

APPETIZERS

JB's Parker House Rolls whipped honey butter, Maldon Sea Salt	5
Beet Salad braised beets, apricots, parmesan crisp, micro greens, chili oil	15
Wedge candied bacon, tomato, Bayley Hazen blue, onion gastrique	16
Kale Salad pickled rhubarb, goat cheese, candied cashew, agave vinaigrette	16
'Mozzarella House' Straciatella truffle honey, Frantoia #5 olive oil, JB's focaccia	16
'Nigiri' Arancini Mishima Reserve wagyu, palm sugar demi, celery root, gochujang	28
Squash Bisque butternut, lobster stock, pepitas, brown butter chantilly	14
House Sausage poblano cornbread, harvest greens, goat cheese, tomato, pumpkin	19
Farmstead Cheeses & Charcuterie seasonal accompaniments	32

POST OAK EMBER FIRED HEARTH

CHOICE OF:

RED WINE JUS, BACON BLUE CHEESE BUTTER, HORSERADISH CREME FRÂICHE, GREEN CHILE CHIMICHURRI,
SOY LIME VINAIGRETTE, TAVERN STEAK SAUCE

10oz Coulotte	36	Autumn's Harvest Half Chicken	30
8oz Black Angus Beef Tenderloin	54	Berkshire Bone-In Pork Chop	40
26oz Dry Aged Ribeye Cowboy	95	Shoyu Glazed Hamachi Collar	48
		New Zealand Lamb Rack	65

SPECIALTIES

Rock Shrimp Mafaldine saffron, blistered tomato, Thai chili, parmesan	27
Po Valley Risotto guanciale, cannellini beans, baby kale, watercress	24
King Salmon toasted farro, whipped ricotta, baby carrot, figs, raisins, pepperonata	36
Atlantic Sea Scallops squash, eggplant, corn, grapefruit	39
Pan-Seared Swordfish butternut, nuoc cham, baby corn, water chestnut, pickled carrot	38
Roasted Eggplant melitzano, swiss chard, chick pea, harissa coulis, pine nut	26
Tavern Burger white cheddar, lettuce, tomato, onion, sauce Rose, fries	21

SIDES

House Fries	10	Shells and Cheese	14
fresh cut		cheddar, chevre, parm	
Sticky Brussel Sprouts	14	Hearth Charred Local Fingerlings	14
Red Boat caramel		chimichurri vinaigrette	
Harvest Greens	14		
ricotta salata, walnuts, chiles			

please alert your server to any dietary restrictions and we will try to accommodate

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINES BY THE GLASS

SPARKLING

Dr. Konstantin Frank Celebre Riesling FLX, NY	16/58
Louis de Sacy 'Original', Champagne, FR	25/90
Ruffino Prosecco, IT	13/48
WHITE	
Garnier & Fils Chablis, FR	17/62
Forge 'Classique' Dry Riesling, NY	14/50
Domaine Laport Sauvignon Blanc, FR	12/44
Pine Ridge Chenin Blanc/Viognier, CA	11/40
Simi Chardonnay, CA	14/50
Weis Gruner Veltliner, NY	13/48

ROSE & SPARKLING ROSE

Chateau Maupague 'Cabaret Rose', FR	11/40
Sheldrake Point Dry Rose, NY	12/44
Sumarroca 'Ya Cuvee 23' Sparkling Rose, FR	13/48
RED	
Samuel Charles Cabernet Sauvignon, CA	13/48
Domaine Chasselay Beaujolais, FR	14/50
Jelu Estate Pinot Noir, Patagonia, ARG	12/44
Matthews Cabernet Sauvignon, WA	21/76
Nathan K. Cabernet Franc, NY	18/65
Prisoner 'Unshackled' Red Blend, CA	17/62

COCKTAILS

Negroni 17	Side Car 15	Sour 14
Duck Fat Washed Gin, Campari, Sweet Vermouth	Brown Butter Washed Pear Brandy, Lemon, Cointreau	Choice of Rye or Gin, Beet Thyme Shrub, Lemon, Egg White, Soda
Penicillin 14	Daiquiri 14	Margarita 14
Glen X, St. Elizabeth Allspice Dram, Lemon, Almond Honey Ginger Syrup	White Rum, Drysack Solera Sherry, Plum Puree, Lime	Choice of Tequila or Mezcal, Toasted Coconut Lopez, Lime, Chile Salt
Paloma 14	Spritz 14	
Reposado Tequila, Grapefruit Cinnamon, Lime	Cappelletti, Brut Cristalino, Rosemary, Orange	

The Lake House Martini 20
Belvedere, Beekeeper, Lustau Amontillado,
Manchego, Blue Cheese Olives

The Lake House Manhattan 20
Starward Whiskey, Cocchi Barolo Chinato,
Fig, Fennel Pollen, Goat Cheese

DRAFT BEER

Young Lion Brewing Pilsner, Canandaigua, NY	6
OSB 'Cherry Cherry Why Ya Buggin' Semi-Dry Cider, Livonia, NY	8
Naked Dove Mango Sour, Canandaigua, NY	8
ThreeHeadsBrewing 'Tiny-Kind' Session IPA, Rochester, NY	8
Big Ditch 'Hayburner' IPA, Buffalo, NY	8
Frequentem Rotating IPA, Canandaigua, NY	10

NON-ALCOHOLIC COCKTAILS

Sour 12
Seedlip Garden, Beet Thyme Shrub, Lemon, Egg White, Soda
Daiquiri 12
Seedlip Spice, Lime, Plum Puree
Paloma 12
Seedlip Citrus, Don's Mix, Lime, Soda, Grapefruit

BOTTLES & CANS

Corona Extra / Light 6	Brooklyn 'Special Effect', Non-Alcoholic IPA, Brooklyn, NY 8
Michelob Ultra / Miller LT. 6	
Genesee Non-Alcoholic Lager 6	Boulevard Brewing Co. 'Tank 7', 16oz 10
Three Heads Brewing 'The Kind' IPA, Rochester, NY 8	American Saison, Kansas City, MO
Allagash 'White' Belgian Whit, Portland, ME 8	Young Lion Double IPA, Canandaigua, NY 16oz 12
Resurgence 'Citmo' IPA, Buffalo, NY 16oz 10	Sloop 'Juice Bomb' IPA 10
Brewery Ardennes Belgian Tripel 18	East Fishkill, NY
Geneva, NY 500mL	Prarie 'BOMB!', Imperial Stout, Tulsa, OK 12oz 12