

THE TAVERN

AT ASH BROOK GOLF COURSE

FRESH FEATURES

VEGGIE PATCH FLATBREAD \$14

Vegan-friendly flatbread with housemade hummus, roasted carrots, broccoli, red peppers, pickled red onion, lemon garlic tahini dressing

Contains gluten and sesame

JERSEY CORN & CHICKPEA CHOPPED SALAD \$14

Romaine and cabbage with sweet corn, red peppers, pickles, crispy chickpeas, and creamy dill vinaigrette

Contains dairy and egg

TROPICAL COCONUT VEGAN POKE BOWL \$14

Crispy citrus-marinated tofu, mango, pineapple, cucumber, pickled red onion, edamame, and sweet chili lime dressing, topped with toasted coconut and sesame seeds

Contains sesame, rice, and soy

CRISPY VEGETABLE SPRING ROLLS \$10

Served with ponzu dipping sauce and chipotle mayo

Contains gluten, egg, sesame, and soy

NON-ALCOHOLIC REFRESHERS

FIVE ALIVE! \$5

Five sweet citrus juices topped with diced peaches

STRAWBERRY WATERMELON LEMONADE \$5

Refreshing lemonade shaken with watermelon puree, sweetened with fresh strawberries

LOCAL FINDS & LIMITED FEATURES

UNTIED BREWING CO. "FILE THIS" NE STYLE IPA - 16OZ CAN \$7

WHITEHAVEN SAUVIGNON BLANC - NEW ZEALAND - 375ML \$14

WHAT THE TEAM IS LOVING

SLAB BACON \$15

TAVERN TEXAS TWINKIES (2) \$12

SMOKED WINGS (8) \$14

CHICKEN SALAD BLT WITH CHIPS \$14