

menu

SNACKS & STARTER

Whipped Burrata (veg) (L) \$14⁹⁵
Belgioioso stracciatella cheese, sourdough, tapanade vinaigrette, sea salt

Wisconsin's Best Cheese & Charcuterie (L) \$22⁹⁵
chef's selection of meats & cheeses, local preserves, Potter's crackers

Taverne Chips & Dip (veg) \$12⁹⁵
caramelized onion chips, everything spiced creme fraiche

Crispy Korean Cauliflower (veg) \$14⁹⁵
Korean BBQ sauce, sesame seeds, cilantro and lime cream

Grilled Italian Sausage (GF) \$12⁹⁵
broccolini, roasted grapes, pine nuts, pickled golden raisins

Jumbo Shrimp Cocktail (GF) \$21⁹⁵
cocktail sauce & dijonaise

SOUP & SALAD

Creamy Tomato Soup (veg) (L) \$8⁹⁵
fried Wisconsin cheese curds

Heirloom Grain Salad (veg) "Greek Style" \$15⁹⁵
farro, cucumber, cherry tomato, feta cheese & olive vinaigrette

Wood Grilled Beets (veg) (GF) \$14⁹⁵
citrus, crushed pistachio, Greek yogurt & arugula

Kale & Door County Cherry Salad (veg) (GF) (L) \$16⁹⁵
red wine - shallot vinaigrette, pecans, goat cheese

Taverne Caesar \$13⁹⁵
creamy Caesar dressing, Grana Padano, sourdough, breadcrumbs, cured egg yolk

Add a Protein to your Salad:
wood-roasted grilled chicken \$8⁹⁵
wood-roasted herb marinated shrimp \$13⁹⁵

DIETARY KEY

V - vegan **GF** - gluten free
Veg - vegetarian **L** - locally sourced

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

TAVERNE CLASSICS & SANDWICHES

Taverne Fish & Chips \$21⁹⁵
housemade tartar sauce

Chicken Parmesan \$22⁹⁵
crispy heritage chicken breast, Grande fresh mozzarella & pomodoro sauce over spaghetti

Crispy Heritage Chicken Sandwich \$18⁹⁵
parmesan-panko chicken breast, kale slaw, white onion, pickle & Herb's favorite sauce

The Maverick Cheeseburger & Fries \$19⁹⁵
aged Wisconsin cheddar, onion, Herb's favorite sauce, pickle

PASTA

imported Italian DOP semolina pasta

Spicy Rigatoni alla Vodka (veg) \$23⁹⁵
Italian burrata, basil, parmesan
Add a Taverne Italian sausage link \$7⁹⁵

Wood Roasted Shrimp Scampi \$27⁹⁵
slow-roasted tomato, parmesan crisp, extra virgin olive oil

TAVERNE PIZZAS

featuring Grande & Belgioioso WI cheese (L)

Margherita (veg)
fresh mozzarella, tomato confit, parmesan, basil, extra virgin olive oil
\$20⁹⁵

Pepperoni-Sausage
marinara, mozzarella, pepperoni, sausage, romano
\$21⁹⁵

Truffle-Funghi (veg)
fresh mozzarella, ricotta, taleggio, mushrooms, onion, truffle
\$23⁹⁵

Taverne Special
marinara, mozzarella, peppadew, sausage, giardiniera, roasted garlic
\$22⁹⁵

Spicy-Sweet
sweet onion, 'nduja salami, pistachios, burrata, honey
\$23⁹⁵

FROM THE TAVERNE WOOD GRILL

cooked over an open hearth using natural oak

Grilled Chicken & Frites (GF) \$28⁹⁵
salsa verde, chicken sauce & fries

Atlantic Salmon (GF) \$28⁹⁵
sauteed over embers with piperade & capers

NY Strip Steak (GF) \$47⁹⁵
watercress & chimichurri butter

Roasted Cauliflower (veg) (GF) \$21⁹⁵
braised chickpeas & harissa

SIDES

French Fries (veg) (GF) \$5⁹⁵
garlic aioli

The Oven-Roasted Macaroni & Cheese (veg) \$15⁹⁵
four-cheese blend, truffle

Grilled Broccolini (v) (GF) \$8⁹⁵
lemon, garlic & chili

Simple Salad (veg) (GF) \$7⁹⁵
crisp greens, cucumber, tomato, carrot, sherry vinaigrette

Roasted Carrots (v) (GF) \$8⁹⁵
sea salt & olive oil

Worcestershire Glazed Mushrooms \$11⁹⁵
brown butter, romano cheese, herbs

	GLASS	BOTTLE
SPARKLING WINE		
Bisol, "Crede", Prosecco Valdobbiadene, Veneto, Italy N/V	\$16	\$69
Schramsberg Vineyards, Mirabelle Rosé, California N/V	\$14	\$65
WHITE WINE		
Louis Jadot, Chablis, Chardonnay, France 2022	\$15	\$65
Sonoma Cutrer, Chardonnay, California 2022	\$13	\$58
Saracco, Moscato d'Asti, Italy 2022	\$10	\$40
Marco Felluga, "Mongris", Pinot Grigio, Italy 2022	\$12	\$54
Weingut Robert Weil, "Tradition", Riesling, Germany 2021	\$12	\$55
Château La Nerthe, Les Cassagnes Côtes-du-Rhône, Rosé, France 2021	\$9	\$40
Craggy Range, Sauvignon Blanc, New Zealand 2023	\$12	\$54
Jacques Dumont, Sauvignon Blanc, France 2022	\$13	\$38

RED WINE		
Clos Du Val, Cabernet Sauvignon, California 2021	\$30	\$135
Daou, Cabernet Sauvignon, California 2022	\$13	\$58
Canvasback, Red Mountain, Cabernet Sauvignon, Washington 2019	\$16	\$73
Alta Vista Malbec, Mendoza, Mendoza, Argentina 2022	\$8	\$35
Böen, Pinot Noir, California 2022	\$18	\$58
Louis Jadot, Résonance, Pinot Noir, Willamette Valley, Oregon 2021	\$16	\$69
Ridge Three Valleys, Red Blend, California 2021	\$15	\$65
Tenuta di Nozzole, "Riserva", Chianti Classico, Italy 2019	\$14	\$62
Jim Berry Lodge Hill, Shiraz, 2017	\$12	\$54

Aperol Spritz \$10
Lyre's Italian Spritz, Lyre's Sparkling

ZERO PROOF

Pina ColadNA \$8
Cream of Coconut, Pineapple Juice, Lime Juice

Old Fashioned \$14

Russell's Reserve 10 Year, Copper & Kings, WhistlePig PiggyBack Rye, Blackberry, Angostura Bitters

Ruby Waves \$12

New Amsterdam Grapefruit Vodka, St. Germaine, Grapefruit Juice

Rumhattan \$15

El Dorado, Sweet Vermouth, Luxardo Juice, Angostura Bitters

Strawberry Southside \$11

Tanqueray Gin, Strawberry Puree, Lemon, Mint Simple Syrup

Smokey & Sassy \$15

Chili-Infused Cappelletti, Cruz De Fuego Mezcal, Simple Syrup, Lemon, Strega

Fuego Margarita \$10

21 Seed Cucumber and Jalapeno Tequila, Lime Juice, Agave, Solerno, Jalapeno

Espresso Martini \$13

Tito's, Borghetti Espresso Liqueur, Espresso, Simple Syrup

BEER SELECTIONS

Snapping Turtle, Hazy IPA, Eagle Park Brewing Co., WI \$8

Bathtub Brew, Belgian, Eagle Park Brewing Co., WI \$8

Cliff Hanger, Amber, Eagle Park Brewing Co., WI \$8

Spotted Cow, Ale, New Glarus Brewing Co., WI \$8

Mudpuppy Porter, Porter, Central Waters Brewing Co., WI \$7

Bold Berry, Hard Seltzer, Eagle Park Brewing Co., WI \$8

Semi-Sweet Hard Cider, Seattle Cider Company, WA \$9

Bud Light, Lager \$5

Coors Light, Lager \$5

Miller Lite, Pilsner \$5

Stella Artois, Euro Pale Lager, Belgium \$8

Oso, Infectious Groove, Sour \$7

Athletic Brewing, Upside Dawn N/A Golden Ale \$7

DRAUGHT SELECTIONS

Legacy Pils, Pilsner, 3 Sheeps Brewing, WI \$7

Wisconsin Amber, Lager-American Amber/Red Capital Brewery, WI \$6

HAZE IT or LOVE IT, Hazy IPA, Fifth Ward Brewing Co., WI \$7

Fresh Coast, Juicy Pale Ale, 3 Sheeps Brewing, WI \$7

Pretty Good, Amber, Third Space Brewing, WI \$6

Reward, Double IPA, Good City Brewing Co., WI (10 oz) \$9

Dragon's Milk, Bourbon Barrel Stout, New Holland Brewing Co., MI (8 oz) \$8

Downeast Cider, Rotating Cider \$7



← TAVERNE →

ON

WOODLAKE

WOOD FIRED GRILL