

Appetizers**Tavern Mussels**

PEI mussels in a garlic cream sauce with matchstick potatoes 11

French Onion Soup

Topped with a garlic crouton and Swiss Cheese 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. 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

Your choice of our house Q sauce or our Honey, Garlic Buffalo sauce 8

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 8

Desserts**Chocolate Mousse 6**

Served with whipped cream

Lemon Cheesecake 6

Shortbread cookie crust & a raspberry sauce.

Blondie Sundae 6

Warm walnut, chocolate chip blondie with vanilla Ice cream, chocolate & caramel sauce

Chocolate PB Pie 6

Rich PB with a chocolate crust

Carrot Cake 6

With walnuts and golden raisins

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.

Wood Fired BBQ ala cart

Due to the volatile meat market prices we have had to raise the price of a few of our items, we closely monitor the markets and as things settle down we will adjust accordingly. Thank you for understanding.

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

Pulled Pork 11

Sliced Brisket 14

½ Rack St. Louis Ribs 15 Full Rack St Louis Ribs 25

BBQ Plates

All our BBQ plates come with cornbread and your choice two sides; **pit beans, mac & cheese, slaw, collards, pickled cucumber, & 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 19 or Full Rack 28

Ribs + One~1/4 rack of ribs and your choice of pulled pork or smoked brisket 22

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 29

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 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

Tavern on the Hill

100 Mountain Rd

Easthampton MA

413-493-1700

www.tavernonline.com

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

Smoked Meats

St. Louis Ribs ½ rack 15- Full rack 25-

Brisket 24- per pound

Pulled Pork 18- per pound

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