

TANNAT MARKET & TAVERN

All menu items subject to change * All items available gluten free
v=vegetarian vg=vegan

Pao de Queijo \$6 (v)

addictive Brazilian cheesy bread

House-Made Pickles (vg) \$8

seasonal selection of pickled veggies

Burrata (v) \$16

pierre poivre, oil, saffron vin, baguette

Cheese Board (v) \$21

three cheeses of our choice w/ accompaniments & baguette

Charcuterie Board \$21

three meats of our choice w/ accompaniments & baguette

Cheese & Charcuterie Board \$42

three cheeses & three meats w/ accompaniments & baguette

Seasonal Roasted Veg (v, vg) \$15

in oil, butter, or fat

Green Market Salad (vg) \$10

market greens & seasonal veggies in red currant vinaigrette

add tofu \$3 add chevre \$3 add prosciutto \$5

Gnocchi (v) \$14

choose mushroom & ricotta, lamb & gruyere, or just butter

Vegan Bowl (vg) \$15

a seasonal mix of rice, beans, veggies, pickles, & more

Lobster Roll \$27

homemade aioli, boston lettuce, black salt, potato roll

FARM-TO-PIZZA /GF crust + \$3 // Vegan Cheese + \$3 // Dipping Honey \$8/

Margherita (v) \$13

smoked mozzarella, basil, red sauce

Ricotta Mama (v) \$15

green oil, garlic, ricotta

Palanaks (v) \$15

our house 3 cheese blend w/ feta, ricotta & red sauce

Hookah Smoking Caterpillar (v) \$18

3 cheese, mushroom medley, blue cheese, urfa & red sauce

Isham Street Greenmarket (v) \$18

3 cheese, seasonal selection of fresh veg, mushrooms, kraut, & red pepper salsa

Dante's Gyro Stand \$24

3 cheese, lamb, spinach, quark, hot sauce, green oil

So Ducking Good \$24

3 cheese, duck rillettes, leeks, vadouvan, red sauce

THE TASTING MENU (after 5pm)

an ever-changing, hyper-seasonal exploration of local flavors

*ask about wine pairings \$45 for full or \$25 for half pours

N/A pairings also available for \$40

Vegetarian \$39

six dishes in three courses

cucumber tomatillo gazpacho *

savory flan w/mushrooms, sea beans, nettle & ramp puree

seared zucchini, miso tahini, summer squash, za'atar creme fraiche

golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac

spring garlic hush puppy w/ yogurt & mint

blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil

Omni \$39

six dishes in three courses

cucumber tomatillo gazpacho *

savory flan w/mushrooms, sea beans, nettle & ramp puree

smoked duck drumettes w/ foie gras mousse*

golden beet, red beet, pickled kohlrabi, cashew poppy seed cream w/ sumac

lamb tart, goat camembert, sour cherry, maple syrup

blistered cherry tomato, seared goat cheese tomme w/ basil-chili oil

DESSERTS

\$8

Chocolate Truffles (gf, v)(vegan option upon request)

house-made truffles with a hint of Riesling, dusted in cocoa powder

Chocolate Ganache Brownie (v)

rich chocolate brownie from MarieBelle

NA Beverages

Saratoga Sparkling Water

\$4

Fever Tree Sparkling Grapefruit

\$6

House-Made Sodas/Wine Nots *Ask for the list! :) We love them!*

\$13

WINE BY THE GLASS

W=White, Ro=Rose, S=Orange, Re=Red

Verdejo (W) , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2019</i>	\$10/\$48
Egri Csillag (W) , <i>Gal Tibor, North Hungary, HU, 2020</i>	\$12/\$46
Campesino Moscatel (W) , <i>Mingaco, Sur, CL, 2019</i>	\$17/\$66
Arbois Chardonnay (W) , <i>Domaine de la Pinta, Jura, FR, 2017</i>	\$17/\$66
Estrellas Rosado (Ro) , <i>Dionisos Agri. Bio., Castilla-La Mancha, ES, 2018</i>	\$13
Apparente Rose (Ro) , <i>Puech Redon, Languedoc-Roussillon, FR, 2020</i>	\$12/\$46
Obvius (Ro) , <i>Salcheto, Tuscany, IT 2019</i>	\$15/\$58
Where Ya PJS At? (S,Ro) , <i>Maloof, Oregon, USA, 2020</i>	\$17/\$66
Orange (S) , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2020</i>	\$13/\$63
Coenobium (S) , <i>Monastero Trappiste, Lazio, IT, 2019</i>	\$15/\$58
Chinebuli (S) , <i>Kapistoni Wines, Kartli, GE, 2018</i>	\$16/\$62
Eros (S) , <i>Vincent Pironettes, Alsace, FR, 2020</i>	\$17/\$66
Garnacha (Re) , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2019</i>	\$10/\$48
Tinatin Saperavi (Re) , <i>Tinatin Wines, Tbilisi, GE, 2019</i>	\$14/\$54
Nathan K.(Re) , <i>Cabernet Franc, New York, USA, 2019</i>	\$17
Shavkapito (Re) , <i>Kapistoni Wines, Katli, GE, 2019</i>	\$17/\$66
Leb Nat (Sparkling) , <i>Mersel Wine, Bekaa Valley, LBN, 2020</i>	\$17/\$66
Poire Domfront (Sparkling Pear Cider) , <i>Pacory, Normandy, FR, NV</i>	\$12/\$46
Manzanilla Fina (Sherry) , <i>Vina Callejuela, Andalucia, ES, NV</i>	\$14/\$54

375mL BOTTLES (about 2 glasses)

Gruner Veltliner (W) , <i>Brundlmayer, Kamptal, AT, 2019</i>	\$32
Pouilly-Fume Les Cris (W) , <i>Cailbourdin, Loire, FR, 2019</i>	\$26
Bandol Rose (Ro) , <i>Chateau de Pibarnon, Provence, FR, 2019</i>	\$38
Rioja Crianza (Re) , <i>Cune, Rioja, ES, 2017</i>	\$20
Les Picasses (Re) , <i>Olga Raffault, Loire Valley, FR, 2006</i>	\$36
Pinot Noir Mt. Jefferson Cuvee (Re) , <i>Cristom, OR, USA, 2019</i>	\$42
Barolo (Re) , <i>Mauro Molino, Piedmonte, IT, 2017</i>	\$45
Little Fred #6 (Re) , <i>Strekov 1075, SK, NV</i>	\$36

REGULAR SIZE BOTTLES

BUBBLES

Alma 4	\$58
<i>Alma 4, Chardonnay, Mendoza, AR, 2014</i>	
Champagne Marie Weiss	\$110
<i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	
Champagne Ployez-Jacquemart Extra Quality Brut	\$130
<i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	

WHITE

Oregtokek Harslevelu	\$60
<i>Peter Benedek, Harslevelu, Matra, HU, 2019</i>	
Wax on, Wax Soif Blanche	\$66
<i>Maloof, Grenache Blanc, Marsanne, Viognier, Oregon, USA, 2019</i>	

Mogyoros Sauvignon Blanc	\$60
<i>Gilbesy Winery, Sauvignon Blanc, Szent-Gyorgy-hegy, HU, 2017</i>	
Silberberg Pinot Gris	\$62
<i>Bechtold, Pinot Gris, Alsace, FR, 2017</i>	
Harlots & Ruffians	\$110
<i>La Garagista Farm & Winery, Frontenac Gris, Vermont, USA, 2019</i>	
Edaphos Alder Springs Vineyard Petite Arvine	\$110
<i>Ernst Vineyards, Petite Arvine, California, USA, 2018</i>	

ORANGE (less funky to more funky)

Tears of Vulcan	\$84
<i>Day Wines, Viognier, Pinot Gris, Muscat, USA 2020</i>	
Mezes Feher Orion	\$80
<i>Maurer, Mezes Feher, Subotica Horgos, SRB, 2018</i>	
Praruar	\$74
<i>Il Censo, Cataratto, Sicily, IT, 2017</i>	

ROSE

Oreads	\$58
<i>Papras Winery, Black Muscat, Tyrnavos, GR 2020</i>	

RED

Budeshuri	\$78
<i>Nikolas Marani, Saperavi, Kakheti, Georgia, 2018</i>	
Ciliegiolo	\$94
<i>Fattoria Fibbiano, Ciliegiolo, Tuscany, Italy, 2016</i>	
Fournier Bourgogne Pinot Noir	\$95
<i>Domaine Jean Fournier, Pinot Noir, Burgundy, FR, 2018</i>	
Benedic	\$66
<i>Monastro Suore Cistercensi, Vitorchiano, IT, 2019</i>	
Indigeaux	\$104
<i>Frenchtown Farms, Merlot, Cabernet Sauvignon, Semillon, California, USA, 2016</i>	
Sous L'Etoile	\$120
<i>Domaine Des Enfants, Cotes Catalanes, FR, 2016</i>	
Grosse Wanderlust	\$126
<i>2Naturkinder, Regent, Franken, Germany, 2016</i>	
Rosso de Veo	\$155
<i>Paolo Bea, Sagrantino, Umbria, Italy, 2012</i>	

CIDER

Lindner's Dry Cider	\$6
Barrika Basque Cider	\$11
Anxo Hereford Gold Cider	\$8
B. Nektar Zombie Killer (w/honey & cherry)	\$12

BEER

Monstruo de Agua (w/prickly pear and lemon balm)	\$8
Non sequitur 'That's gonna be a no from me dog' Golden stout	\$9
Arrowood 'Mohonk' Pale Ale	\$10
Gosefish Hibiscus Cranberry Gose (gf)	\$10
Industrial Arts Yes Farms, Yes Beers IPA	\$8
Industrial Arts Tools of the Trade Extra Pale Ale	\$8
Industrial Arts Hazy IPA Wrench	\$8