



## DINNER MENU

### SHAREABLE

- ARTISAN BREAD & SPREADS seasoned hearth baguette + assorted chef inspired butters 6  
SALT 'N PEPPER CALAMARI light batter + brazilian peppers + onions + garlic + salt & vinegar aioli + gweilo sauce 16  
SHISHITOS & CHICKEN ROU WAN sichuan meatballs + blistered shishito peppers + spicy lemon garlic sauce 16  
BIG ASS PRETZEL peanut butter pecan spread + tavern cheese + spicy mustard 18  
CHARCUTERIE artisan cured meats and aged cheeses + pickled vegetables + house made accompaniments 23  
OLD HARBOR WINGS ten wings and thighs + hot honey sriracha or house bbq + bleu cheese + celery 17

### SOUPS & GREENS

**GOOD PROTEINS:** CHICKEN 6 | FIVE LARGE SHRIMP 8 | SIX OUNCE FJORD TROUT 10

- SOUP DU JOUR a bowl of our daily fresh made soups 7  
SIMPLE SALAD greens + cucumbers + tomatoes + carrots + croutons + choice of dressing 14  
KALE CAESAR tuscan kale + fried capers + house croutons + pecorino + caesar dressing 16  
BEETS AND GREENS house pickled beets + fresh chevre + clean greens + orange gastrique 13  
LOADED WEDGE half baby iceberg + soft poached egg + corn cobb pepper bacon + beefsteak tomato + smoked bleu cheese + russian dressing 14

### TAVERN FARE

- TAVERN RIBS house smoked half rack of baby ribs + house bbq + tavern fries 18  
BLACK BEAN BURGER house made bean patty + lettuce + tomato + onion + mustard + mayo + tavern fries 16  
BEER BATTERED FRESH COD tempura fried + tavern fries + remoulade + lemon 21  
BARBACOA TACOS braised beef + cabbage + cotija + pickled fresno peppers + cilantro + valentina aioli + chilled elote 22  
WAGYU BURGER corn cobb smoked pepper bacon + government cheese + sweet onion aioli + sesame bun house + house bread and butter pickles + chef's homemade ketchup 22

### ENTRÉES

**PROBIOTICS BEFORE MAIN COURSE:** BOWL OF SOUP 7 | HALF SIMPLE SALAD 7

- KUNG PAO CAULIFLOWER tempura cauliflower + basmati rice + scallion + celery + chili peppers + roasted peanuts + steamed asparagus spears 21  
KIM'S VEGGIE ENCHILADA corn tortillas + mushroom wild rice + roasted poblano cream sauce + blistered tomatoes + chihuahua cheese + salsa verde 22  
FJORD SEA TROUT pan seared + tarragon honey butter + sauteed spinach + mushroom rice pilaf + pearl onions 27  
CHERRY CHIPOTLE CHOP grilled porkchop + braised greens + bacon gouda mac + spicy onion rings 28  
RAINBOW TROUT chow chow relish + blistered heirloom tomatoes + sauteed brussels + bacon gouda grits 25  
HEN DA VINCI grilled breast + artichokes + chicken andouille + pepper + white wine + tomato + asiago + pasta + toast 23  
LOBSTER MAC-N-CHEESE leg and claw meat + blackened shrimp + gemelli + bacon gouda sauce + roasted broccoli + bacon garlic breadcrumbs + toast 34  
THE NEW YORKER 16oz NY strip house marinated + parmesan cauliflower steak + roasted asparagus 38  
SCOTCH FILLET & FUNGI 12oz hand cut eye of ribeye + cast iron duck fat seared + wild mushrooms + asparagus + parmesan cauliflower steak 46

**\*SURF YOUR TURF\***

FIVE LARGE SHRIMP 8 | SIX OUNCE FJORD TROUT 10

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
20% GRATUITIES WILL BE APPLIED ON ALL PARTIES OF SIX OR MORE, NO SPLIT CHECKS FOR PARTIES LARGER THAN TWELVE  
THANK YOU FOR YOUR SUPPORT!



PLANK'S™

TAVERN

## WINE LIST

### BUBBLES

- 8/30 JP Chenet Dry Rosé, Pays d'Oc, France
- 8/30 Jaume Serra Christalino Brut Penedes, Spain
- 9/35 Mionetto Prosecco Veneto, Italy **ORGANIC**
- 9/35 Il Follo Prosecco Rosé Valdobbiadene, Italy
- 50 Bellissima Prosecco (Zero Sugar), Italy **ORGANIC**
- 70 Iron Horse Wedding Cuvee Sonoma, California
- 105 Veuve Cliquot Brut Champagne, France
- 250 Dom Perignon Brut Champagne, France

### ROSE & WHITE

- 9/35 Domaine de Pellahaut Rosé Gascoigne, France
- 8/30 Ruby Donna Moscato Puglia, Italy
- 8/30 Chateau Grand Traverse Riesling, Michigan
- 9/35 Dry Creek Valley Sauvignon Fume Blanc, California
- 9/35 The Loop Sauvignon Blanc, New Zealand
- 9/35 Rich & Creamy Chardonnay, California
- 9/35 Casa Lunardi Pinot Grigio Veneto, Italy
- 9/35 SeaSun Chardonnay Wagner, California
- 65 Whispering Angel Rosé Provence, France
- 60 Santa Margherita Pinot Grigio Alto Adige, Italy
- 50 Raeburn Chardonnay Russian River, California

### REDS

- JP Chenet, Reserve Pinot Noir Pays d'Oc, France 9/34
- Chateau Galochet Bordeaux, France 9/35
- Fiulot Barbera D'Asti Angliano Prunotto, Italy 9/34
- Gouguenheim Malbec Mendoza, Argentina 9/34
- Fleur Violette Cabernet Languedoc, France 9/35
- Secret Cellars Pinot Noir St. Lucia, California 10/38
- Broadside Red Blend Paso Robles, California 10/38
- Ryder Estate Merlot Central Coast, California 10/38
- Horseplay Cabernet Paso Robles, California 14/55
- Torchbearer Cabernet Napa Valley, California 15/58
- Solena Pinot Noir Willamette Valley, Oregon 65
- Tenuta Sassoregale Sangiovese Tuscany, Italy 45
- Noster Inicial Red Blend La Perla de Priorat, Spain 50
- Chateau Argadens Supérieur Bordeaux, France 50
- Marqués de Cáceres Rioja Reserva, Spain 50
- The Boxer Shiraz Mollydooker, Australia 75
- Duckhorn Merlot Napa Valley, California 80
- Mariner Heritage Red Dry Creek Valley, California 80
- 8 Years in the Desert Red Blend Orin Swift, Napa Valley 95
- The Prisoner Red Blend, Napa Valley 110
- Machete Red Blend Orin Swift, Napa Valley 110

## CALIFORNIA BIG BOYS

- 120 Cuttings Cabernet Sauvignon Prisoner, Napa Valley
- 130 Frank Family Cabernet Sauvignon, Napa Valley
- 130 Frog's Leap Cabernet Rutherford, Napa Valley
- Jordan Cabernet Sauvignon, Alexander Valley 120
- Silver Oak Cabernet Sauvignon, Alexander Valley 130
- Stag's Leap Artemis Cabernet, Napa Valley 140

## FINE PORTS | SHERRIES | FORTIFIED WINE

3OZ POUR

- 10 Graham Tawny Port 10 years aged, Portugal
- 8 Lustau Los Arcos Dry Amontillado Dry Sherry Jerez, Spain
- 6 Terrassous Rivesaltes 6 Year Aged Sweet Rhône, France
- Graham Tawny Port 20 years aged, Portugal 15
- Gadea Dulce Roble Pedro Ximenez Malaga, Spain 6
- Terrassous Rivesaltes 12 Year Aged Sweet Rhône, France 8

IN VINO VERITAS!