

ANTIPASTI

Grilled Octopus red chiles, celery, aged balsamic, chive 19
Burrata tomato jam, sea salt, basil oil 19
Beef Tenderloin 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 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 12 (serves two)

Charred Broccoli shaved parmesan, charred lemon
Roasted Cauliflower pepperoncini, toasted pine nuts, torn mint
Sweet Potato Gratin gruyere, roasted garlic cream
Caramelized Brussels Sprouts house cured pancetta, sea salt

BRICK CHICKEN DIAVOLO

arugula, cherry tomato, grilled lemon 31

BROILED SALMON

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

SPINACH & PISTACHIO RISOTTO

poached egg, pork belly, pistachio pesto, soubise 21

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 45

PAN SEARED SCALLOPS (DINNER ONLY)

caramelized cauliflower, romesco, salsa verde 36

FOR THE TABLE (DINNER ONLY)

36OZ. DRY AGED PORTERHOUSE (SERVES TWO)

USDA prime, rosemary-garlic rub, grilled lemon 95

GELATI & SORBETTI*

6 ea · 15 flight any four

salted caramel
double chocolate
pistachio
brown butter peanut
crème brûlée
vanilla
mint chocolate chip
strawberry prosecco*
mango peach*
pineapple*
blueberry-lemon*



siena tavern

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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.

