

SPRITS

& FARE



TINER'S ALLEY

TAVERN



RAW BAR

{GF} SHRIMP COCKTAIL (5) - MP

Jumbo shrimp, housemade cocktail sauce, lemon

{GF} ½ DOZEN OYSTERS ON THE HALF SHELL - MP

Cucumber mignonette, housemade cocktail sauce, lemon

TABLE SHARES

{GF} TINER'S POTATO CHIPS - \$5

{GF} HAND-CUT FRIES - \$9

{GF} FRIED GREEN BEANS - \$12

BACON CHEDDAR FRIES - \$14

SMALL PLATES

SCOTCH EGG - \$11

Jammy egg wrapped in housemade sausage, breaded and fried to order, s/w bacon, Beurré and cheese sauce

{GF} MIXED GREEN SALAD - \$12

Red and green gems, frisée, herbs tossed in sherry vinaigrette

{GF} CRISPY PORK BELLY AND BRUSSELS SPROUTS - \$18

Braised then fried Duroc pork belly, parmigiano-reggiano, capers, parsley and creamy lemon vinaigrette

DUCK TOAST - \$16

Housemade duck rilette, Acme baguette, pickled red onion, herbs

STEAK TARTARE - \$21

S/W Tiner's Potato Chips, Prime NY Strip

SANDWICHES & BURGERS

Tiner's housemade potato chips / sub fries \$3

GRILLED HAM AND CHEESE – \$15

Country Ham, gruyère, white cheddar, cheese fondue, Acme sourdough Pullman

CHICKEN, BACON, AVOCADO – \$18

Grilled chicken breast, lettuce, tomato, Acme brioche bun

PRIME NY STRIP “FRENCH DIP” – \$28

Acme baguette, horse radish crème fraîche, beef jus

DOUBLE-DOUBLE – \$18

Two patties house ground brisket and short rib, american cheese, caramelized onion, pickles, frisée on a Martin's potato roll

BACON FONDUE BURGER – \$21

Double-Double with bacon served in cast-iron gratin dish with bubbling cheese fondue

CHEF'S FAVORITES

LEVI'S “HOTEL MAC N CHEESE” – \$14

Add crispy Duroc Pork Belly or grilled chicken \$8

Parmigiano-Reggiano, pecorino, white cheddar, gruyère, herbed bread crumbs baked in gratin dish

{GF} SHEPHERD'S PIE – \$21

Braised Lamb Shank, braised short ribs, vegetables, potato purée, parmigiano-reggiano

BANGERS AND MASH – \$25

2 housemade pork and beef sausages, potato purée, herb salad, whole grain mustard jus

CHICKEN PARMESAN – \$23

Organic chicken breast, mozzarella, parmigiano-reggiano, served in cast-iron gratin dish with spicy tomato sauce

ENGLISH FISH AND CHIPS – \$24

Fresh Alaskan Cod fillet, hand-cut fries, housemade tartar sauce, lemon



DESSERTS

STEAMED LEMON CAKE • FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE • SORBET TRIO • STICKY TOFFEE CAKE
WITH BUTTERMILK ICE CREAM

Figure IV. RETREAT IN GOOD ORDER

