

# Tavern

6330'

## LUNCH MENU

### *Shared Plates*

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#### CRAB CAKES

Spicy southern slaw, fried jalapeño, florentine hollandaise

#### FRIED CALAMARI

Deep fried with red onions and served with lemon garlic aioli and chipotle marinara

#### ROASTED CAULIFLOWER BITES

Spicy glaze with a trio of dipping sauces

#### LOADED TOAST

Grilled asparagus, miso butter, poached hen egg, prosciutto, Togarashi, garlic bread

#### CAPRESE FLATBREAD

Confit plum tomato, burrata cheese, basil, shaved radish, balsamic reduction

## *Salads*

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#### TAVERN SALAD

Bentley Ranch grilled tenderloin, artisan greens, radish sprout, hen egg, smoked cheddar, tomato, creamy Italian dressing

#### ICEBERG WEDGE

Smoked Applewood bacon, cherry tomatoes, and balsamic red onions, Point Reyes blue cheese dressing and crumbles

#### BLOOMSDALE SPINACH

Grilled chicken breast, candied pecan, pickled feta, apple sticks, champagne vinaigrette

#### DINO KALE CAESAR

Shaved parmesan, lemon, walnuts, classic caesar dressing



NORTHSTAR  
CALIFORNIA



## Soups

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### **TOMATO BISQUE**

Cracked black pepper and EVOO | 8 cup / 12 bowl

### **HOUSE BISON CHILI**

Black beans, Crème fraiche, green onions and pecorino | 8 cup / 12 bowl

## Entrées

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### **TAVERN BURGER**

1/2 lb Wagyu beef, pastrami, Swiss, artisan greens, tomato, onion,  
horseradish cream sauce on a challah bun

### **VEGGIE BURGER**

Hummus spread, artisan greens, tomato, onion on challah bun

### **PORTOBELLO BURGER**

hummus spread, artisan greens, tomato, onion on Udis  
gluten-free bread

### **HOUSE OF REUBEN**

Brown ale-braised corned beef, swiss, sauerkraut, and Russian  
dressing on marble rye

### **PRESSED TURKEY MELT**

Brie, pear, bacon, arugula, steak tomato, whole grain honey mustard  
on focaccia bread

### **B.L.T.A**

Smoked applewood bacon, avocado spread, lettuce, steak tomato on  
sliced wheat bread

### **HOUSE-MADE FALAFEL**

Garlic dill sauce, tomato, artisan greens, red onion, hummus,  
cucumber, naan bread

### **BUDDHA BOWL**

Black bean salsa, curry quinoa, avocado, tomato, radish, sweet  
peppers, artisan greens  
Add chicken

### **MAHI TACOS**

Scarlet kale, banana pepper, tomato onion relish, cilantro crème  
fraiche on flour tortillas

Tavern 6330' embraces a sustainable approach to local agriculture and dining. We focus on seasonality & quality to provide a unique farm-to-table experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity for all parties of 6 or more



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