

North Plank Road Tavern

Burrata – 14 gf

*extra virgin olive oil, balsamic,
tomato, greens*

Char-Crudités Board - 20 gfo

*chef's selection of cured and house smoked
meats, cheeses, nuts, veggies, & crostini*

Beet Root Carpaccio – 13 gf

*marinated beets, peppered goat cheese,
toasted pistachio, and arugula*

Harvest Salad – 13 gf

*arugula, apple, dried cherries, goat cheese,
candied nuts, & a mustard-seed vinaigrette*

Caesar Salad – 13 gf

*romaine, parmesan flakes, chickpea croutons,
shaved champagne-cured egg yolk, with a
traditional Caesar dressing
add house smoked shredded chicken +6*

Irish Onion Soup – 10 gfo

Classic French Onion, w/ Wexford Irish Cheddar

Soup du Jour

Faroe Island Salmon sur Planche – 30 gf

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

Campanelli Farms Crispy Skin Chicken Breast – 30 gf

w/ mushroom cream sauce, green beans, & mashed potatoes

Filet Mignon Au Poivre – 45 gf

fresh cut filet mignon w/ au poivre sauce, pave potatoes & sautéed spinach

Red Wine Braised Angus Short Ribs – 36 gf

w/ carrots, sautéed spinach, mashed potatoes

Fresh Pasta Carbonara Style – 28 gfo

fresh Bivona's Simply Pasta w/ peas and house smoked chicken carbonara style

Sweet Potato Gnocchi – 28 v

w/ broccoli rabe & tomato, in a sage meunière (brown butter) sauce

Crème Brûlée - 12 gf

*vanilla bean custard
hard caramelized sugar crust*

Chocolate Mousse-10

*gfo Belgian dark chocolate
mousse w/ whipped cream*

Bread Pudding - 10

*w/ Cara-Sel Salted Caramel
and Candied Bacon*

Affogato – 10 gf

*vanilla ice cream &
double shot espresso*

Vanilla Ice Cream – 6 gf

two scoops

Wacky Cake – 10

*Depression Era recipe
w/ whipped cream & Carasel*

NY Style Cheesecake - 10

*graham cracker, berries,
whipped cream*

Not Your Father's Float

*5.9%ABV root beer 12
Stewart's Root Beer 10 gf*

gf - gluten free

gfo- gluten free option

v- vegetarian

we respectfully ask that all cell phones are silenced and not used in the restaurant