

Cardon Tavern, all day sample menu

Starters

Selection of east and west coast oysters, mignonette

"The wedge", iceberg, crispy confit bacon, cherry tomatoes, blue cheese

Burrata, badger flame beets, pumpkin seeds, salsa verde (vegetarian)

Local shrimp cocktail, cocktail sauce, fresh horseradish

New England crab cake, tomato relish, basil aioli

Big eye tuna tartare tostada, avocado, wasabi, tosa soy

Oyster rockefeller, creamed spinach, herb breadcrumb

Steak tartare, herb aioli, capers, red onion, potato pavé

Roasted bone marrow, oxtail jam, parsley salad, grilled toas

Wood burning oven

Black bass, chimichurri, watercress

Poussin chicken, truffle stuffing, field mushrooms, thyme

Maine lobster, clarified butter

Applewood grilled

USDA prime:

New York (12oz)

Filet mignon (8oz)

Dry-aged ribeye (14oz)

Snake River Farms American Wagyu:

New York (10oz)

Filet Mignon (6oz)

Sher Farms Australian F1 Wagyu Tomahawk, cote de boeuf (48oz)

USDA prime porterhouse (36oz)

Sauces: Chimichurri, au poivre, creamy horseradish, bearnaise

Sides

Street corn-stuffed poblanos

Potato puree

Creamed spinach

French fries

Green leaves

Charred broccolini

Patatas bravas

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.