

THE WHITE HOUSE TAVERN

EARLY FALL MENU

SHARED PLATES

RAINBOW CARROTS- DILL YOGURT

9

FRENCH ONION SOUP

10

SEARED SCALLOP- CARROT RISOTTO- APPLE SLAW- SCALLOP JUS

18

FRIED CALIMARI- SPICY TOMATO SAUCE- HERB MAYO

16

FRIED CHICKEN WING- MAPLE/BUFFALO- BLUE CHEESE DRESSING

14

HEIRLOOM TOMATO- BURRATA- PISTACHIO PESTO- BASIL- GRILLED BAGUETTE

14

FLOUR TORTILLA- FRIED SHRIMP- DILL TARTER-ARUGULA- HABANERO SALSA

15

SALADS

ARUGULA- GRILLED LEMON VINAIGRETTE- GRANA PADANA- PICKLED SHALLOT- BRIOCHE CROUTON

11

MIXED GREEN- DRY CRANBERRY- FETA- ROASTED PISTACHIO- WHITE BALSAMIC & HONEY

11

BIBB LETTUCE- BACON- GREAT HILL BLUE CHEESE- GREEN GODDESS- HEIRLOOM CHERRY

ENTREES

HALIBUT- HARISSA YOGURT- ASPARAGUS- JASMINE RICE

36

10 OZ NY STRIP STEAK- MAITRE D BUTTER- CRISPY POTATO- ASPARAGUS

32

CHICKEN FRANCAISE- JASMINE RICE- ASPARAGUS- GRANA PADANA

26

PORK CHOP- DELICATA SQUASH- APPLE CHUTNEY- ASPARAGUS

30

TOFU- RED THAI CURRY- JASMINE RICE- ASPARAGUS

26

SHORT RIB- BUTTERED CAVATELLI- ASPARAGUS- RAINBOW CARROTS- GRANA PADANA

30

DESSERTS

CHOCOLATE LAVE CAKE

8

BLACKBERRY & MERLOT SORBET

8

WARM CHOCOLATE CHIP COOKIE- ICE CREAM

8

