

TIKI AT THE TAVERN

Curated by Executive Chef Michael Pennacchia



Appetizer

WINGS & TENDERS 17

8 Hand breaded wings or 5 tenders tossed in your choice of Buffalo, BBQ Maple Sriracha, Garlic Parmesan or Gochujang

TEXAS CHILI NACHOS 22

Crispy tortilla chips piled high with tender slow braised beef chili, beer cheese sauce, tangy pickled jalapenos and fresh scallions

POINT JUDITH CALAMARI 17

Crispy calamari tossed with lemon, mint, garlic butter, hot pepper rings and a dash of tamari

POLPETTI & RICOTTA 16

Savory house-made pork, veal and beef meatballs, with whipped ricotta, Pomodoro sauce and topped with a crostini

EGGPLANT AL FORNO 14

Eggplant layered with mozzarella, ricotta and house made Pomodoro sauce

CLAMS ZUPPA 23

Sweet little neck clams cooked with chorico, garlic, white wine, butter and herbs served with a crostini

CRISPY PORK BELLY 17

Crispy slow braised marinated pork belly served with chimichurri and chili aioli

JUMBO PRETZEL 14

Warm pretzel served with a rich beer cheese and tavern mustard

Brick Oven Pizza

Gluten Free Cauliflower Crust +6

PIZZA MARGHERITA 16

Classic San Marzano sauce, fresh mozzarella, basil and olive oil

HOT HONEY PEPPERONI 16

Pepperoni on a bed of San Marzano sauce, Italian cheeses and drizzled with house-made hot honey

EXOTIC MUSHROOM 18

A unique blend of fig preserve, Italian cheeses, toasted pistachios, fresh burrata and olive oil

Pasta

Gluten Free Pasta +3

FETTUCINE BOLOGNESE 24

Fresh fettuccine pasta in a beef, pork and veal slow simmered Ragu, finished with Pecorino Romano

GNOCCHI SORRENTINO 23

Oven baked house-made ricotta gnocchi with Pomodoro sauce and melted mozzarella

LINGUINI FRUTTI DE'MARE 36

Linguini with clams, calamari, shrimp, and scallops in a spicy white wine and butter sauce

GORGONZOLA SACCHIETTI 24

Gorgonzola stuffed pasta purses in a ricotta, pear and brown butter fig sauce

ORECCHIETTE WITH SAUSAGE 26

Ear shaped pasta with house-made sausage, broccoli rabe and cannellini beans

PASTA & MEATBALLS 21

Your choice of pasta with Pomodoro sauce and 2 meatballs topped with Pecorino Romano

Salad

Proteins: Grilled Chicken 8 | Salmon 11 | Steak 17 | Shrimp 13 | Meatballs 8

FALL COBB SALAD 19

Mixed greens with roasted butternut squash, bacon, Vermont cheddar, candied walnuts, sour cherries, Granny Smith apples, and a cider vinaigrette

HILLSIDE SALAD 14

Fresh heirloom cherry tomato, cucumber, sweet onion, and a light lemon prosecco vinaigrette

TRADITIONAL CAESAR 16

Crisp Romaine lettuce with our homemade anchovy dressing, crunchy croutons and Pecorino Romano

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Handhelds

Served with hand cut fries, sweet potato fries +2 or side salad +3

HILLSIDE BURGER	16
Classic beef burger with green leaf lettuce, Vermont Cheddar, tomato, onion, pickle on a soft brioche roll	
BBQ BACON BURGER	18
Beef burger with bacon jam, pickled red onion, bourbon BBQ sauce and Pepper Jack cheese on a soft brioche roll	
CHORIZO TACO	15
Spicy house-made chorizo with grilled corn, cotija cheese and a drizzle of lime crema	
TEQUILA LIME SHRIMP TACO	14
Marinated Gulf shrimp with tequila-pineapple Pico, Fresno Chile, and creamy avocado crema	
SPICY CAULIFLOWER TACO	16
Sweet and spicy glazed cauliflower with cabbage slaw and citrus crema	
CHICKEN SAMMY	17
Golden fried chicken thighs with lettuce, tomato, pickles and honey thyme mayo on a brioche roll	
GRILLED SIRLOIN	14
Tender sirloin steak with roasted onion herb cream cheese, exotic mushrooms on a torpedo roll	
HILLSIDE WHALERS	23
Beer-battered Haddock with caper tartar sauce, lettuce and tomato	

Entrees

Gluten Free Pasta +3

CHICKEN PARMESAN	26
Breaded chicken breast served with mezza rigatoni Pomodoro	
VEAL PARMESAN	45
14oz. bone in veal served with pasta Pomodoro	
CHICKEN SCARPARELLO	26
Spicy marinated chicken thighs with house-made sausage, pickled peppers, and herb roasted potatoes	
BRAISED SHORT RIB	38
Tender short rib braised in red wine vegetable Ragu, served with creamy Parmesan risotto and spicy glazed baby carrots	
PORTUGUESE STEAK	39
Red wine marinated steak with hand cut fries, a sunny side up egg and roasted pepper pesto	
FISH & CHIPS	21
Fresh Haddock with hand-cut fries, Cole Slaw and tartar sauce	
PAN SEARED SCALLOPS & BACON	38
Fresh scallops, bacon parmesan risotto, balsamic brussels sprouts, lemon butter sauce	
MAPLE BOURBON SALMON	23
Pan seared Faroe Island salmon, butternut squash risotto, bacon brussels sprouts	
CHICKEN SHRIMP MOZAMBIQUE	24 29
Your choice of chicken or shrimp, zesty saffron and garlic sauce, cilantro rice and hand cut fries	