

North Plank Road Tavern

Burrata - 14

*basil, extra virgin olive oil
balsamic, basil & garlic toast points*

Cheese Plate - 16

*selection of cheese
w/ cornichons, apple & fig*

Charcuterie Board - 20

*selection of cured meats,
cheese & crostini*

Organic PEI Mussels - 14

w/herbs, white wine, butter, lemon

Beet Terrine - 13

*marinated beets, peppered goat cheese,
beet reduction & beet mousse*

Harvest Salad - 13

*field greens, apples, cucumber, red onion, carrot,
pickled red & gold beets, fig & balsamic dressing*

Caesar Salad - 12

*romaine, lemon, parmesan, croutons, anchovies
add house smoked shredded chicken +6*

Spinach Salad - 12

*baby spinach, dried cherries,
feta w/sherry vinaigrette*

Irish Onion Soup – 9

Classic French Onion, with Wexford Irish Cheddar

Soup du Jour - 9

Faroe Island Salmon sur Planche - 28

oven roasted on a cedar plank w/EVOO, dill, mashed potatoes, green beans

Braised Pork Shoulder – 28

w/ mashed potatoes, roast vegetables, and balsamic reduction

Campanelli Farms Crispy Skin Chicken Breast - 28

wild mushroom ragout, green beans, mashed potatoes & roast chicken jus

Shrimp Pasta – 32

lemon, garlic, parsley, sautéed tomato, chives

Pan Seared NY Strip Steak - 36

red wine, scalloped potatoes, broccoli rabe

Red Wine Braised Angus Short Ribs - 30

tricolor carrots, sautéed spinach, mashed potatoes

Fresh Pasta Carbonara Style - 26

fresh pasta w/ house smoked chicken carbonara style

Vegetarian Pasta- 24

linguine, sage, butternut squash, spinach, vegetable stock, brown butter

Crème Brûlée - 10

*vanilla bean custard
hard caramelized sugar crust*

Affogato – 8

*vanilla ice cream &
double shot espresso*

Chocolate Mousse - 8

*Belgian dark chocolate
mousse w/ whipped cream*

Vanilla Ice Cream – 6

two scoops

Mixed Berries-8

w/ whipped cream

Homemade Tiramisu - 10

*classic coffee flavored
Italian dessert*

Not Your Father's Float

*5.9%ABV root beer **11**
Stewart's Root Beer **9***