

Appetizers

- Tavern Mussels** 11
PEI mussels in a garlic cream sauce with matchstick potatoes
- French Onion Soup** 7
Topped with a garlic crouton and Swiss Cheese
- Gorgonzola Garlic Bread** 9
Topped with roasted red peppers
- Deep Fried Brussels Sprouts** 11
Served with a spicy remoulade sauce
- Smoked Brisket Poutine** 12
House smoked brisket served on sweet potato fries, with cheddar cheese curds and a rich gravy
- Wings** 12
House smoked, with a dry rub. Served tossed in your choice of House Q, Honey Garlic Buffalo sauce, or plain.
- Basket Of Cornbread** 6
4 pieces of our cornbread

Salads

- Caesar** 10
Crisp Romaine lettuce tossed with our house made Caesar dressing, croutons, and Parmesan cheese.

- Equinox Farms** 10
Baby greens served with spicy candied pecans, goat cheese and pear. Finished with a vanilla bean vinaigrette.

- Warm Beet Salad** 11
Beets, carrot, red pepper over greens with oranges. Finished with a warm Gorgonzola cream sauce.

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 cart

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

Pulled Pork 12

Sliced Brisket 15

½ Rack St. Louis Ribs 22 Full Rack St Louis Ribs 32

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 ~12oz serving of Eastern Carolina style pulled pork 21

Sliced Brisket Plate ~12oz serving of beef brisket seasoned with salt & pepper 28

St. Louis Rib Plate~ Seasoned with our house made rub your choice of 1/2 Rack 25 or Full Rack 36

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 33

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 21

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 24

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

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

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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 32-
Brisket 30 -per pound
Pulled Pork 24- 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