

Appetizers

Wings

Your choice of honey, garlic buffalo or mango Habenero. Served with Gorgonzola ranch dressing **9**

Kreuz Market Smoked Jalapeno Sausage

The perfect addition to your meal **6**

Deep Fried Brussels Sprouts

Served with shaved Parmesan and a balsamic glaze. **9**

General Tso's Calamari

Crispy fried calamari tossed in a spicy Asian glaze. **9**

Smoked Brisket Poutine

House smoked brisket served on sweet potato fries, with cheddar cheese curds and a rich gravy. **11**

Gorgonzola Garlic Bread

Topped with roasted red peppers. **8**

Salads

Caesar

Crisp Romaine lettuce tossed with our house made Caesar dressing, croutons and Parmesan cheese. Topped with a Parmesan crisp. **8**

Equinox Farms

Baby greens with spicy candied pecans, goat cheese and pear. Finished with a vanilla bean vinaigrette. **8**

Tavern Salad

Mixed greens, tomato, red onion, cucumber & carrots. Choice of Honey Balsamic Dressing or Gorgonzola Ranch **3.50**

Wood Fired BBQ

Smoked Meats by the 1/2 pound

Served *ala carte*.

Pulled Pork **11**

Sliced Brisket **14**

BBQ Plates

All our BBQ plates come with cornbread and your choice two sides; Mexican street corn salad, red potato salad, pit beans, mac & cheese, slaw, collards, pickled red onion and cucumber salad. Additional sides **3**

Pulled Pork Plate **17**

Sliced Brisket Plate **20**

St. Louis Rib Plate
1/2 Rack **18** Full Rack **27**

Ribs + 1
1/4 rack of ribs and your choice of pulled pork or smoked brisket **20**

The Original
One of each of the meats, along with four sides & cornbread **26**

We Smoke Only Fresh Meats Using
Locally Sourced Oak for 8 to 18 Hours.

Because of the low & slow method we use,
occasionally some items will not be available.

All our rubs & sauces are homemade and gluten free.

There is a plate charge of **\$5** for shared entrees

Before placing your order please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, shellfish or seafood may increase your risk of food borne illness.

Entrées

Grilled Faroe Island Salmon

*Accompanied by apples & caramelized onions, drizzled with apple cider butter sauce. Served with rosemary mashed potato. **23***

Chicken & Wild Mushroom Risotto

*Tender pieces of chicken sautéed with wild mushrooms and bacon then tossed with a Parmesan risotto. **18***

Shrimp and Scallop Marchase

*Scallops, shrimp and spinach sautéed in a tomato, garlic cream sauce with a splash of Marsala wine. Served over fettuccine **23***

Pasta Jambalaya

*Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells. **21***

Bacon Cheddar Burger

With aged cheddar cheese, apple wood smoked bacon, lettuce, tomato, red onion. Served with our hand cut fries. **13.50***

Mt. Tom Burger

With sautéed wild mushrooms, caramelized onions and Swiss cheese. Served with our hand cut fries. **13.50***

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Tavern on the Hill

100 Mountain Rd

Easthampton MA

413-493-1700

www.tavernonline.com

SIDES	PINT	QUART	½ PAN	FULL PAN
<i>Feeds Approximately</i>	2-4	4-6	10-15-	25-30
Slaw (gf, v)	8.50	16	28	48
Pit Beans (gf, v)	8.50	16	28	48
Mac & Cheese (v)	9.50	18	30	50
Cucumber Salad (gf, ve)	8.50	16	28	48
Collards (gf)	8.50	16	28	48
*BBQ Sauces (gf)	6	10		

Smoked Meats (all meats EXCEPT sausage are gf)

St. Louis Ribs ½ rack 13- Full rack 23-

Brisket 28- per pound

Pulled Pork 22- per pound

Smoked Jalapeno Sausage sold by the piece 5-each

Corn Bread sold by the piece 1.25each

* **House Q-** Sweet tomato based with maple syrup and brown sugar

Carolina Gold-Mustard based with a nice vinegar kick

Pig Glaze- Tomato based, starts sweet builds to a nice heat.

Due to market volatility meat prices may change without notice please inquire when ordering