweet potato fries or duck fat fried chips

- grilled three-cheese of ricotta, burrata and fontina on focaccia with white truffle oil 9
- pork belly sliders on brioche rolls with spicy aioli and marinated cabbage 9
- shrimp po' boy on butter roll with bibb lettuce and caper berry tartar sauce 11
- tuna wrapped in prosciutto on ciabatta with avocado, egg and ginger-mustard sauce 15
- aged striploin burger on potato bun with caramelized onions, bacon, edam and sauce poivrade 14

from the cellar

artisan cheese and cured meats 6 each/three for 15

- holy cow, bittersweet plantation, louisiana
- ashed goat, capriole farm, indiana
- aged edam, steve-n-sons grassfields, michigan
- cabrales, aged blue veined, spain
- reblochon, creamy cow & sheep, france
- acorn-fed prosciutto, la quercia, iowa
- lomo fresco, iberico pork loin, spain
- cacciatorini, hunter's salami, italy
- country style terrine with wild mushrooms, in-house
- pork rillettes with cherries, in-house

sweets

- pistachio crème brûlée with brandied cherries 7
- chocolate praline mousse cake 7
- pecan tart with madeira crème anglaise 7
- coconut cream pie with shaved fresh coconut 7
- cookies and gelato 6

20% gratuity will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Cock-Tails



“Cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters — it is vulgarly called a bittered sling, and is supposed to be an excellent electioneering potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said, also to be of great use to a democratic candidate: because a person, having swallowed a glass of it, is ready to swallow any thing else.”

— First printed definition of the word “cock-tail” — *The Balance and Columbian Repository*, May 13, 1806

The Fish House Punch (c.1732, Philadelphia)

Cognac, Black Tea-Infused Bermuda Rum, Peach Brandy, Lemon

Sherry Cobbler

Amontillado Sherry, Champagne, Pineapple Syrup, Seasonal Fruit

Lexington Sling

Guyana Rum, Sweet Vermouth, Lemon, Bitters, Dandelion and Burdock Soda

Stone Fence

Angry Orchard Apple Ginger Cider, Dark Rum, Cassis, Lime

Medford Buck

Arrak, Jamaican Rum, Lime, Celery Bitters, Ginger Beer

Twenty Miles March

Rye, Dry Vermouth, Amaro, Sherry

Improved Holland Cocktail

Genever, Absinthe, Maraschino, Citrus Oil, Boston Bittahs

Mrs. O’Leary’s Summer Milk Punch

Three Rums, Ginger Liqueur, Citrus, Clarified Milk, Spices, Crushed Ice

\$10

Wine



“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.”

– Benjamin Franklin

Sparkling

Baron de Seillac Brut Rosé (Grenache) France	8/32
Poema Cava Brut (Macabeo, Xarel-lo, Parellada) Spain	8/32
Scharffenberger NV Brut (Chardonnay/Pinot Noir) California	10/40

White

2011 Chamisal Chardonnay California	9/36
2009 Chateau du Trignon Cotes du Rhone Blanc (Roussanne) France	9/36
2011 Georges Vigouroux Pigmentum (Ugni Blanc/Colombard) France	7/28
2011 Laroche Chenin Blanc by L'Avenir South Africa	9/36
2010 Librandi Ciro Bianco (Greco Bianco) Italy	7/28
2010 Shimmin Canyon Vineyard Viognier California	10/40

Rosé

2011 Chateau Pesquie Terrasses (Cinsault/Grenache/Syrah) France	9/36
2011 Leone de Castris “Five Roses” (Negroamaro/Black Malvasia) Italy	10/40

Red

2009 Complices de Loire Chinon “La Petite Timonerie” (Cabernet Franc) France	8/32
2010 Domaine Skouras St. George Greece	9/36
2010 Fleur De Lyeth (Cabernet Sauvignon) California	10/40
2010 Honoro Vera Organic Monastrell Spain	8/28
2011 L'Argentier Cinsault France	9/36
2010 Matthew Fritz Pinot Noir California	10/40

Beer



“Who cares how time advances? I am drinking ale today.”

– Edgar Allan Poe

Drafts

5 Rabbit Golden Ale	Illinois	5.3% ABV	6
Allagash White 20 oz	Maine	5.0% ABV	9
Crispin Brut Apple Cider	Minnesota	5.5% ABV	5
Dark Horse Reserve Special Black Ale	Michigan	7.5% ABV	6
Dogfish Head Indian Brown Ale	Delaware	7.2% ABV	6
Half Acre Daisy Cutter	Illinois	5.2% ABV	6
Jolly Pumpkin ES Bam Saison 10 oz	Michigan	4.7% ABV	9
Lagunitas Czech Style Pilsner	California	6.2% ABV	5
Left Hand Good JuJu	Colorado	4.5% ABV	8
Left Hand Milk Stout	Colorado	6.0% ABV	6
Metropolitan Flywheel Lager	Illinois	5.2% ABV	5
Pabst Blue Ribbon	Wisconsin	4.74% ABV	3
Sixpoint Righteous Ale	New York	6.3% ABV	6
Sixpoint The Crisp	New York	5.4% ABV	6
Solemn Oath Khloros Wheat	Illinois	4.5% ABV	6
Stone Brewing IPA	California	6.9% ABV	6
Two Brothers Ebel's Weiss	Illinois	7.0% ABV	6
Wild Onion Hopslayer Double IPA	Illinois	8.2% ABV	6

Pale Ale

A major category of beer, these top fermented ales are brewed with malts which have been slowly roasted but not toasted so they take on a lighter or “pale” color.

Arcadia Sky High Rye	Michigan	6.0% ABV	7
Cisco Whale's Tale 12 oz can	Massachusetts	5.6% ABV	6
Founders Dry-Hopped	Michigan	5.2% ABV	7
Great Lakes Burning River	Ohio	6.0% ABV	6
Southern Tier Phin & Matt's	New York	5.6% ABV	6
Victory Headwaters	Pennsylvania	5.1% ABV	7

Beer



IPA

Developed around 1840 and designed to survive a long sea voyage, these pale ales had extra hops added which served as a preservative for the beer on its journey from England to India. India pale ales exhibit a pronounced bitterness from the extra shot of hops; English styles are more balanced while American versions often push the limits with native hop varieties.

Breckenridge Lucky U	Colorado	6.2% ABV	6
Dogfish 60 Minute	Delaware	6.0% ABV	7
Founders Red's Rye	Michigan	6.6% ABV	7
New Belgium Ranger	Colorado	6.5% ABV	6
O'Fallon 5 Day	Missouri	6.1% ABV	6
Uinta Dubhe Imperial Black	Utah	9.2% ABV	7

White/Wit/Wheat

Top fermenting beer which is brewed with a large portion of wheat and is sometimes referred to as “white” beer because of its pale and sometimes cloudy appearance. German wheat beers exhibit notes of banana, fruit and clove while other wheats such as Belgians often have orange peel, coriander or other spices added.

Ayinger Brau Weisse 17 oz	Germany	5.1% ABV	9
Barley Island Sheet Metal Blonde	Indiana	5.0% ABV	6
Breckenridge Agave Wheat	Colorado	4.2% ABV	6
Franziskaner Dunkelweiss 16.9 oz	Germany	5.0% ABV	7
Great Lakes Holy Moses	Ohio	5.4% ABV	6
New Belgium Somersault	Colorado	5.2% ABV	6
Sixpoint Apollo 16oz can	New York	5.2% ABV	6
Sixpoint Sweet Action Cream Ale 16 oz can	New York	5.2% ABV	6
Unibroue Blanche de Chambly	Canada	5.0% ABV	8

Beer



Pilsner/Lager

The world's most popular style of beer, lagers are bottom fermented for a longer period at a colder temperature. "Maltier" in flavor, lagers are generally light in color and exhibit a more mellowed and crisp taste. Pilsners are a type of lager which get their name from the Czech town of Pilsen and have a bitter note from additional hopping.

Argus California Steam	Illinois	5.4% ABV	6
Capital Supper Club 12oz can	Wisconsin	5.0% ABV	5
Hofbräu Original	Germany	5.1% ABV	6
Iron City Premium Lager	Pittsburgh	4.5% ABV	4
Left Hand Pole Star Pilsner	Colorado	5.5% ABV	6
North Coast Scrimshaw	California	4.4% ABV	6
Stiegl Pils 16.9 oz	Austria	4.9% ABV	7

Saisons and French Country Ales

These seasonal — usually summer — pale ales were meant to be consumed during harvest season and vary in flavor and profile as each region (and even farmhouse) had its own particular recipe.

New Holland Golden Cap Saison Ale	Michigan	6.2% ABV	6
Two Brothers Domaine DuPage	Illinois	5.9% ABV	6

Belgium and Belgium Style

For Belgians, beer is more than a drink — it is culture, history and a lifestyle. Belgium produces a dizzying number of ales in a variety of styles which are often more robust, complex, intense and higher in alcohol than the beers of their European counterparts.

Delirium Tremens	Belgium	8.5% ABV	11
Dogfish Head Raison D'Étre	Delaware	8.0% ABV	7
Lefse Blonde	Belgium	6.6% ABV	6
Piraat	Belgium	10.5% ABV	9
Wittekerke 11.2 oz can	Belgium	5% ABV	6

Beer



Scotch Ales/Scotch Style Ales/Amber Ales

A catchall phrase used in the U.S. to mean beers from Scotland, primarily Edinburgh, these are pale ales that have a dark reddish hue, a deep flavor and often a bittersweet note.

Arcadia Loch Down Scotch Ale	Michigan	7.5% ABV	7
Bear Republic Red Rocket Ale	California	6.8% ABV	7
Innis & Gunn Original	Scotland	6.6% ABV	9

Brown Ales/Dark Ales

Brown ales get their name from their dark brownish color which is a result of being brewed with brown malts. Tracing their history back to 17th century England, these ales are usually mildly hopped and can have notes of nut, toast, chocolate and sometimes citrus.

5 Rabbit 5 Vulture Dark Ale	Illinois	6.4% ABV	6
Avery Ellie's Brown Ale 12 oz can	Colorado	5.5% ABV	6
Big Sky Moose Drool	Montana	4.2% ABV	5
Dark Horse Boffo Brown	Michigan	6.5% ABV	7
Dogfish Head Palo Santo Marron	Delaware	12% ABV	9
Schmaltz He'Brew Messiah Bold	New York	5.5% ABV	6
Samuel Smith Nut Brown Ale	England	5.0% ABV	8

Porter

The term "porter" comes from the beer's popularity with London's transportation workers and was truly the first engineered beer consisting of a blend of an old or stale ale, a new brown or pale ale and a weak mild ale and then aged for many months. Modern versions do not necessarily follow this structure but still exhibit the rich, complex and layered flavors of early porters.

Arcadia London	Michigan	7.2% ABV	8
Breckenridge Vanilla	Colorado	4.7% ABV	6
Flying Dog Gonzo Imperial	Maryland	9.5% ABV	9
Great Lakes Edmund Fitzgerald	Ohio	5.8% ABV	6
Left Hand Black Jack	Colorado	6.8% ABV	7

Beer



Stout

Meaning “strong,” stouts have a deep, rich, almost black color from the use of roasted barley or malts and often have a higher ABV. Flavors can range from coffee to chocolaty to nutty, and in the case of milk stouts, lactic sugar is added to provide a creamy sweetness to the ale.

Arcadia Cocoa Loco Triple Chocolate	Michigan	7.0% ABV	8
New Holland Dragon's Milk	Michigan	10% ABV	9
North Coast Old Rasputin	California	8.9% ABV	8
Samuel Smith Oatmeal	England	5.0% ABV	

Ciders and Fruit Beers

The abundance of apple and pear orchards in the Northeast provided a terrific source of fruit juice to be fermented into hard ciders for Colonial America. Now experiencing a resurgence in popularity, brewers are producing cider and perry with additional finesse and flavors and are even creating cider-beer crossbreeds.

Angry Orchard Apple Ginger Cider	Ohio	5.0% ABV	6
Dark Horse Raspberry Ale	Michigan	5.0% ABV	6
Fox Barrel Blackberry Pear Cider	California	6.0% ABV	6
O'Fallon Wheach	Missouri	5.5% ABV	6
Original Sin Hard Pear Cider	New York	5.0% ABV	6
Unibroue Éphémère Apple	Canada	5.5% ABV	8
Woodchuck 802 Dark & Dry	Vermont	5.0% ABV	5

Tried & True

You know...

Amstel Light	Netherlands	3.5% ABV	5
Corona	Mexico	4.6% ABV	5
Guinness Draft 14.9 oz can	Ireland	5.0% ABV	7
Heineken	Netherlands	5.0% ABV	6
Miller Lite	Wisconsin	4.0% ABV	4
Schlitz	Wisconsin	4.7% ABV	4
Stella Artois	Belgium	5.2% ABV	6

Spirits



“I believe, if we take habitual drunkards as a class, their heads and their hearts will bear an advantageous comparison with those of any other class. There seems ever to have been a proneness in the brilliant and warm-blooded to fall into this vice.”

– Abraham Lincoln

Rum

Appleton Estate 12-Year	Jamaica	8
Banks 5 Island	Trinidad/Guyana/Barbados/Jamaica/Java	8
Barbancourt 8-Year	Haiti	7
Berkshire Ragged Mountain	Massachusetts	7
Botran Reserva	Guatemala	7
Chairman's Reserve	St. Lucia	7
City Tavern Spiced Rum		8
Dos Maderas 5 + 3	Barbados & Guyana	10
Flor de Cana 4-Year	Nicaragua	7
Flor de Cana Grand Reserve	Nicaragua	8
Gosling's Black Seal	Bermuda	8
Journeymen Road's End	Indiana	7
La Favorite Blanc	Martinique	7
Mount Gay Eclipse	Barbados	7
Neisson Élevé Sous Bois	Martinique	8
Old New Orleans 3-Year	Louisiana	8
Pampero	Venezuela	9
Plantation	Barbados	8
Plantation	Panama	8
Plantation	Trinidad	8
Rhum Clement Premiere Cane	Martinique	9
Rhum JM Agricole VSOP	Martinique	11
Scarlet Ibis	Trinidad & Tobago	8
Smith and Cross	Jamaica	8
St. James Extra Old	Martinique	8
Zacapa	Guatemala	11
Zafra	Panama	11

Add our City Tavern Cola to any rum for an additional \$1

Spirits



Bourbon

Berkshire Massachusetts	9
Buffalo Trace Kentucky	8
Bulleit Kentucky	8
FEW Spirits Illinois	
Four Roses Single Barrel Kentucky	11
Noah's Mill Kentucky	11
St. George "Breaking & Entering" California	7
W.L. Weller 107 Kentucky	7

Rye

High West Double Rye Utah	8
Redemption High-Rye Kentucky	8
St. George 18th Century Straight Rye California	15
Templeton Iowa	10
Thomas Handy Kentucky	16
Whistle Pig Vermont	16

Spirits



Scotch

Blended

Compass Box Hedonism

Johnnie Walker Black 9

Johnnie Walker Green 12

Pig's Nose 7

Sheep Dip 5

Mitchell's 11

Single Malt

Balvenie 12-Year Double Barrel Speyside 14

Balvenie 14-Year Rum Cask Speyside 17

Bruichladdich Rocks Islay 10

Caol Ila 12-Year Islay 14

Glenfiddich 15-Year Solera Speyside 15

Lagavulin 16-Year Islay 25

Macallan 12-Year Speyside 14

Oban 14-Year Highlands 15

Springbank 12-Year Manzanilla Campbeltown 24

Talisker 10-Year Skye 17

Irish

Bushmills 16-Year 15

Jameson 7

Tullamore Dew 7

Spirits



Gin

Beefeater	England	8
Bols Genever	Holland	10
Botanist	Scotland	8
Death's Door	Wisconsin	8
Hendrick's	Scotland	9
Plymouth	England	8
St. George "Terroir"	California	8
Tanqueray	Scotland	8

Vodka

American Harvest		7
Grey Goose		9
Hangar One		10
Ketel		8
Ketel Citroen		8
Northshore		8

Tequila

El Tesoro Blanco		10
El Tesoro Reposado		11
Don Julio Reposado		13
El Tesoro Anejo		13

Spirits



Brandy

Germain-Robin Craft-Method	12
Pierre Ferrand Ambre	14
Pierre Ferrand Cigare	24

Sherry

Bodegas Grant "La Garrocha" Fino	7
Bodegas Tradición Amontillado 30-Year	20
Bodegas Tradición Dry Oloroso 30-Year	20
Bodegas Tradición Pedro Ximenez 20-Year	20
Cesar Florido Mocatel Dorado	7
Lustau Dry Oloroso Don Nuño	7
Lustau Paulo Cortado Peninsula	7
Lustau Rare Dry Amontillado Escuadrilla	7

Madeira

D'Oliveira 1969 Sercial 1 oz	21
D'Oliveira 1977 Bual 1 oz	17
D'Oliveira 1989 Malvasia 1 oz	13
RWC Charlestown Sercial 2 oz	11
RWC Savannah Verdelho 2 oz	11
RWC Boston Bual 2 oz	11
RWC New York Malmsey 2 oz	11

Spirits



Aperol

Benedictine

Campari

Chartreuse Green

Chartreuse Yellow

Cocchi Americano

Combiar Triple Sec

Cynar

Drambuie

Fernet Branca

Grand Marnier

Hum

Kahlúa

Luxardo Amaretto

Meletti Amaro

Pernod

Pimm's No. 1

Rhum Clement Creole Shrub

Sambuca Romana

St. Germain

Vieux Pontarlier Absinthe

Xanté

Teetotalers



Coke	2
Diet Coke	2
Sprite	2
Q Ginger Ale	2
Q Tonic	2
City Tavern House-made Cola	3
WIT Barrel Aged Root Beer, Blonde	3
Fentimans Ginger Beer	4
Fentimans Dandelion and Burdock Soda	4