

THE WHITE HOUSE TAVERN
EARLY SUMMER MENU 2021

SHARED PLATES

RAINBOW CARROTS- DILL YOGURT	9
CORN GAZPACHO- SHRIMP SALSA	12
SEARED SCALLOP- ELOTE- LIME CREMA- CILANTRO	18
FRIED CHICKEN WING- SRIRACHA MAPLE GLAZE	14
BURRATA- BASIL PUREE- GOLDEN BEETS- GRILLED CIABATTA	14
FRESH CAVATELLI- KALE/PISTACHIO PESTO-GRANA PADANA	15
MUSSELS- YELLOW THAI CURRY- GRILLED CIABATTA	14

SALADS

MIXED GREEN- DRY CRANBERRY- FETA- ROASTED PISTACHIO- STRAWBERRY-WHITE BALSAMIC & HONEY	11
BIBB LETTUCE- PORK BELLY LARDON- GREAT HILL BLUE CHEESE- GREEN GODDESS- HEIRLOOM CHERRY	11

ENTREES

FAROE ISLAND SALMON- HARISSA YOGURT- ASPARAGUS- JASMINE RICE	30
8 OZ NY FILET MIGNON- MAITRE D BUTTER- SHALLOT DEMI- CRUNCHY FRIES- BROCCOLINI	42
CHICKEN MILANESE- ARUGULA- GRANA PADANA- HEIRLOOM TOMATO SALAD	28
TOFU- THAI YELLOW CURRY- BROCCOLINI- POTATO ROSTI	26

DESSERTS

LAVA CAKE- BERRY COULIS	8
KEY LIME PIE	8
VANILLA CHEESCAKE- MAPLE WALNUT ICE CREAM	8
SORBET	6