



**BEACON**  
T A V E R N

**DINNER**

TUESDAY, MAY 17, 2016

**RAW BAR**

**CRUDO**

- Smoked Salmon** ..... \$14  
*Beet, Horseradish, Lardo, Potato*
- Hamachi** ..... \$15  
*Cauliflower, Lime, Black Garlic*
- Fluke** ..... \$16  
*Charred Onion, Trout Roe, Strawberry*

**CHILLED**

- Crab** ..... \$MP  
*Red King, Mustard Mayo, Bread & Butter Pickles*
- Blue Prawn** ..... \$17  
*Tomato, Horseradish, Lemon*

**BOB'S OYSTERS**

*Half Dozen - \$18*

**Sea Cow**  
*Hammersley Inlet, WA*

**Spring Creek**  
*Cape Cod, MA*

**Classic Accompaniments**  
*Mignonette, Housemade Green 'Tabasco'*

**NIBBLES**

- Homemade Chive Brioche** ..... \$6
- Baked Brie** ..... \$15  
*Marin Petit Supremè, Puff Pastry, Raspberry Jam*
- Relish Tray** ..... \$12  
*Assortment of Pickles, Pimento Cheese, Ritz Crackers*
- Doughnuts** ..... \$11  
*Salt Cod, Potato, Crème Fraiche*

**SIDES**

- Fries** ..... \$5  
*Garlic, Aioli*
- Broccoli** ..... \$6  
*Green Garlic, Goat Cheese, Breadcrumbs*
- Turnip** ..... \$7  
*Spring Onion, Honey, Black Pepper*

**SMALLER**

**GARDEN**

- Bibb Lettuce** ..... \$11  
*Radish, Manchego, Citron Vinegar*
- Caesar** ..... \$12  
*Parmesan, Lemon, Croûton*
- Endive** ..... \$13  
*Avocado, Cucumber, Orange, Hazelnut*
- Vegetarian Farro** ..... \$17  
*Petit Basque, Olive, Tomato, Fennel*

**FISH**

- Mediterranean Mussels** ..... \$19  
*Saffron, Vermouth, Frites, Garlic Aioli*
- Hamma Hamma Clams** ..... \$18  
*Bacon, Parmesan, Poached Egg, Potato Bread*
- Scallop** ..... \$19  
*Hen of the Woods Mushroom, Scallion, Radish, Citrus Gastrique*

**MEAT**

- Mangalitsa Ham** ..... \$22  
*Sourdough, Herbs, Blue Cheese Butter*
- Lamb Meatballs** ..... \$17  
*Orange, Mint, Olives*
- Fried Chicken** ..... \$15  
*Hot Sauce, White Bread*

**LARGER**

- Fish n' Chips** ..... \$19  
*Tartar Sauce, Cornichons, Frites*
- Ora King Salmon** ..... \$31  
*Artichokes, Potato, Orange, Black Truffle*
- Lobster** ..... \$32  
*Bucatini, Curry, Lobster Jus, Lime*
- Burger** ..... \$16  
*Taleggio Cheese, Radicchio, Bread & Butter Pickles, Green Chile Mayo*
- Young Chicken** ..... \$28  
*Mushroom, Granny Smith, Potato*
- Prime Beef** ..... \$53  
*12oz NY Strip, Potato, Bone Marrow, Beef Jus*

**Executive Chef Robert Broskey**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*



**BEACON**  
TAVERN

**DESSERT**

*Spring 2016*

- Cheesecake**..... \$10  
*Gingerbread, Apricot, Mint, Citrus*  
*Sauternes 2011, Bordeaux \$10*
- Beacon Bar** ..... \$6  
*Banana Ice Cream, Dark Chocolate*  
*Manzanilla Sherry, Spain \$10*
- Chocolate Tart** ..... \$11  
*Dark Chocolate, Caramel, Malted Milk, Hazelnut*  
*Brachetto 2014, Piemonte \$10*
- Strawberry Pistachio**..... \$11  
*Pistachio Mousse, Almond, Strawberries,*  
*Moscato 2015, Australia \$10*
- Chocolate Banoffee Pie for the Table** ..... \$11  
*Banana, Chocolate, Caramel, Almond*  
*10-year Tawny Port, Portugal \$10*
- Ice Cream**..... \$3  
*Chef's Daily Selection*
- Sorbet** ..... \$3  
*Chef's Daily Selection*

**CHEESE**

- Baked Brie** \$15  
*Marin Petit Supremè, Puff Pastry, Raspberry Jam*

**COFFEE  
& TEA**

*Our Coffee is sourced from local roaster  
Intelligentsia Coffee*

- Espresso**.....\$3  
*Analog Espresso sourced from Brazil*
- Latte**.....\$4
- Cappucino**.....\$4
- Coffee** .....\$3  
*Single Origin Roast sourced from Northern Peru*

*Proud to offer 100% Organic Teas  
from Kilogram Tea*

- Hot Tea** .....\$6  
*Earl Grey, English Breakfast, Jasmine Green,  
Mint, Chamomile, Tumeric Tonic*



**BEACON**  
TAVERN

**LIQUID**  
**DESSERT**

Innocent Bystander Moscato 2015.....	\$10
Banfi 'Rosa Regale' 2014 .....	\$10
Château Tuiyttens Sauternes 2011 .....	\$10
Orleans Borbón Manzanilla .....	\$10
Valdespino Amontillado 'Contrabandista' .....	\$10
El Maestro Sierra 'Amorosso' .....	\$10

**Dow's**  
*A jewel of Port since 1798*

Fine Ruby .....	\$8
10-Year Tawny .....	\$10
20-Year Tawny .....	\$17
30-Year Tawny .....	\$25
40-Year Tawny .....	\$35
A Century of Tawny Port.....	\$40
<i>loz pour of all 4 tawnies</i>	

**SPIRITS**

<b>BRANDY</b> .....	2oz
Germain Robin 'Craft Methode' .....	\$12
Hennesey VSOP .....	\$14
Jean Luc Pasquet VSOP .....	\$14
Pierre Ferrand 1840.....	\$12
Laird's 100 Apple Brandy .....	\$10
Rhine Hall Apple Brandy.....	\$9
Kappa Pisco .....	\$10
<b>AMARI</b> .....	2oz
Averna .....	\$9
Cynar.....	\$9
Fernet Branca .....	\$9
Fernet Branca Menta .....	\$9
Fernet Dogma .....	\$9
Meletti .....	\$9
Zucca.....	\$9
<b>NIGHTCAPS</b> .....	2oz
Chartreuse Yellow or Green .....	\$11
CH Limoncello .....	\$9
Luxardo Sambuca.....	\$9
Grand Marnier .....	\$12