

TWOHEY'S

= TAVERN =

EST. 1943

LUNCH

SALADS

Kale Salad baby kale, grapes, red onion, pepitas, fennel sprouts, pumpkin seed dressing	7
Potato Salad fingerlings, orange, sage, grainy mustard, creme fraiche, horseradish, cured yolk	8
Boston Bibb Salad tangerine, almond, scallion, sweet onion, soft herbs, orange vinaigrette	8
Steak Salad 8 oz rib eye, market greens, pickled red onion, grapes, croutons, grafton cheddar, orange vinaigrette	17
Salmon Salad shaved fennel, beet curls, arugula, farro, buckwheat pearls, puffed quinoa, avocado dressing	16
Cobb Salad roma crunch, lardon, red onion, blue cheese, hard egg, smoked chicken, avocado, buttermilk dressing	15

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES, SALAD, OR ONION RINGS

BLTA roma crunch, tomato jam, shaved red onion, garlic aioli, avocado, sourdough	12
Montreal Smoked Meat Sandwich montreal smoked brisket, garlic aioli, whole grain mustard, pickled fennel, rye	15
Fried Chicken Sandwich napa slaw, fresno red hot, garlic aioli, milk bun	15
Smoked Chicken Salad Sandwich dehydrated persimmon, toasted almond, red onion, bibb lettuce, garlic aioli, sourdough	14
Roasted Mushroom Sandwich arugula, whipped goat cheese, roasted peppers, tomato jam, sourdough	13
Prime Rib Dip garlic aioli, point reyes toma, shaved red onion, au jus, french roll	17
Burger 1/2 pound premium angus blend, lettuce, onion, ketchup, house fries (add to burger: caramelized onion +1, b&b pickles +.50, chili +2, cheese +2, bacon +2)	12

PLATES

Fish & Chips santa barbara halibut, beer batter, tartar sauce, house fries	17
Shepard's Pie premium angus beef, carrot, celery, onion, fennel, pomme puree, burnt onion oil, rye	18
Beef Stroganoff beef short rib, mushroom, sage cream sauce, egg noodles, fresh horseradish	16
Steak Frites prime 8oz rib eye, garlic fries, herb butter	20
Tomato Soup & Grilled Cheese summer tomato soup, creme fraiche, burnt onion oil, point reyes toma, sourdough	13

At Twohey's Tavern we take pride in working with local sustainable farms and in season products for all of our dishes. Thanks to McFarlin Farms, Coastal Farms, McGrath Farms, Bills Bees, Peads & Barnetts & Beylik Farms for providing us with their amazing local products!