



AMERICAN LAMB

Spring is here and that means an abundance of fresh juicy lamb! We are celebrating this March by highlighting delicious American lamb dishes from Chef Alex Jimenez. Sourced exclusively from the best domestic farmers, lamb is appreciated for its mild flavor and tenderness. Join us all month long for our tavern mouthwatering tavern creations.

LAMB SPECIALS

LAMB BURGER

8 oz ground lamb, tzatziki spread, red pepper feta cheese, peasant roll, all the fixings on the side (lettuce, tomato, onion), served with dirty fries (garlic, paprika, cotija cheese & old bay seasoning).

Lunch and Dinner \$16

LAMB SHANK

16 oz, bone-in, wrapped in a banana leaf and braised for 8 hours, served on top of stewed chickpeas and vegetables.

Dinner \$32

LAMB SKEWERS

2-3 oz skewers, tzatziki sauce, jalapeno mint chutney, served on top of a polenta cake, garnished with fennel salad.

Dinner \$15



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