

RAW

ALL ITEMS ARE GLUTEN-FREE

***FEATURED OYSTERS** / market price
selection of the freshest offerings

***R&T OYSTERS** / 2.25 each
our signature oysters

***OYSTER SAMPLER** / 32
2 R&T oysters, 10 featured

***R&T RAW BAR TASTER**

FOR 2: 2 jumbo shrimp, 4 R&T oysters, half order tuna sashimi / 18
FOR 4: 4 jumbo shrimp, 8 R&T oysters, full order tuna sashimi / 35

JUMBO SHRIMP

lemon, cocktail sauce
4@13, 6@18

***TUNA SASHIMI** / 13

wakame, wasabi, soy,
ginger chili sauce

AMERICAN
TAVERN

RYE
&
THYME

RAW BAR
& GRILL

NYE PRIX FIXE

Choose One Item from First, Second, Entrée & Dessert for \$55

*supplement charges apply

FIRST

ROASTED BEET SALAD

baby spinach, arugula, roasted beets, spiced pepitas,
goat cheese crumbles, red onion, poppyseed vinaigrette... 10

NEW YEAR'S SOUP

fresh vegetables, chorizo, black eyed peas "for luck",
collard greens "for money"8

SECOND

LOBSTER ROLLS

deep fried, asian spice, sweet chili dipping sauce..... 14

CAJUN SEARED SHRIMP

crispy polenta cake, rustic creole romesco, shallot rings..... 11

BRUSSELS & BACON

roasted brussels sprouts, bacon,
maple cranberry gastrique 10

CALAMARI AND CHORIZO

fried calamari, sautéed chorizo, hot cherry peppers,
scallions, chipolte aioli 12

ENTRÉE

18oz HAND-CUT RIBEYE

herbed potato cake, mixed seasonal vegetable,
caramelized shallot butter 38 (*7)

PAN ROASTED SALMON

garlicky green beans, herbed potato cake,
horseradish dill crème 27

ROASTED BEEF TENDERLOIN MEDALLIONS

mashed potatoes, grilled asparagus, rosemary and
roasted garlic pan jus 36 (*7)

STEAK & FRIES

Certified Angus Beef hanger steak,
fresh thyme hot mustard, fries, malt vinegar aioli 27

BAKED HADDOCK

scallop dressing, lobster risotto, sautéed spinach,
lemon butter 27

DOUBLE PORK CHOP

two char-broiled pork chops, sage garlic rub,
chorizo corn bread stuffing, bourbon balsamic drizzle,
creamed Tuscan kale 26

DESSERT

ANGEL FOOD CAKE

roasted pineapple, coconut cream, graham crumble,
grapefruit champagne sorbet..... 10

WARM HOUSEMADE DARK CHOCOLATE BROWNIE

toasted marshmallow, peanut butter sauce,
peanut brittle 10

BROWN BUTTER CARROT CAKE

cream cheese panna cotta, sticky walnuts, raisin jam..... 10

FEATURED BUBBLES

Celebrate the New Year with a Toast!

Chateau Elysees Brut, CA, NV (187mL).....	9
Ford Coppola 'Sofia' Brut Rosé, Modesto, CA (187mL)	10
Gruet 'Brut' South Valley, NM.....	47
Gruet 'Brut Rosé' South Valley, NM.....	47
Schramsberg Blanc de Blancs, North Coast, CA, 2014.....	80

TAVERN SIGNATURES

CAESAR SALAD

classic dressing, croutons, shaved parmesan..... 9
Add grilled marinated chicken (5) or seared shrimp (8)

GARDEN SALAD

young greens, hand-cut vegetables, sharp cheddar,
balsamic dijon vinaigrette..... 9
Add grilled marinated chicken (5) or seared shrimp (8)

GRAIN VEGGIE BOWL

brown rice, quinoa, seasonal vegetable sauté, arugula, spinach,
tahini yogurt sauce, garlic granola crunch..... 17

ADD-ON TO YOUR BOWL: GRILLED CHICKEN (5) • GRILLED STEAK TIPS (7) • SEARED SHRIMP (8) • SALMON (7)

BURGER BOWL

house burger, Vermont cheddar, bacon, everything avocado,
roasted cauliflower, red onion, grape tomato, cukes, spicy greens,
house peppercorn ranch, half sour pickle..... 17

BOURBON STEAK BOWL

dressed field greens, sweet potato, cauliflower, Brussels sprouts,
red onion, radish, house steak sauce 21

R&T BURGER

R&T special beef grind, bacon jam, cheddar, sliced tomato,
shaved lettuce, garlic mayo, brioche, fries..... 15

CHICKEN POT PIE

chicken breast, carrots, peas, onions, creamy velouté,
parmesan thyme pastry crust..... 15

ALE BATTERED FISH & CHIPS

haddock, fries, lemon thyme tartar sauce, slaw 17

BRAISED BEEF SHORT RIB

mashed potato, garlicky green beans, braised veggies,
Boulder Shake gravy 26

Eating raw or undercooked items may be harmful to your health. Before placing your order, please inform your server if anyone in your party has a food allergy.