North Plank Road Tavern

Burrata – 14 gfo

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

Cheese Plate – 16 gfo

selection of cheese w/cornichons, apple & fig

Charcuterie Board - 20 gfo

selection of cured meats, cheese & crostini

Shrimp Cocktail – 14 gf

with house made cocktail sauce

Beet Terrine – 13 gf

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

Harvest Salad – 13 gf

field greens, apple, cucumber, red onion, carrot, pickled beets, fig & balsamic vinaigrette

Not Your Typical Caesar Salad – 12 gfo

romaine, candied walnuts, cran-raisins, parmesan with a traditional Caesar dressing add house smoked shredded chicken +6

Irish Onion Soup – 9 gf

Classic French Onion, with Wexford Irish Cheddar

Soup du Jour - 9

Faroe Island Salmon sur Planche – 28 gf

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

Braised Pork Shoulder – 28 gf

w/ mashed potatoes, roasted vegetables, and balsamic reduction

Campanelli Farms Crispy Skin Chicken Breast – 28 gf

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

Shrimp Pasta – 32 gfo

lemon, garlic, parsley, sautéed tomato, chives

Filet Mignon Au Poivre – 43 gf

8 oz. fresh cut filet mignon w/ port wine demi au poivre sauce, potatoes au gratin & creamed spinach

Red Wine Braised Angus Short Ribs – 34 gf

w/ carrots, sautéed spinach, mashed potatoes

Fresh Pasta Carbonara Style – 26 gfo

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

Coconut Curry – 26 v, gf

w/root vegetables and a coconut lime rice

Crème Brûlée - 10 gf

vanilla bean custard hard caramelized sugar crust

Affogato – 9 gf

vanilla ice cream & double shot espresso **Chocolate Mousse-9** gfo

Belgian dark chocolate mousse w/ whipped cream

Vanilla Ice Cream – 6 gf two scoops

Bread Pudding - 10

w/ Cara-Sel Salted Caramel and Candied Bacon

Not Your Father's Float

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

gf - gluten free

gfo – gluten free option

v - vegan