

North Plank Road Tavern

Burrata – 14 gfo
*extra virgin olive oil, balsamic,
tomato, greens, crostini*

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 spinach*

Caesar Salad – 13 gfo
*romaine, parmesan flakes, croutons,
traditional Caesar dressing
add house smoked shredded chicken +6*

Autumn Salad – 13 gf
*mesclun greens, roasted butternut squash,
candied walnuts, blue cheese, dried cherries,
smoky apricot vinaigrette*

Butternut Bisque – 10 gf

Soup du Jour

Pan Seared Faroe Island Salmon – 30 gf
w/ leeks, broccoli rabe, dill, & lemon beurre blanc, w/ mashed potatoes

Jumbo Sea Scallops Coquilles St. Jacques – 39 gf
w/ fried polenta & haricot verts

Campanelli Farms Crispy Skin Chicken Breast – 30 gf
w/ mushroom cream sauce, green beans, & mashed potatoes

Filet Mignon Au Poivre – 49 gf
fresh cut filet mignon w/ au poivre sauce, rosemary garlic fingerling potatoes & sautéed spinach

Red Wine Braised Angus Short Ribs – 39 gf
w/ carrots, sautéed spinach, mashed potatoes

Fresh Pasta Carbonara Style – 28 gfo
fresh Bivona's Simply Pasta w/ peas, prosciutto, and house smoked chicken carbonara style

Pasta Primavera – 28 v, gfo
fresh Bivona's Simply Pasta, w/ yellow squash, broccoli rabe, & cherry tomatoes, in a tomato broth

Crème Brûlée - 12 gf
*vanilla bean custard
hard caramelized sugar crust*

Affogato – 10 gf
*vanilla ice cream &
double shot espresso*

NY Style Cheesecake - 10
berries, whipped cream

Chocolate Mousse-10 gfo
*Belgian dark chocolate mousse
w/ whipped cream*

Vanilla Ice Cream – 6 gf
two scoops

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 cell phones are silenced in the restaurant