

— APPETIZERS —

- DAN AND DEBBIE'S CHEESE CURDS** 11
house-battered, calabrian chile ranch
- CHEDDAR BAY BISCUITS**..... 9
baked to order
- CRISPY BRUSSELS SPROUTS** 14
honey mustard, dried cranberries, pancetta
- SHRIMP VOODOO** 15
lemon-rosemary butter, garlic baguette
- TRUFFLE FRIES** 11
black truffle fondue



VEGETABLES & SALADS

ADD GRILLED CHICKEN 6, CRISPY CHICKEN 6, SHRIMP 9, SALMON 10

- GREEN GODDESS** 9
local greens, red onion, apple, radish, sunflower seeds, green goddess dressing
- TAVERN SALAD**.....15
local greens, bleu cheese, pecan granola, dried cherries, poppyseed dressing
- KALE & APPLE SALAD**16
baby kale, honeycrisp apple, sweet potato, prairie breeze white cheddar, walnut, red onion, honey mustard vinaigrette
- GRILLED CHICKEN CAESAR** 14.50
romaine, pecorino romano, caesar dressing*, croutons
- SALMON SALAD*** 19.50
arugula, shaved brussels sprouts, pistachio, squash, pickled sultanas, tahini herb dressing

SEAFOOD

SEAFOOD TOWER*

east coast oysters, shrimp cocktail, rotating conservas, boquerones, tuna crudo, lobster claw, cocktail sauce, mignonettes, fried saltines, lemon

67

LE GRAND PLATEAU*

east coast oysters, lobster, shrimp cocktail, rotating conservas, boquerones, tuna crudo, lobster claws, cocktail sauce, mignonettes, fried saltines, lemon

150

Please Ask Your Server for Details

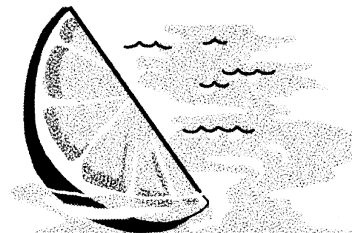
- SHRIMP COCKTAIL**..... 14
horseradish, calabrian chile, lemon
- PEI STEAMED MUSSELS** 19
hard cider, pancetta, fennel confit, tarragon, garlic baguette
- SPICY TUNA TARTARE*** 17
ahi tuna, cucumber, spicy mayo, sesame vinaigrette, shallot furikake, jalapeno

OYSTERS

*On The Half Shell!**

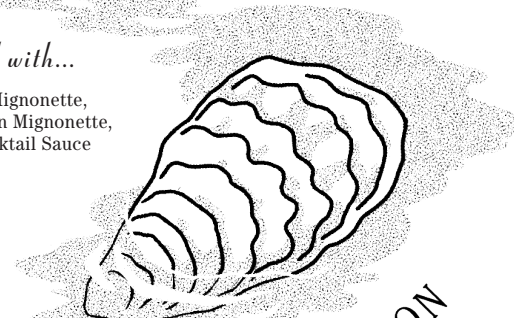
\$MP

EAST COAST
Brine, Mineral, Fresh
WEST COAST
Rich, Melon, Cucumber



Served with...

Red Wine Mignonette,
Ginger Scallion Mignonette,
Atomic Cocktail Sauce



**ASK FOR TODAY'S SELECTION*

— SANDWICHES —

Served With Kettle Chips

SUB FRENCH FRIES OR CUP OF BISQUE 2, SUB CUP OF CHOWDER, SMALL CAESAR OR GREEN GODDESS 3

BURCH BURGER* *sub plant-based “Impossible Burger” patty \$2*..... 16
Iowa corn-fed angus beef, bacon, raclette & white cheddar cheese, caramelized onion, black truffle aioli, brioche bun

ROASTED MUSHROOM MELT 14
roasted & marinated red pepper, goat cheese, caramelized onions, black truffle aioli, ciabatta

MAINE STYLE LOBSTER & GULF SHRIMP SANDWICH 23
maine lobster, gulf shrimp, romaine, dijonnaise, fines herbs, brioche bun

CRISPY CHICKEN SANDWICH 15
pimento cheese, bread & butter pickles, Duke’s mayo, brioche bun

BUFFALO CHICKEN BURRITO 15
Franks Red Hot, mashed potato, carrot, celery, ranch or bleu cheese

PRIME RIB PHILLY 17.50
caramelized onions & peppers, raclette & white cheddar cheese, horseradish cream, ciabatta, au jus

- MACARONI -



ATLAS MAC & CHEESE 10

fontina, raclette, and white cheddar cheese

LOBSTER MAC 27

Maine lobster tail, lobster veloute, fines herbs

BUFFALO MAC 19

Franks Red Hot, chicken strips, blue cheese crumble



- SIDES AND ADDITIONS -

POTATO PURÉE 8
MILTON CREAMERY WHITE CHEDDAR POLENTA 9
OYSTER MUSHROOMS, PEARL ONIONS, THYME 10
GRILLED BROCCOLINI, ALEPPO, LEMON 10



steaks come dressed with herbed butter & bordelaise sauce served with caesar or green goddess salad

PETITE FILET 6 oz.* 33
NEW YORK STRIP 12 oz.* 35
FILET MIGNON 8 oz.* 41
DELMONICO RIBEYE 16 oz.* 81

— HOUSE SPECIALTIES —

ALL HOUSE SPECIALTIES ARE MADE FROM SCRATCH AND PREPARED WITH CARE. GOOD FOOD TAKES TIME.

*AVAILABLE AFTER 4PM

***SQUASH TORTELLI** 24
house made pasta, black truffle, butternut squash, oyster mushrooms, black garlic, shaved walnuts

***LOBSTER CHITARRA** 33
house made pasta, maine lobster claw meat, lemon chile butter, fennel confit, lobster brodo

***SCALLOP RISOTTO** 39
jumbo scallops, garlic chili crisp, shaved fennel, grana padano, pickled sultanas, tarragon

***SALTIMBOCCA CHICKEN ROULADE** 26
prosciutto, milton creamery white cheddar polenta, brown butter, broccolini, sage

FISH & CHIPS 19
beer battered cod, lemon, remoulade

* These items may be served raw or undercooked, or contain ingredients that are raw or undercooked.

* **Consumer Advisory Warning** – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

— BURCH'S DESSERTS —

DARK CHOCOLATE TORTE...\$10

salted cashew caramel, creme fraiche ice cream

BUTTERSCOTCH BUDINO...\$10

pumpkin chantilly, salted pepita brittle

CAMPFIRE SUNDAE...\$10

toasted marshmallow ice cream, hazelnut
chocolate ganache, graham cookie crumb,
toasted marshmallows



Now Serving

COUNTER CULTURE FRENCH PRESS COFFEE

&

KILOGRAM TEA

NOW BOOKING THE DEN FOR PRIVATE PARTIES

THE DEN IS A PERFECT SPOT FOR YOUR NEXT PRIVATE EVENT! ENJOY A CUSTOMIZABLE FOOD MENU, FULL BAR, AND LOUNGE IN A ONE-OF-A-KIND SETTING AT DOWNTOWN IOWA CITY'S PREMIER PRIVATE EVENT SPACE.

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