

Tavern on the Hill [www.tavernonline.com](http://www.tavernonline.com) 413-493-1700

## **3 Courses for 25\$**

**Choose an App,**

**Entree & Dessert**

**all for only \$25.00**

### **Appetizers**

#### **French Onion Soup**

Topped with Swiss cheese and a garlic crouton **6-**

#### **Tavern Mussels**

PEI mussels in a roasted garlic cream sauce topped with matchstick potatoes **11-**

#### **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. **10**

#### **Smoked Brisket Poutine**

House smoked brisket served on sweet potato fries, with cheddar cheese curds and a rich gravy. **10**

#### **Gorgonzola Garlic Bread**

Topped with roasted red peppers. **8**

**Wings** Choice of honey-garlic buffalo or house Q **9**

### **Salads**

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

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

**Warm Beet Salad** Beets, carrot, red pepper over greens with oranges. Finished with a warm gorgonzola cream sauce

### **Wood Fired BBQ ala cart**

Smoked Meats by the 1/2 pound served ala carte.

Pulled Pork **11**

Sliced Brisket **14**

½ Rack St. Louis Ribs **13** Full Rack St Louis Ribs **23**

### **BBQ Plates**

All our BBQ plates come with cornbread and your choice two sides; **pit beans, mac & cheese, slaw, collards, pickled red onion and cucumber salad, & Mexican street corn salad.** Additional sides **4-**

**Pulled Pork Plate** ~11oz serving of Eastern Carolina style pulled pork **17**

**Sliced Brisket Plate** ~11oz serving of beef brisket seasoned with salt & pepper **23**

**St. Louis Rib Plate**~ Seasoned with our house made rub your choice of 1/2 Rack **18** or Full Rack **27**

**Ribs + One**~1/4 rack of ribs and your choice of pulled pork or smoked brisket **21**

**Double Meat Plate**~ Brisket & pulled pork with 2 sides and cornbread **23**

**The Original**~ Pulled Pork, Brisket & Ribs served with Mac & Cheese Collards, Slaw, & Pit Beans **28**

### **Entrées**

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

**Pumpkin & Butternut Squash Tortellacci** ~Sautéed in brown butter with shallots. Served with spinach, dried cranberries, parmesan cheese and an amaretto cream sauce **18**

**Grilled Faroe 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 Marchase** ~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**

Before placing your order inform your server if any person in your party has a food allergy. Consuming raw or under cooked meats, shellfish or seafood may increase your risk of food born illness.

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Choose an App, Entree & Dessert all for only \$25.00

### Appetizers

#### **French Onion Soup**

Topped with a garlic crouton and Swiss cheese

#### **Tavern Mussels**

PEI mussels in a roasted garlic cream sauce topped with matchstick potatoes

**Deep Fried Brussels Sprouts** Served with shaved Parmesan and a balsamic glaze.

**General Tso's Calamari** Crispy fried calamari tossed in a spicy Asian glaze.

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

**Gorgonzola Garlic Bread** Topped with roasted red peppers.

**Wings** Choice of honey-garlic buffalo or House Q

**Caesar** Crisp Romaine lettuce tossed with our house made Caesar dressing, croutons, and Parmesan cheese

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

**Warm Beet Salad** Beets, carrot, red pepper over greens with oranges. Finished with a warm gorgonzola cream sauce

### Entree

**Pumpkin & Butternut Squash Tortellacci** ~Sautéed in brown butter with shallots. Served with spinach, dried cranberries, parmesan cheese and an amaretto cream sauce

**Grilled Faroe Salmon**~ Accompanied by apples & caramelized onions, drizzled with apple cider butter sauce. Served with rosemary mashed potato

**Chicken & Wild Mushroom Risotto** ~ Tender pieces of chicken sautéed with wild mushrooms and bacon then tossed with a Parmesan risotto

**Shrimp Marchase** ~Shrimp and spinach sautéed in a tomato, garlic cream sauce with a splash of Marsala wine. Served over fettuccine

**Pasta Jambalaya** ~ Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells

### Dessert

**Blondie Sundae** Warm chocolate chip, walnut blondie, vanilla ice cream, chocolate sauce

**Chocolate Peanut Butter Pie** Chocolate crust with rich creamy peanut butter filling

**Chocolate Mousse** Served with whipped cream and chocolate shavings

**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