

**Appetizers****Tavern Mussels**

PEI mussels in a garlic cream sauce with matchstick potatoes **12.50**

**French Onion Soup**

Topped with a garlic crouton and Swiss Cheese **7.25**

**Gorgonzola Garlic Bread**

Topped with roasted red peppers **9.25**

**Deep Fried Brussels Sprouts** Served with shaved Parmesan and a balsamic glaze. **12.50**

**Smoked Brisket Poutine**

House smoked brisket served on sweet potato fries, with cheddar cheese curds and a rich gravy. **13.50**

**Wings**

Your choice of our House Q sauce or our Honey, Garlic Buffalo sauce **13.50**

**Basket Of Cornbread**

4 pieces of our cornbread **6.25**

**Salads**

**Caesar** Crisp Romaine lettuce tossed with our house made Caesar dressing, croutons, and Parmesan cheese. **10.50**

**Equinox Farms** Baby greens served with spicy candied pecans, goat cheese and pear. Finished with a vanilla bean vinaigrette. **10.50**

**Warm Beet Salad** Beets, carrot, red pepper over greens with oranges. Finished with a warm Gorgonzola cream sauce **11.50**

**Desserts****Chocolate Mousse 7.25**

Flavored with brandy & dark chocolate. Served with whipped cream

**Seasonal Cheesecake 7.25**

Ask your server what tonight's offering is.

**Blondie Sundae 7.25**

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

**Chocolate PB Pie 7.25**

Rich PB with a chocolate crust

**Carrot Cake 7.25**

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 **14.75**

Sliced Brisket **16.75**

½ Rack St. Louis Ribs **23** Full Rack St Louis Ribs **35.5**

**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 **6.25**

**Pulled Pork Plate** ~14oz serving of Eastern Carolina style pulled pork **20.75**

**Sliced Brisket Plate** ~11oz serving of beef brisket seasoned with salt & pepper **30**

**St. Louis Rib Plate**~ Seasoned with our house made rub your choice of 1/2 Rack **26** or Full Rack **39.50**

**Ribs + One**~1/4 rack of ribs and your choice of pulled pork or smoked brisket **28**

**Double Meat Plate**~ Brisket & pulled pork with 2 sides and cornbread **28**

**The Original**~ Pulled Pork, Brisket & Ribs served with Mac & Cheese, Collards, Slaw, & Pit Beans **36.25**

**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 **20.75**

**Grilled Salmon**~ Accompanied by apples & caramelized onions, drizzled with apple cider butter sauce. Served with rosemary mashed potatoes **28**

**Chicken & Wild Mushroom Risotto** ~ Tender pieces of chicken sautéed with wild mushrooms and bacon then tossed with a Parmesan risotto. **23**

**Shrimp Marchase** ~ Shrimp and spinach sautéed in a tomato, garlic cream sauce with a splash of Marsala wine. Served over fettuccine **26**

**Pasta Jambalaya** ~ Chicken, shrimp, tasso and andouille sautéed with spinach in a spicy tomato sauce tossed with shells. **26**

**Bacon Cheddar Burger** ~ With aged cheddar cheese, apple wood smoked bacon, lettuce, tomato, red onion. Served with our hand cut fries. **16.25**

**Mt. Tom Burger** ~ With sautéed wild mushrooms, caramelized onions and Swiss cheese. Served with our hand cut fries. **16.25**

*MENU PRICES REFLECT NON CASH PRICING. 4% DISCOUNT OFFERED FOR CASH SALES*

*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 23-                      Full rack 35.50  
Brisket                      33.50 -per pound  
Pulled Pork            29.50- 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