

Daily
Classic Hour 4:00 - 5:30pm

THE
TAVERN
AT HEATHMAN HOTEL

Brunch
Sat & Sun 7:00am - 2:00pm

\$55 per person

— START —

Choice Of:

Shrimp Bisque

clams, sofrito, cheese twirl, crème fraiche

Farm Salad

farm greens, fennel, radish, apples, candied pecans, feta,
herb-dijon vinaigrette

— MAIN —

Choice Of:

Eggplant Provençal

heirloom tomatoes, freekeh, cucumber, dill, vierge sauce

Roasted Sole

sole, jimmy nardello chermoula, greens, carrots,
turnips, beurre blanc

— DESSERT —

Choice Of:

Lemon Tartelette

topped with meringue

*these items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Daily
Classic Hour 4:00 - 5:30pm

THE
TAVERN
AT HEATHMAN HOTEL

Brunch
Sat & Sun 7:00am - 2:00pm

\$55 per person

— START —

Choice Of:

Shrimp Bisque

clams, sofrito, cheese twirl, crème fraiche

Farm Salad

farm greens, fennel, radish, apples, candied pecans, feta,
herb-dijon vinaigrette

— MAIN —

Choice Of:

Eggplant Provençal

heirloom tomatoes, freekeh, cucumber, dill, vierge sauce

Roasted Sole

sole, jimmy nardello chermoula, greens, carrots,
turnips, beurre blanc

— DESSERT —

Choice Of:

Lemon Tartelette

topped with meringue

*these items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

THE
TAVERN
AT HEATHMAN HOTEL
PRIX FIXE

THE
TAVERN
AT HEATHMAN HOTEL
PRIX FIXE