

Iron Tail

TAVERN

Pumpkin Chili Beef, pumpkin, winter squash, beans	\$10
Butternut Squash Soup Cortland apple, sage, delicata squash	\$9
Acorn Squash Salad Draudt's Farm greens, pomegranate, herbs, maple glaze mixed nuts	\$12
Grilled Romaine Salad Sweet pepper vinaigrette, egg, boquerones, reggiano	\$14
Raw Oysters	<i>each</i> \$3
Fresh selection {changes daily}, house mignonette	<i>half dozen</i> \$15
Crispy Potatoes Thyme, Parmigiano Reggiano 24 month, lemon garlic aioli	\$9
House Made Pasta Seasonal ingredients prepared daily	\$18
Iron Tail Burger Fontina, bourbon bacon-onion jam, garlic aioli, Butterblock brioche roll	\$18
Chicken Confit leg, seared breast, Yager Farm's acorn squash, sweet potato puree	\$26
Halibut Fregola sarda, sweet potato, brown butter Hollandaise	\$32
16 oz Pork Tomahawk Various preparations of apple, cabbage, potato, cauliflower	\$29
Vegan Rainbow quinoa, dall, roasted local root veg, maple-rosemary, channa, roasted sweet potato	\$18
Saragli	\$8
Cheese cake made fresh with Overwinter Coffee	\$8
Local Pumpkin Pie	\$8

On Sundays we Brunch!

*Thank you for your support
as we continue with our
finishing touches!*

*In addition, thank you to our FARM FRIENDS
who truly make this a farm-to-table destination:*
YAGER FARMS · DRAUDT'S FARM · LAVOCAT'S GARDEN

