



M
E
M
O
R
I
A
L

V
I
L
L
A
G
E
S



R
E
G
U
L
A
R
S

W
E
L
C
O
M
E



TO START

Oysters*
raw | baked | fried
Hamachi Tostada*
pecan, rhubarb, tomatillo

Steak Tartare*
potato rosti, egg yolk, horseradish

Fritto Misto
shrimp, calamari, lemon aioli

Fava Hummus
garlic yogurt, halloumi cheese
za’atar laffa

Country Ham Beignets
benton's ham, ricotta cheese
whole grain mustard

Shortrib Reuben
sauerkraut, russian dressing
gruyere cheese, marbled rye

SOUPS AND SALAD

Duck Gumbo
carolina gold rice, okra

Chilled Corn Soup
poblano, lime crème fraîche, chili oil
blue crab +8

Gem Lettuce Salad
mint, sesame, brioche, parmesan dressing
chicken | fried shrimp | salmon

Heirloom Tomato Salad
pesto, ricotta salata, sourdough
taggiasca olive

PASTAS

Artichoke Ravioli
tomato confit, tarragon, barigoule

Spaghetti Carbonara*
english peas, bacon, black pepper

Cavatelli
blue crab, fresno chili, preserved lemon

ENTREES

Dayboat Scallops
charred corn, chorizo, piquillo pepper
fingerling potatoes

Faroe Island Salmon*
bok choy, coconut rice, green curry

Fried Chicken
peanut butter gravy, mashed potatoes
collard greens

Pork Chop Saltimbocca
basil, benton's ham, lady peas

Roasted Duck*
fregola sarda, escarole, cherry
Steak Frites*
8oz hanger, fries, au poivre vert

Tavern Burger*
dry-aged beef, cheddar cheese
tomato, house pickles
french fries

Family Roasted Chicken

half bird | 55
whole bird | 75

potatoes au gratin
sautéed spinach
asparagus
zucchini & Shishito
chicken jus

STEAKS*

8oz. Filet Mignon

12oz. Striploin

16oz. Ribeye

Sauces: Au Poivre Vert, Bearnaise
Horseradish Cream

SIDES

Mashed Potatoes
French Fries
Spinach, Creamed or Sautéed
Parmesan Risotto
Succotash
Zucchini & Shishito

In Partnership with



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.