

ANTIPASTI

Grilled Octopus red chiles, celery, aged balsamic, chive 19
Burrata tomato jam, sea salt, basil oil 19
Wagyu Beef Tartare giardiniera, quail egg, garlic aioli 18
Roasted Acorn Squash sweet potato puree, apple molasses, watercress pistou, hazelnut brittle, nordic feta 14

LOCAL SALUMI 24

Prosciutto di Parma
Brooklyn Braesola
Delaware Fireball
Bava Sopressata

ARTISAN CHEESE 28

Donatello-sheep
Green Hill-cow
Humbolt Fog-goat
Red Rock-cow

Chef's Selection 48

local salumis and artisan cheeses

CRUDO BAR

Ahi Tuna preserved meyer lemon, avocado, caperberry, chili oil 16
Hamachi spicy balsamic, serrano chili, truffle honey, crispy shallots 16
Chilled Oysters pomegranate mignonette, finger limes, chives 18/32

SALADS

Siena Chopped romaine, iceberg, artichoke hearts, avocado, cherry tomato, green bean, egg, radicchio, celery, red onion, salami, pepperoncini, cannellini beans, gorgonzola, sweet mustard vinaigrette 17
Shaved Brussels Sprouts parmesan, toasted marcona almonds, cabernet vinaigrette 13
Harvest Salad granny smith apple, butternut squash, pomegranate, candied hazelnuts, corn sprouts, spiced apple vinaigrette 14
Roasted Beets red & yellow beets, shaved fennel, baby spinach, hazelnut vinaigrette, LaClare Farms goat cheese 15
Endive & Poached Pear dates, candied cashews, hooks blue cheese, honey citrus vinaigrette 14
Tuscan Kale Caesar oven-dried tomato, parmesan, lemon caesar dressing 15

SIDES 11 (serves two)

Sticky Parmesan Potatoes grated parmesan, chopped parsley
Charred Broccoli shaved parmesan, charred lemon
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Sweet Potato Gratin gruyere, herb breadcrumb, roasted garlic cream
Caramelized Brussels Sprouts house cured pancetta, sea salt

BRICK CHICKEN DIAVOLO

sticky parmesan potatoes, arugula, cherry tomato, grilled lemon 29

BROILED SALMON

citrus braised lentils, caramelized carrots, sauteed spinach, tamarind glaze 36

COLORADO LAMB CHOPS (DINNER ONLY)

crispy prosciutto, polenta, pea shoots, truffled pecorino 48

DOUBLE CUT DUROC PORK CHOP (DINNER ONLY)

caramelized brussels sprout, garlic whipped potato, apple cider 42

PAN SEARED SCALLOPS (DINNER ONLY)

fennel caponata, shaved carrots, butternut squash puree, capers, pickled mustard seed 38

ROASTED BLACK COD (DINNER ONLY)

fennel caponata, shaved carrots, butternut squash puree, capers, pickled mustard seed 34

FOR THE TABLE (DINNER ONLY)

36OZ. DRY AGED PORTERHOUSE (SERVES TWO)

USDA prime, rosemary-garlic rub, grilled lemon 95

GELATI & SORBETTI

Daily Gelatos 6 ea

pistachio

vanilla

salted caramel

brown butter peanut

double chocolate

crème brûlée

mint chocolate chip

Gelato Flight (choose four)

Gelato Flight (choose four) 15

Sorbet Flight 6 ea • 15 all

strawberry prosecco, mango peach,

pineapple, blueberry-lemon



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*Gluten Friendly items are made without gluten-containing ingredients. We do not claim these items are "gluten free". While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities.

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