

TAVERN

SIX

KIRTLAND • OH

THE MISSION OF TAVERN SIX
 is to offer our customers a superior local venue that is known for its great food made from fresh ingredients. Our soups, vegetables, sauces, and dressings are housemade daily and our food is prepared fresh at the time it is ordered. We are proud to offer gluten free and vegan plates, catering to a wide variety of eating preferences and we handle each order with great care; every meal, every cocktail, every specialty cupcake.

Due to the **extra freshness** we offer at Tavern Six, additional time is necessary to prepare your meal and our staff is working as fast as we can to serve you.

KITCHEN HOURS

SUNDAY & MONDAY
 11AM TO 8PM

TUESDAY THRU THURSDAY
 11AM TO 9PM

FRIDAY & SATURDAY
 11AM TO 10PM

7592 Chardon Road • Kirtland, OH 44094
 440-256-1100

STARTERS

- Meatballs\$13
House blend of beef, veal and applewood bacon served with housemade marinara and herb ricotta.
- Pretzel Sticks\$8
Warm salted pretzel sticks served with honey mustard, buffalo cream cheese and ranch.
- Veggie Quesadilla\$10
Grilled spinach flour tortilla, cheddar, four cheese blend, jalapeños, mushroom, red onion, red and green bell peppers and pico de gallo.
- sub Vegan Cheese.....\$13
- w/ Roasted Chicken\$16
- w/ Steak.....\$20
- w/ Black Bean Patty\$15
- Hummus Platter **GFA**\$12
Housemade hummus. Served with pita chips and fresh vegetables.
- Baja Fish Tacos\$12
Parmesan breaded panko cod with mango, sliced jalapenos, fresh cilantro and lemon aioli.
- Harissa Cauliflower **GF V**\$13
Sauteed cauliflower with walnuts, mint, harissa tahini and date jam.
- Potato Skins.....\$11
Stuffed with cheddar cheese, bacon. Served with a side of sour cream.
- Fried Provolone.....\$10
Hand breaded smoked provolone fried on a bed of marinara topped with grated parmesan and fresh basil.
- Wings\$16
10 wings cooked to crispy perfection, tossed in your choice of sauce and accompanied with blue cheese and celery. (hot, buffalo, buffalo parmesan, honey sriracha, BBQ, cherry chipotle BBQ, whiskey BBQ, teriyaki, 6 pepper blend, garlic parmesan, honey mustard, or dusted dry rub)

SALADS

- Dressings:**
 Italian • Blue Cheese • Ranch • Caesar • Honey Mustard • Apricot Vinaigrette • Maple Vinaigrette • Balsamic Vinaigrette • Raspberry Vinaigrette
 All Salad Dressings are Housemade and Gluten Free
- Add Chicken.....\$6
 - Add Steak.....\$13
 - Add Faroe Island Salmon\$13
 - Add Black Bean Patty\$5
 - Add Cleveland Tofu\$4
 - House **GF V**\$6
Mixed greens, cherry tomatoes, cucumbers and red onions. Choice of dressing.
 - House Panzanella **GFA**\$7
Croutons, basil, arugula, tomatoes, cucumbers and red onions. Tossed in Italian dressing and topped with shredded parmesan and crispy capers.
 - Caesar House/Large **GFA** \$8/\$11
Crisp romaine lettuce, croutons, parmesan cheese and red onions. Tossed in Caesar dressing and topped with crispy capers.
 - Berry Salad **GF**\$15
Mixed greens, fresh berries, feta, candied walnuts, dried cherries with raspberry vinaigrette.
 - Cobb **GF**\$17
Grilled chicken, bacon, cheddar cheese, blue cheese crumbles, tomatoes and hardboiled egg. Choice of dressing.

HOMEMADE SOUP

- Soup of the Day \$7
- Tomato Bisque w/
grilled cheese croutons \$6

PIZZAS

-
- 16 inch pizza with four-cheese blend..... \$15
 - Toppings:..... \$2
Pepperoni, Italian sausage, bacon, crumbled meatballs, grilled chicken, extra cheese.
 - Toppings.....\$1
Bell peppers, banana peppers, roasted red peppers, mushrooms, diced tomatoes, red onions, artichokes, jalapeños.
 - The Butcher.....\$22
Crumbled meatballs, four-cheese blend, Italian sausage, pepperoni, bacon, roasted red peppers, and housemade marinara.
 - Sicilian\$19
Marinara, prosciutto, meatballs, red onions, four-cheese blend, and fresh basil.
 - Margherita\$18
Fresh tomatoes, basil, four-cheese blend, and garlic oil. Finished with a balsamic reduction.
 - Buffalo Chicken Pizza\$20
Garlic oil, four-cheese blend, chicken with a housemade buffalo and ranch drizzle.
 - Veggie\$20
House marinara, four-cheese blend, bell peppers, mushrooms, diced tomatoes, banana peppers, and artichoke hearts. Sprinkled with oregano.
 - Gluten Free Pizza (10 inch).....\$17
 - Gluten Free Specialty Pizza..... add \$7
 - Vegan Mozzarella..... add \$7

VEGAN & GLUTEN FREE

V Vegan
GF Gluten Free
GFA Gluten Free Available

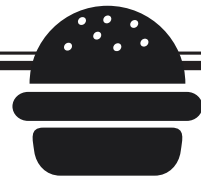
Many items on our menu are Vegan, Gluten Free or Gluten Free Available with minor adjustments.

Please ask your server for further details.

*Items that are gluten free are housemade in our kitchen which does contain gluten items.

Additional Sauce or Dressing add \$.50

BURGERS*



Served on a Brioche Bun

- Tavern**.....\$12
Choice of cheese, lettuce, tomatoes, red onions and horseradish sweet pickles.
- Mushroom Swiss**\$13
Topped with Swiss cheese and sautéed mushrooms.
- Hornet**.....\$15
Fresh jalapenos, red onions, chipotle mayo, pepper jack cheese, applewood bacon, and dry sriracha seasoning.
- Bacon & Blue**\$15
Bacon, blue cheese crumble, caramelized onions, tomatoes, arugula and balsamic reduction.
- Breakfast**\$15
Bacon, hash brown patty and American cheese. Topped with a fried egg.
- Black Bean**.....\$13
Housemade patty with chipotle mayo, crispy onions, pico de gallo, cheddar and lettuce.
- Whiskey BBQ Burger**\$16
Bacon jam, cheddar cheese, crispy onion straws and whiskey bbq sauce.

All Burgers Are Available Gluten Free - Add \$3

SIDES

- Artichoke Risotto Cakes\$5
- Basmati Rice.....\$5
- Coleslaw.....\$5
- Hand-Cut Fries\$5
- Mac n Cheese\$5
- Seasonal Vegetable\$5
- Fried Brussel Sprouts\$5
- Fruit Cup.....\$5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

BURGERS, SANDWICHES, & WRAPS

Served with Housemade Cracked Pepper Chips

Substitute a Side Dish \$3

Sandwiches May Substitute Flour Tortilla Wrap

Substitute a Gluten Free Bun \$3

Substitute a Gluten Free Wrap \$4

Substitute Vegan Mozzarella \$3

KIDS 10 and Under Please

Served with your choice of hand cut fries, seasonal vegetable, or mandarin oranges.

- Mini Burgers**\$7
Two sliders served with American cheese.
- Mac and Cheese**\$7
Cavatappi pasta with housemade mac sauce
- Pizza (Cheese or Pepperoni)** (no side) \$7/\$8

SOFT DRINKS

Pepsi, Diet Pepsi, Starry, Ginger Ale, Root Beer, Dr. Pepper, Diet Dr. Pepper, Lemonade, Raspberry Ice Tea, and Fresh Brewed Ice Tea



ASK ABOUT OUR
CUPCAKE OF THE DAY!

SANDWICHES

- Meatball Sub**.....\$14
Housemade meatballs, marinara and provolone cheese on Italian loaf.
- Hot Ham & Swiss**\$11
Shaved Applewood ham, Swiss cheese and honey mustard on toasted 9-grain bread.
- Open-Face Salmon**\$19
Grilled Faroe Island salmon, lemon aioli sauce, mixed greens and fresh basil on a toasted baguette.
- Spicy BLT**.....\$13
Bacon, lettuce and tomatoes. Served with chipotle mayo on toasted 9-grain bread.
- Cuban**.....\$13
Braised pork, Applewood ham, Swiss cheese, red onions, dill pickles and Cuban aioli on Italian loaf.
- Caprese Chicken**.....\$12
Grilled chicken breast, mixed greens, basil, tomatoes, provolone cheese with a balsamic reduction on a brioche bun.
- Chicken Club**.....\$13
Grilled chicken breast, American cheese, applewood bacon, lettuce, tomato, onion and mayo on a brioche bun.
- Chicken Philly**\$14
Grilled chicken breast, roasted red peppers, caramelized onions and mushroom, mayo and four-cheese blend on Italian loaf.
- Veggie Wrap**.....\$11
Romaine lettuce, hummus, cucumber, red onion, mushrooms, tomatoes, roasted red peppers with shredded parmesan cheese in a spinach flour tortilla wrap.
- Chicken Salad Wrap**\$15
Crisp romaine, housemade chicken salad in a flour tortilla wrap.
- Pulled Pork**.....\$11
Braised pork, crispy onion straws, coleslaw, cherry chipotle BBQ sauce on a brioche bun.
- Fly Daddy Fish Sandwich**\$12
Breaded cod topped with lettuce, tomatoes, dill pickles on a brioche bun. Housemade tartar on the side.
- Grilled Cheese**.....\$8
American, cheddar, provolone and Swiss cheese on toasted 9-grain bread.
- French Dip Philly**.....\$15
Shaved ribeye with onions, mushrooms, roasted red peppers, four-cheese blend. Served on Italian loaf with a side of au jus.

ENTRÉES

- Grilled Salmon GF**\$24
Served with vegetable medley and basmati rice.
- Mac n Cheese**\$13
Cavatappi pasta and housemade mac sauce.
- with Chicken**\$19
- with Pork topped with cherry chipotle BBQ sauce**\$16
- with Seasonal Vegetable**\$15
- Buffalo Mac n Cheese**.....\$19
Roasted chicken, cavatappi pasta, drizzled with housemade buffalo sauce. Topped with toasted bread crumbs.
- Fly Daddy Fish Fry**\$20
Breaded cod served with hand-cut French fries, coleslaw and housemade tartar sauce.
- Tavern Chicken**\$23
Pan seared chicken breast with mushrooms, roasted red peppers and prosciutto in a lemon cream sauce. Served over top of a crispy artichoke risotto cake.
- Vegetable Stir Fry GF**\$12
Yellow squash, zucchini, red pepper and broccoli with ginger hot sauce. Served over basmati rice. Choice of teriyaki or ginger hot sauce.
- with Tofu**\$16
- with Chicken**\$18
- with Shrimp**.....\$19
- with Steak**.....\$25
- 14 oz Ribeye GFA**\$28
14 oz hand cut ribeye served with handcut fries and vegetable of the day.
- Ribs (Half) GFA**\$19
(Full).....\$28
Slow cooked pork back ribs ribs grilled and sauced. Served with handcut fries and coleslaw.
- Chef Special**MP
Ask your Server about the Chef Speical of the Day.

All Sandwiches Are Available Gluten Free - Add \$3