

## 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, truffle 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*

### Roasted Mushrooms (vg) \$18

*squash bisque, black salt*

### Green Market Salad (vg) \$10

*boston bib lettuce & 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*

### Roasted Half Chicken \$29

*herbs, pierre poivre, leeks, sea salt*

*\*please allow 40 minutes to cook*

## FARM-TO-PIZZA

GF crust + \$3 // Vegan Cheese + \$3 // Dipping Honey \$8

### Margarita (v) \$13

*mozzarella, basil, red sauce*

### Ricotta Mama \$15

*green oil, 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 confit, leeks, vadouvan, red sauce*

## The Tasting Menu

an ever-changing

hyper-seasonal

exploration of local flavors

\*ask about pairings \$39 for full or \$20 for half pours

### Veg \$39

*six dishes in three courses*

seasonal mixed pickle plate

winter squash carpaccio w/ evoo, maple vin, kelp \*

beet tartare w/ rosemary cider figs\*

spring garlic hush puppies w/ yogurt & mint

cauliflower w/ gochu curry kraut & chickweed puree

rutabaga, oyster mushroom, & ramps in miso mushroom broth\*

### Omni \$59

*nine dishes in three courses*

blue swimming crab w/ creme fraiche

seasonal mixed pickle plate

winter squash carpaccio w/ evoo, maple vin, kelp \*

pork belly w/ fiddlehead ferns\*

beet tartare w/ rosemary cider figs

spring garlic hush puppies w/ yogurt & mint

smoked duck drumettes w/ foie gras mousse

cauliflower w/ gochu curry kraut & chickweed puree

rutabaga, oyster mushroom, & ramps in miso mushroom broth\*

## DESSERT

Dark Chocolate Halva \$8

Grandma Ann's Strawberry Rhubarb Pie \$6.50

Grandma Ann's Blueberry Pie \$6.50

MarieBelle's Warm Chocolate Ganache Brownie \$7.50

Poached Apple w Creme Fraiche & Pierre Poivre \$8

## WINE BY THE GLASS

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

<b>Verdejo (W)</b> , <i>Gulp/Hablo, Castilla-La Mancha, Es, 2019</i>	<b>\$10/\$48</b>
<b>Riesling Pour Ma Gueule (W)</b> , <i>Clos des Fous, Itata Valley, CL, 2017</i>	<b>\$12/\$46</b>
<b>Estrallas Rosado (Ro)</b> , <i>Dionisos Agri. Bio., Castilla-La Mancha, ES, 2018</i>	<b>\$13</b>
<b>Oreads (Ro)</b> , <i>Papras Winery, Tyrnavos, GR, 2020</i>	<b>\$15/\$58</b>
<b>Orange (S)</b> , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2020</i>	<b>\$13/\$63</b>
<b>L'Aureate (S)</b> , <i>Old World Winery, CA, USA, 2019</i>	<b>\$15/\$58</b>
<b>Garnacha (Re)</b> , <i>Gulp/Hablo, Castilla-La Mancha, ES, 2019</i>	<b>\$10/\$48</b>
<b>Cabernet Sauvignon (Re)</b> , <i>Kumusha, Slanghoek Valley, ZA, 2019</i>	<b>\$12/\$45</b>
<b>Takju (Sake)</b> , <i>Hana Makgeolli, Brooklyn NY, USA, NV</i>	<b>\$16/\$62</b>
<b>Manzanilla Fina (Sherry)</b> , <i>Vina Callejuela, Andalucia, ES, NV</i>	<b>\$14/\$54</b>

### 375mL BOTTLES (about 2 glasses)

<b>Gruner Veltliner (W)</b> , <i>Brundlmayer, Kamptal, AT, 2019</i>	<b>\$32</b>
<b>Pouilly-Fume Les Cris (W)</b> , <i>Cailbourdin, Loire, FR, 2019</i>	<b>\$26</b>
<b>Bandol Rose (Ro)</b> , <i>Chateau de Pibarnon, Provence, FR, 2019</i>	<b>\$38</b>
<b>Les Picasses (Re)</b> , <i>Olga Raffault, Loire Valley, FR, 2006</i>	<b>\$36</b>
<b>Pinot Noir Mt. Jefferson Cuvee (Re)</b> , <i>Cristom, OR, USA, 2019</i>	<b>\$42</b>
<b>Barolo (Re)</b> , <i>Mauro Molino, Piedmonte, IT, 2017</i>	<b>\$45</b>
<b>Rioja Crianza (Re)</b> , <i>Cune, Rioja, ES, 2017</i>	<b>\$20</b>
<b>Little Fred #6 (Re)</b> , <i>Strekov 1075, SK, NV</i>	<b>\$36</b>
<b>5Bar (Sparkling)</b> , <i>Szent Donat Birtok, HU, 2019</i>	<b>\$30</b>

### REGULAR SIZE BOTTLES

#### BUBBLES

<b>Glera Col Fondo Prosecco</b> <i>Mongarda, Glera, Veneto, IT, 2019</i>	<b>\$48</b>
<b>What's Up Rose</b> <i>Herve Villemade, Gamay, Grolleau, Pineau d'Aunis, Loire Valley, FR, NV</i>	<b>\$64</b>
<b>Champagne Marie Weiss</b> <i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	<b>\$110</b>
<b>Champagne Ployez-Jacquemart Extra Quality Brut</b> <i>Ployez-Jacquemart, Pinot Meunier, Pinot Noir, Chardonnay, Champagne, FR, NV</i>	<b>\$130</b>

#### WHITE

<b>Costieres de Nimes Dores Blanc</b> <i>Chateau Mourgues du Gres, Grenache, Roussanne, Vermentino, Clairette, Rhone Valley, FR, 2019</i>	<b>\$42</b>
<b>Oregtokek Harslevelu</b> <i>Peter Benedek, Harslevelu, Matra, HU, 2019</i>	<b>\$60</b>
<b>Wax on, Wax Soif Blanche</b> <i>Maloof, Grenache Blanc, Marsanne, Viognier, Oregon, USA, 2019</i>	<b>\$66</b>

<b>Mogyoros Sauvignon Blanc</b> <i>Gibesy Winery, Sauvignon Blanc, Szent-Gyorgy-hegy, HU, 2017</i>	<b>\$60</b>
<b>Edaphos Alder Springs Vineyard Petite Arvine</b> <i>Ernst Vineyards, Petite Arvine, California, USA, 2018</i>	<b>\$110</b>

#### ORANGE (less funky to more funky)

<b>Anne Pichon Sauvage Orange</b> <i>Anne Pichon Sauvage, Roussanne, Sauvignon Blanc, Rhone Valley, FR, 2020</i>	<b>\$66</b>
<b>Vin De Days l'Orange</b> <i>Day Wines, Riesling, Muller Thurgau, Gewurztraminer, Pinot Gris, Oregon, USA, 2020</i>	<b>\$68</b>
<b>Casreli Khikvhi</b> <i>Casreli, Khikvhi, Kakheti, GE, 2018</i>	<b>\$78</b>

#### ROSE

<b>#1 Crush Zinfandel Rose</b> <i>End of Nowhere, Zinfandel, California, USA, 2019</i>	<b>\$60</b>
<b>Lupo in Bocca Rose</b> <i>La Garagista Farm &amp; Winery, Frontenac Gris, Vermont, USA, 2019</i>	<b>\$110</b>

#### RED

<b>La Criolla Grande</b> <i>Via Revolucionaria, Mendoza, Argentina, 2019</i>	<b>\$45</b>
<b>NOAH</b> <i>Societa Agricola NOAH, Nebbiolo, Piedmont, Italy, 2012</i>	<b>\$70</b>
<b>Cinsault Bechthold Vineyard</b> <i>Turley, Cinsault, California, USA, 2019</i>	<b>\$74</b>
<b>Costa Toscana Alicante</b> <i>Ampeleia, Alicante Nero, Tuscany, IT, 2019</i>	<b>\$88</b>
<b>Sous L'Etoile</b> <i>Domaine Des Enfants, Cotes Catalanes, FR, 2016</i>	<b>\$120</b>

#### CIDER

<b>Abandoned Wild Heirloom Apple Hard Cider</b>	<b>\$6</b>
<b>Barrika Basque Cider</b>	<b>\$11</b>
<b>Collective Arts Honey Lavendar Cider</b>	<b>\$9</b>

#### BEER

<b>Jack's Abby Post Shift Pilsner</b>	<b>\$8</b>
<b>Zero Gravity Madonna IIPA</b>	<b>\$10</b>
<b>Collective Arts Life in the Clouds IPA</b>	<b>\$10</b>
<b>Hermit Thrush Party Guy Sour Ale</b>	<b>\$11</b>
<b>Arrowood Black Sheep American Brown Ale</b>	<b>\$8</b>
<b>Beer'd Breweing Whisker'd Witbier style ale with orange zest</b>	<b>\$8</b>

#### N/A

<b>Saratoga Sparkling Water</b>	<b>\$4</b>
<b>Fever Tree Ginger Beer</b>	<b>\$6</b>
<b>Sparkling apple cider</b>	<b>\$7</b>