

**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 tonight's 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** ~Sautéed 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***

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

**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 1.50each

**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