### Starters

**Cheese & Charcuterie Board** 27.99  
artisan cheeses, meats, gherkin, fruits, nuts, veggies and crackers  
*Deviled Eggs* 8.79  
with whipped Dijon aioli mousse  
**Roasted Local Beets** 10.99  
with Crow’s Dairy “quark”, chive, and local greens  
**Tomato Bisque** 8.79  
**Iron Chef America™ Soup** 8.79  
apple and celery root with white cheddar cap  
*Iron Chef America Win, Mark Tarbell vs Cat Cora*

### Salads

**Avocado & Grapefruit Salad** 15.39  
with bibb lettuce and Arizona honey-citrus vinaigrette  
**Field Green Salad** 12.99  
mixed field greens with shallot vinaigrette  
**Mixed Greens Salad** 12.99  
with candied pecans, grapes, Crow’s Dairy goat cheese and sour cherry vinaigrette  
**The Wedge** 10.99  
Iceberg lettuce, bacon, tomato, egg, bleu cheese dressing  
**Kale Caesar** 11.99  
with Parmesan and cornbread croutons

### Burgers

**The American Classic** 22.99  
Premium beef double burger, secret sauce, American cheese, with fixings  
**Grilled Turkey Burger** 16.49  
it’s a housemade turkey patty with bacon and tomato  
**Patty Melt on Rye** 15.39  
premium beef burger, American cheese, roasted onions, thousand island dressing, rye bread

### Sandwiches

**Add Kettle Chips +5.49**  
**Grilled Cheese & Tomato Bisque** 18.49  
with white cheddar & organic tomato bisque  
**Crispy Chicken Lettuce Wrap** 16.49  
with fresh slaw & sweet chili vinaigrette  
**The Best BLT in Phoenix** 19.49  
crispy bacon, lettuce, tomato, secret sauce, challah bread

### Tacos

**Spice-Rubbed Steak** 9.99  
**Grilled Rock Shrimp** 9.99  
**Chipotle Marinated Chicken** 6.59  
**Beef Barbacoa** 8.79  
with toasted chilies and cumin

### Things We Like To Eat

**Spice-Rubbed Flat Iron Steak** 41.99  
with housemade steak rub, Comté potato puree and haricot vert  
**Seared Scottish Salmon** 25.99  
with honey-mustard glaze, curried potato cake and sautéed asparagus served over tomato bisque  
**Green Chile Pork Stew** 19.99  
with tomatillo salsa, Cotija cheese, fresh cilantro, tortilla chips  
**Ricotta GnuDi** 25.99  
with braised pork, farmer’s veggies, with pork jus  
**Damn Good Bowl of Noodles with Chicken** 24.99  
Roasted chicken, sautéed seasonal vegetables, simmering noodles, soft boiled egg topped with pickled vegetables ponzu sauce and sesame seeds  
**Damn Good Bowl of Noodles with Vegetables** 18.99  
sautéed seasonal vegetables, simmering noodles, soft boiled egg topped with pickled vegetables ponzu sauce and sesame seeds
POACHED EGG 13.49
two poached eggs served with arugula side salad, Noble Bread toast, sun-dried tomatoes, chipotle aioli, breakfast potatoes, UPGRADE TO FRUIT SALAD +5.89

TWO EGGS 10.49
choice of breakfast sausage or bacon, choice of choice of eggs any style served with breakfast potatoes
UPGRADE TO FRUIT SALAD +5.89

AVOCADO TOAST 12.49
with cumin and sea salt on Noble Bread
ADD BEEF BARBACOA +5.99

FRENCH TOAST 11.99
mixed berries, whipped cream, maple syrup

SPINACH & WILD MUSHROOM QUICHE 10.99
with puff pastry and fresh fruit

BRIOCHE ROLL SANDWICH 12.99
choice of American or Comté cheese with scrambled egg, local sausage patty, vine-ripened tomato relish, served with fresh fruit & breakfast potatoes

STEEL CUT OATMEAL 7.99
with strawberry sauce

The Tavern is the most recent creation of Mark Tarbell, the chef, restaurateur, wine expert and television personality who has won more than 50 local and national awards to date. His comfortable, friendly and energetic style paired with fresh, simple food and stellar wines has made his original restaurant, Tarbell’s, a Phoenix institution since 1994. The Tavern continues the fun with nostalgic as well as bright, cutting-edge dishes, all prepared with meticulous care.