



## Tavern Menu

### BABY GREENS 7/10

Cucumber, tomato, house vinaigrette

Add Grilled Chicken, Crispy Chicken, Jumbo Shrimp, or Hanger Steak \$9

### FRIED OYSTERS 15

Buttermilk battered, pickled red onion Guinness aioli

### ARTISAN FISH & CHIPS 17

Harpoon hard cider batter, turmeric cabbage slaw  
pickled vegetable tartar

### MAINE MUSSELS 13

Cous cous, soppressata, fennel  
saffron broth, grilled flatbread

### ARTISAN VEGGIE BURGER 13

Grafton cheddar, chipotle goat cheese  
baby green salad

### VENISON BURGER 14

House maple barbeque, crispy onions  
Bailey Hazen blue cheese, country fries

### ADAMS FARM GRASS FED BURGER 14

Grafton smoked cheddar, house made pickles  
Heirloom tomato, country fries

### CHICKEN AND FOIE GRAS MEATBALLS 20

Anson Mills Rice Grits and Heirloom Tomato Glaze

### HOUSE MADE CAVATELLI 22

Spicy chickpeas, kale, cherry tomatoes  
Big Picture Farm goat cheese

### ARTISAN HANGER STEAK 28

Sweet-sour shallot sauce, spicy farm greens  
horseradish cream, truffle-country fries

## Bites

MIXED NUTS and SEEDS	6
HOMEMADE PICKLES	5
FLATBREAD with PESTO	7
WARM ROSEMARY CITRUS OLIVES	5
CHICKEN LIVER PATÉ	12
CHARCUTERIE SELECTION	14
LOCAL CHEESE SELECTION	12/17

ARTISAN



## ARTISAN SIGNATURE COCKTAILS

<b>Mojito</b>	11
Silver Rum, mint leaves, simple syrup, lime juice, and club soda. Ask about additional flavors to brighten up your mojito!	
<b>Summer Thyme Lemonade</b>	10
Vodka, Lavender-Thyme simple syrup, and lemon juice.	
<b>Blueberry Whiskey Buck</b>	12
Whiskey, ginger beer, lemon, and fresh blueberries.	
<b>Garden Gimlet</b>	11
Gin, lemon juice, simple syrup, basil, and strawberries.	
<b>Tequila Razzle</b>	13
Silver Tequila, raspberry liqueur, lime juice, and fresh raspberries.	
<b>Kir Royale</b>	10
Traditional Kir Royale with our house prosecco and crème de cassis!	