

# Community

TAVERN

## Appetizers

- House Charcuterie Plate** 15
- Escargot** 9  
herb butter, baguette
- Roasted Bone Marrow** 10  
roasted shallot jam, mushroom salad
- Short Rib and Oxtail Terrine** 10  
arugula, sourdough, fried egg
- Foie Gras Butter and Biscuits** 13  
blueberry jam, parsley, sherry
- King Crab Legs** 14  
citrus aioli, ¼ lb
- Steamed Mussels** 10  
brie, champagne, thyme

## Breads

- Petite Boule** 2
- Rosemary Focaccia** 2
- Cheddar Bacon Muffin** 2

## Raw

- Fresh Oysters** 3 EACH 15 HALF DOZEN  
east & west coast, tobasco mignonette
- Prime Beef Tartar** 11  
CDK sirloin, smoked crème fraiche, tarragon, egg yolk, potato chips
- Tuna Crudo** 9  
olives, grapefruit, tarragon, fermented pepper

## Soups & Salad

- Crab and Avocado** 13  
arugula, sherry gastrique
- Wedge Salad** 9  
aged cheddar, baby romaine, bacon, tomato, buttermilk dressing
- Smoked Trout Caesar** 11  
endive, sourdough croutons, grana padano, roasted grapes
- Kale and Apple Salad** 9  
roasted garlic vinaigrette, cheddar cracker, crushed almonds
- French Onion Soup** 8  
manchego, thyme
- Daily Vegetable Potage** 8

Petite Tower 65

## Seafood Platter

Community Tower 95

## Entrées

- Roasted Chicken** 17  
spicy leg sausage, rye bread, roasted garlic chicken jus
- Sauteed Skuna Bay Salmon** 24  
clams, horseradish, gnocchi, lemon
- Hand-Cut Fettuccine** 10 SMALL 18 LARGE  
beef cheek stroganoff, creminis
- Bouillabaisse** 25  
clams, mussels, bay scallop, smoked tomato gulf prawns, sea beans
- Double Cheeseburger** 16  
one year cheddar, pickles, lettuce, red onion, house cut frites
- Whole Roasted Market Fish** 28  
fennel, charred onion, chickpea, lemon

## Steaks & Chops

- Steak Frites** 23  
CDK skirt steak, jus, house cut frites
- Filet Mignon Au Poivre** 25/30/35  
thyme, peppercorns, celery root
- Dry Aged 16oz Ribeye** 33  
pommes puree, natural jus, caramelized shallot
- Grilled 24oz Porterhouse** 61  
preserved lemon béarnaise, roasted mushrooms and lentils
- Bone-In Short Rib** 27  
crescenza risotto, caper and balsamic reduction
- Berkshire Tomahawk Pork Chop** 29  
peach mostarda, habanero, broccolini

*prime beef • locally sourced*

## Sides

- Mashed Potatoes** 8  
boursin, chive
- Roasted Cauliflower** 8  
gruyere, breadcrumbs
- Creamed Spinach** 8  
smoked garlic
- Grilled Carrots** 8  
parsley pistou
- Roasted Mushrooms** 8  
crispy shallots, steak jus
- Hand Cut Frites** 8  
ketchup, aioli