VEGETARIAN MENU

STARTERS

EMMETT'S BAKED PRETZEL TWISTS 10

Horseradish Cheese, Whole Grain Honey Mustard

POTATO SKINS 10

Cheddar, Tomato, Sour Cream, Chives

ARTICHOKE & SPINACH DIP 10

Crispy Pitas

CHEESE QUESADILLA 10

Chipotle Ranch Drizzle, Guacamole, Pico De Gallo

EMMETT'S NACHOS 11

Pico De Gallo, Guacamole, Sour Cream, Chives

SALADS

COBB SALAD 12

Egg, Bleu Cheese, Corn, Tomato, Red Onion, Avocado, Choice of Dressing

RASPBERRY WALNUT SALAD 13

Cranberries, Bleu Cheese, Pear, Raspberry Vinaigrette

CAESAR SALAD 12

Romaine, Parmesan, Croutons

SHAVED BRUSSELS SPROUTS SALAD 12

Arugula, Toasted Walnuts, Shaved Parmesan, Raisins, Lemon-Tarragon Vinaigrette

DRESSING OPTIONS

Ranch, Creamy Bleu Cheese, Honey Mustard, 1,000 Island, Caesar, Vinegar & Oil, Italian Vinaigrette, Lemon-Tarragon Vinaigrette, Chipotle Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette

SANDWICHES & BURGERS

CHOICE OF SIDES INCLUDE: FRIES, POTATO CHIPS SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT SUBSTITUTE TRUFFLE FRIES 2.5 ADD SIDE SALAD 3.5

TAVERN TACOS 12

Roasted Vegetables, Napa Cabbage, Pico De Gallo, Chipotle Ranch

BEYOND THE BURGER 15.5

100% Plant Based Patty, Arugula, Tomato, Avocado, Roasted Garlic Aioli, Brioche Bun

ENTREES

PASTA PRIMAVERA 14

Broccolini, Tomato, Onion, Red Pepper, Marinara, Rigatoni Pasta

RIGATONI MOZZARELLA 15

Fresh Mozzarella, Basil, Diced Tomato Cream Sauce



We take pride in our commitment to our customers and to our environment. We work hard with our purveyors to select ingredients that are sustainable. We use no trans-fat oils, local produce when in season and we also utilize sustainable practices in our breweries by donating our spent grain to local farmers as a food source for livestock.

Tables of 8 or more are subject to 18% gratuity. Please inform your server if there are any food allergies in your group.

While we do offer vegetarian menu items, we cannot guarantee that your food will not come into contact with other menu items containing meat.