Appetizers
Tavern Mussels
PEI mussels in a garlic cream sauce with matchstick potatoes 12
French Onion Soup
Topped with a garlic crouton and Swiss Cheese 7
Gorgonzola Garlic Bread
Topped with roasted red peppers 9
Deep Fried Brussels Sprouts
Served with shaved Parmesan and a balsamic glaze. 12
Smoked Brisket Poutine
House smoked brisket served on sweet potato fries, with cheddar cheese curds and a rich gravy. 13
Wings
Your choice of our House Q sauce or our Honey, Garlic Buffalo sauce 13
Basket Of Cornbread
4 pieces of our cornbread 6
Salads
Caesar
Crisp Romaine lettuce tossed with our house made Caesar dressing, croutons, and Parmesan cheese. 10
Equinox Farms
Baby greens served with spicy candied pecans, goat cheese and pear. Finished with a vanilla bean vinaigrette. 10
Warm Beet Salad
Beets, carrot, red pepper over greens with oranges. Finished with a warm Gorgonzola cream sauce 11
Desserts
Chocolate Mousse
7
Flavored with brandy & dark chocolate. Served with whipped cream
Seasonal Cheesecake
7
Ask your server what tonights offering is.
Blondie Sundae
7
Warm walnut, chocolate chip blondie with vanilla Ice cream, chocolate & caramel sauce
Chocolate PB Pie
7
Rich PB with a chocolate crust
Carrot Cake
7
With cream cheese frosting, walnuts and golden raisins

Wood Fired BBQ ala carte
Smoked Meats by the 1/2 pound served ala carte.
Pulled Pork 14
Sliced Brisket 16
½ Rack St. Louis Ribs 22 Full Rack St Louis Ribs 34

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 6-
Pulled Pork Plate ~14oz serving of Eastern Carolina style pulled pork 20
Sliced Brisket Plate ~11oz serving of beef brisket seasoned with salt & pepper 29
St. Louis Rib Plate~ Seasoned with our house made rub your choice of 1/2 Rack 26 or Full Rack 38
Ribs + One~1/4 rack of ribs and your choice of pulled pork or smoked brisket 27
Double Meat Plate~ Brisket & pulled pork with 2 sides and cornbread 27
The Original~ Pulled Pork, Brisket & Ribs served with Mac & Cheese, Collards, Slaw, & Pit Beans 35

Entrées
There is a plate charge of $5 for shared entrees
Pumpkin & Butternut Squash Tortellacci ~Sauteed in brown butter with shallots. Served with spinach, dried cranberries, parmesan cheese and an amaretto cream sauce 20
Grilled Salmon~ Accompanied by apples & caramelized onions, drizzled with apple cider butter sauce. Served with rosemary mashed potatoes 27
Chicken & Wild Mushroom Risotto ~ Tender pieces of chicken sautéed with wild mushrooms and bacon then tossed with a Parmesan risotto. 22
Shrimp Marchase ~ Shrimp and spinach sautéed in a tomato, garlic cream sauce with a splash of Marsala wine. Served over fettuccine 25
Pasta Jambalaya ~ Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells. 25
Bacon Cheddar Burger ~ With aged cheddar cheese, apple wood smoked bacon, lettuce, tomato, red onion. Served with our hand cut fries. 15.50
Mt. Tom Burger ~ With sautéed wild mushrooms, caramelized onions and Swiss cheese. Served with our hand cut fries. 15.50

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.
Tavern on the Hill
100 Mountain Rd
Easthampton MA
413-493-1700
www.tavernonline.com

<table>
<thead>
<tr>
<th>SIDES</th>
<th>PINT</th>
<th>QUART</th>
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<tbody>
<tr>
<td>Feeds Approximately</td>
<td>2-4</td>
<td>4-6</td>
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<tr>
<td>Slaw (gf, v)</td>
<td>8.50</td>
<td>16</td>
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<tr>
<td>Pit Beans (gf, v)</td>
<td>8.50</td>
<td>16</td>
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<tr>
<td>Mac &amp; Cheese (v)</td>
<td>9.50</td>
<td>18</td>
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<tr>
<td>Cucumber Salad (gf, ve)</td>
<td>8.50</td>
<td>16</td>
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<tr>
<td>Collards (gf)</td>
<td>8.50</td>
<td>16</td>
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Smoked Meats
St. Louis Ribs ½ rack 22- Full rack 34-
Brisket 32 -per pound
Pulled Pork 28- per pound
Corn Bread sold by the piece 1.50 each

16oz Bottle of sauce 8.50
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