



Tavern on France

FOOD

6740 France Avenue South Edina, MN 55435

952.358.6100 [www.tavernonfrance.com](http://www.tavernonfrance.com)



# Appetizers

- Tavern Style Sliders** \$7.00  
Three mini beef burgers grilled then topped with Bourbon Red, melted smoked gouda and crispy smoked bacon, served on grilled mini buns.
- Tavern Philly Sliders** \$10.50  
A generous portion of our Philly beef flattop grilled with our special seasonings and caramelized onions. Finished with cheese sauce and served on grilled mini buns.
- Chicken Littles** \$7.50  
Housemade fresh ground chicken patties on grilled mini buns with garlic aioli, shredded lettuce, melted Swiss and tomatoes.
- Crab Artichoke Quesadilla** \$10.50  
A large honey wheat tortilla filled with Tavern's Crab Artichoke dip, pico de gallo and a blend of four cheeses then grilled golden brown. Accompanied by guacamole, salsa and sour cream.
- Oven Toasted Bruschetta** \$8.50  
Sliced ciabatta tossed with a special blend of seasonings and parmesan cheese then oven toasted. Accompanied by marinated tomatoes, olive tapenade and bleu cheese crumbles.
- Tavern Onion Rings** \$7.50  
Slices of sweet yellow onion dipped in batter and golden fried. Accompanied by your choice of our signature dipping sauces.
- Seasoned Waffle Fries** \$6.50  
Waffle cut potatoes fried to a golden crisp, dusted with our special blend of parmesan and spices. Served with your choice of our signature dipping sauces.
- Lemon Basil Calamari** \$9.50  
Tender calamari lightly fried for a delicate crunch. Set on a bed of spring greens and finished with basil chiffonade and lemon. Accompanied by lemon aioli and sundried tomato aioli.
- Crab Artichoke Dip** \$11.00  
Blue swimming crab, artichoke hearts, fresh spinach, green onions, garlic, spices and parmesan. Topped with a blend of four cheeses then baked. Accompanied by grilled garlic bread.
- Tavern Bleu Chips** \$7.50  
A generous portion of housemade potato chips dusted with our special blend of seasonings. Topped with crispy smoked bacon, a blend of four cheeses and bleu cheese crumbles, served with sour cream and with your choice of our signature sauces.
- Sesame Stix** \$8.00  
Fresh chicken breast strips coated in our signature sesame breading then golden fried. Accompanied by seasoned sour cream and your choice of our signature dipping sauces.
- Roasted Sesame Ginger Wings** \$10.50  
Jumbo wings Szechwan marinated then oven roasted. Finished with chopped ginger, five spice and oyster sauce. Garnished with toasted sesame seeds, sweet red pepper and green onion.



# Soups

We proudly hand craft all

Cup \$3.50    Bowl \$5.00

of our soups daily.

- |           |                           |
|-----------|---------------------------|
| Daily     | Chicken Wild Rice         |
| Monday    | Cream of Tomato           |
| Tuesday   | Bacon Corn Chowder        |
| Wednesday | Creamy Herbed Chicken     |
| Thursday  | Southwestern Chicken      |
| Friday    | New England Clam Chowder  |
| Saturday  | Tuscan Chicken            |
| Sunday    | Cream of Potato and Bacon |

**Signature Dipping Sauces**

- Creamy Parmesan Garlic
- Cheesy Jalapeno
- Sweet Tabasco Ranch
- Seasoned Sour Cream
- Bourbon Red



# Flatbread Pizza

- Farmers Market** \$7.50  
A thin crust topped with mozzarella cheese, marinated tomatoes, fire roasted peppers, grilled portabella mushroom and fresh spinach.
- Prosciutto & Tomato** \$10.00  
A thin crust brushed with garlic olive aioli. Topped with sliced prosciutto, fresh sliced tomato, fresh basil and mozzarella cheese.
- BBQ Chicken** \$10.00  
A thin crispy crust brushed with Bourbon Red. Topped with grilled chicken breast, sweet red onion, fresh chopped cilantro, smoked gouda and mozzarella cheeses.
- Buffalo Chicken** \$9.50  
A thin crispy crust brushed with garlic aioli. Topped with julienne strips of crispy buffalo chicken, diced celery, mozzarella and creamy bleu cheese crumbles.
- Classic Pepperoni** \$9.00  
A thin crust brushed with freshly made marinara sauce. Topped with sliced pepperoni and mozzarella cheese.
- Beachcomber** \$9.50  
A thin crust with freshly made marinara sauce. Topped with Canadian bacon, pineapple, fresh chopped cilantro and a blend of four cheeses.



# Bui I d-A-Pi zza

Sauce (one option included)

\$8.00

Marinara Sauce      Bourbon Red      Alfredo      Garlic Aioli

Cheese (one option included)

Mozzarella      Cheddar      Smoked Gouda  
Parmesan      Pepperjack      Bleu Cheese Crumbles

Toppings (four options included)

Pineapple      Avocado      Sautéed Mushrooms      Scallions      Roma Tomatoes  
Sliced Jalapenos      Raw Onion      Marinated Tomatoes      Fresh Basil      Ripe Olives  
Tortilla Strips      Green Olives      Fresh Cilantro      Banana Peppers      Caramelized Onions

Meats and Non-Meats (\$1.00 per option)

Scampi Shrimp      Grilled Chicken      Crispy Bacon      Pepperoni  
Hamburger      Crispy Chicken      Canadian Bacon      Roasted Turkey  
Italian Sausage      Crab Florentine Dip      Caramelized Prosciutto      Philly Beef  
Roasted Peppers      Grilled Portabella



# Chef Bui I t Sal ads

Tavern's Chop Salad

\$11.00

Chopped romaine and assorted spring greens tossed in honey lime with juicy grilled chicken, granny smith apples, cucumber, candied pecans, raisins and bleu cheese crumbles.

All Thai'd Up

\$10.50

Crispy sesame chicken stix, cut and tossed in Thai peanut sauce then served over a bed of iceberg lettuce, shredded carrot, peapods, cilantro, cucumbers and mandarin oranges tossed in sesame lime dressing. Finished with crispy wontons and julienned scallions. Or try with our crispy shrimp.

Tavern Grilled Chicken Salad

\$10.00

Assorted spring greens and chopped romaine tossed with fresh basil, cucumbers and black olives in roasted pepper and tomato ranch dressing. Tossed with garlic herb croutons, juicy grilled chicken, marinated tomatoes and bleu cheese crumbles.

Cashew Chicken Salad

\$10.00

Roasted chicken breast, cashews, diced celery, honey, scallions and seasonings lightly tossed in mayonnaise. Piled high in a quartered fresh pineapple with orange wedges and fresh strawberries.

Buffalo Chicken Salad

\$11.00

Chopped romaine and assorted spring greens tossed in avocado ranch dressing, cucumber, diced celery and tomatoes. Finished with julienne strips of crispy buffalo chicken breast and bleu cheese crumbles.

Caesar Salad

\$8.00

Romaine, parmesan cheese and garlic herb croutons with our signature Caesar dressing.

Side Caesar \$5.00

Side Salad \$4.00



# Bui I d-A-Sal ad

We'll start with a fresh mix of chopped romaine and assorted baby greens and you choose your toppings!

Cheese (one option included)

\$8.50

Mozzarella      Cheddar      Smoked Gouda  
Parmesan      Pepperjack      Bleu Cheese Crumbles

Mix In's (four options included)

Broccoli      Tomato      Sliced Jalapenos      Shredded Carrot  
Cucumber      Ripe Olives      Crumbled Egg      Sweet Red Onion  
Fresh Basil      Fresh Cilantro      Snow Peas      Marinated Tomatoes  
Raisins      Scallions      Mandarin Oranges      Banana Peppers  
Apples      Green Olives      Pineapple      Spinach

Crunch (one option included)

Tortilla Strips      Wonton Strips      Garlic Herb Croutons  
Onion Strings      Candied Pecans      Sunflower Seeds

Dressings

Balsamic Vinaigrette      Caesar      French  
1000 Isle      Ranch      Bleu Cheese  
Fat Free Ranch      Avocado Ranch      Honey Lime  
Sweet Tabasco Ranch      Fat Free Raspberry Vinaigrette      Roasted Pepper & Tomato Ranch  
Sesame Lime      Thai Peanut      Honey Mustard

Meats and Non-Meats

(\$1.00 per option)

Crispy Bacon      Grilled Portabella      Canadian Bacon  
Roasted Turkey      Cashew Chicken Salad      Crispy Chicken  
Caramelized Prosciutto      Pepperoni      Avocado

(\$2.75 per option)

Grilled Beef Tenderloin      Grilled Chicken      Grilled Salmon  
Scampi Shrimp



# Chef Built Burgers

Served with a choice of waffle fries, mashed potatoes, potato chips or coleslaw. Add a cup of soup, Caesar salad, or side salad for \$2.50

**Tavern Style** \$9.50

A half pound fresh Angus beef seasoned and fire grilled to perfection. Topped with Bourbon Red, smoked gouda and crispy smoked bacon. Served on a grilled ciabatta bun with shredded lettuce and garlic aioli.

**The Veg Head** \$9.50

Marinated grilled portabella, roasted peppers, marinated tomatoes, melted Monterey jack, olive tapenade, spring greens and garlic aioli on grilled herb focaccia.

**The Wi dowmaker** \$12.00

A half pound fresh Angus beef seasoned topped with melted cheddar cheese, caramelized onion, Philly beef, mushrooms, Tavern four cheese sauce and onion strings, served on a grilled ciabatta bun with shredded lettuce and garlic aioli.

**The Beachcomber** \$9.00

A half pound fresh Angus beef seasoned and fire grilled to perfection. Topped with ginger orange teriyaki, melted Swiss cheese and grilled fresh pineapple. Served on a grilled ciabatta bun.

## Bui ld-A-Burger

**Burger (one option included)** \$8.50

Half pound of Fresh Angus Beef Veggie Patty  
Grilled Portabella Housemade Chicken Burger

**Grilled Bread (one option included)**

Ciabatta Roll Herb Focaccia Country White  
Honey Wheat Tortilla NY Rye French Loaf

**Cheese (one option included)**

Swiss Pepperjack Smoked Gouda Cheddar  
American Mozzarella Monterey Jack Bleu Cheese Crumbles

**Toppi ngs (four opti ons i ncl uded)**

Coleslaw Sliced Pickles Salsa Wonton Strips Sour Cream  
Tomato Sliced Jalapenos Ripe Olives Shredded Lettuce Banana Peppers  
Raw Onion Tortilla Strips Garlic Aioli Caramelized Onion  
Scallions Grilled Pineapple Green Olives Leaf Lettuce

**Extras (\$1.00 per option)**

Onion Strings Sautéed Mushrooms Italian Sausage Roasted Peppers Olive Tapenade Philly Steak  
Canadian Bacon Pepperoni Crispy Bacon Avocado Marinated Tomatoes



## Sandwi ches

Served with your choice of waffle fries, mashed potatoes, potato chips or coleslaw. Add a cup of soup, Caesar salad, or side salad for \$2.50

**Tavern's Grilled Club** \$9.00

Roasted turkey smoked bacon with fresh sliced tomato, melted Monterey jack and garlic aioli on grilled country white.

**Wal l eye Sandwi ch** \$9.00

A generous filet of wild caught Canadian walleye dipped in Tavern batter, served with shredded iceberg lettuce on a grilled herb focaccia. Accompanied by housemade tartar sauce.

**Grilled Chi cken Wrap** \$9.50

Grilled chicken breast, marinated tomatoes, spring greens, mozzarella cheese and avocado ranch dressing in a honey wheat tortilla.

**Buffal o Chi cken Sandwi ch** \$9.00

Buffalo marinated chicken breast \_re grilled and topped with bleu cheese dressing, melted pepperjack and fresh sliced jalapeños on a grilled ciabatta roll with shredded lettuce.

**Phi lly Cheesesteak** \$11.50

A generous portion of shaved NY strip sirloin flattop grilled with our special seasonings and caramelized onions then topped with cheese sauce and sliced banana peppers on a grilled baguette.

**Corned Beef Sandwi ch** \$11.50

A half pound of juicy corned beef and melted Swiss with Dijon aioli on grilled NY rye.

**Ul ti mate Grilled Cheese** \$7.50

Swiss, cheddar and Monterey jack with fresh tomatoes and olive tapenade on grilled country white.

**French Dip** \$10.50

Slow roasted beef shaved thin and stacked high on grilled Ciabatta with melted Monterey jack cheese and basil garlic aioli, served with rosemary garlic au jus.

**Tavern's Steakhouse Wrap** \$10.00

Rosemary Filet grilled to perfection, sliced then tossed with balsamic vinaigrette, spring greens, marinated tomatoes and creamy bleu cheese crumbles, all wrapped in a warm honey wheat tortilla.

**Patty Mel t** \$9.00

Fresh Angus beef patty or chicken patty on grilled NY rye with onions, garlic aioli, melted Swiss and cheddar cheeses.

**Sweet Tabasco® Chi cken Wrap** \$9.00

Chicken breast strips lightly breaded and fried crispy, tossed in our Sweet Tabasco® Ranch, wrapped in a warm flour tortilla with diced tomatoes, shredded iceberg lettuce and shredded pepperjack cheese.



## Pastas

Add a cup of soup, Caesar salad, or side salad for \$2.50

### Baked Ravioli with Chicken

\$14.00

Fresh chicken breast sautéed in olive oil with roasted garlic. Finished in a tomato cream sauce then tossed with cheese stuffed ravioli. Topped with mozzarella cheese then baked.

### Monterey Shrimp

\$14.00

Sweet jumbo shrimp lightly sautéed in olive oil with roasted garlic, asparagus, roasted red peppers and spinach. Finished with white wine, fresh lemon, butter and parmesan, then tossed with vermicelli pasta.

### Cajun Chicken Fettuccini

\$11.00

Fresh chicken breast simmered in our spicy Cajun tomato sauce then tossed with fettuccini, finished with parmesan and green onion. Also available in a creamy Cajun version.

### Baked Spaghetti

\$12.50

Italian sausage and pepperoni sautéed in olive oil then tossed with spaghetti in a blend of marinara and garlic parmesan sauce. Topped with mozzarella cheese then baked.

### Chicken Fettuccini with Tomato Pesto

\$10.00

Roasted chicken breast hand pulled then tossed with sundried tomato pesto, spinach and fettuccini in our chef crafted Alfredo sauce.



## Entrees

Add a cup of soup, Caesar salad, or side salad for \$2.50

### Fish & Chips

\$16.00

Wild caught Canadian walleye dipped in our Tavern batter and lightly fried for a crispy crust. Served with waffle fries, coleslaw and housemade tartar sauce.

### Home Style Grilled Meatloaf

\$12.50

Our housemade blend of ground chuck, pork, vegetables and seasonings grilled to perfection. Served over grilled country white bread topped with bourbon onion sauce and crispy onion strings. Accompanied by mashed potatoes.

### Pan Seared Teriyaki Salmon

\$14.00

A generous filet of Atlantic salmon pan seared and finished with Ginger Orange Teriyaki. Set on a bed of jasmine rice and topped with our pineapple citrus salsa.

### Tuscan Chicken

\$13.50

Chicken medallions dusted with seasoned flour and sautéed with spinach and caramelized prosciutto. Finished in butter wine sauce with a hint of lemon. Accompanied by vermicelli and steamed fresh broccoli.

### Naked Filet

\$18.50

Center cut tenderloin of beef seasoned and grilled to perfection. Accompanied by béarnaise sauce and mashed potatoes.

### Tucker's Rosemary Filet

\$19.50

Center cut 8oz tenderloin marinated in soy sauce, chopped garlic, olive oil and fresh rosemary then grilled to perfection. Accompanied by mashed potatoes and grilled asparagus.

### Ginger Garlic NY Strip

\$19.00

A 12oz USDA choice NY strip hand cut then marinated in fresh ginger, garlic, soy sauce, beer and sesame oil. Grilled to perfection and brushed with ginger orange teriyaki. Accompanied by grilled asparagus and mashed potatoes.



## Kids

Kids meals served with complimentary fountain beverage, milk or juice (12 and under please).

### Chicken Strips

\$5.00

Chicken breast lightly breaded and golden fried accompanied with our waffle fries and your choice of our signature dipping sauces

### Pepperoni Flatbread Pizza

\$5.00

A thin crust brushed with freshly made marinara sauce. Topped with sliced pepperoni and a blend of four cheeses. Cheese only also available.

### Mini Cheeseburgers

\$5.00

Two mini burgers topped with American cheese and served on grilled slider buns.

### Grilled Cheese Sandwich

\$5.00

Sliced white bread grilled golden brown with American cheese.



## Desserts

### NY Style Cheese Cake

\$6.00

Accompanied by strawberry sauce and our freshly whipped cream.

### Toffee Chocolate Chip Cookie Sundae

\$7.00

Served warm layered with vanilla ice cream finished with hot fudge, caramel and our freshly whipped cream.

### Tavern Wild Berry Pie

\$6.00

Served warm with a scoop of vanilla ice cream and our freshly whipped cream.

### Dessert Nachos

\$7.50

Crispy cinnamon sugar wontons topped with vanilla ice cream, strawberry sauce and pineapple. Finished with our freshly whipped cream and drizzled with hot fudge, caramel and candied pecans.

### Chocolate Cake with Whiskey Sauce

\$7.50

Semi-sweet, dark and white chocolate cake layered between rich dark and white chocolate butter-cream icing, served with a warm whiskey butter sauce and our freshly whipped cream.



# Sunday Brunch

Adults \$13.99 Kids \$5.99 (12 and under please)

We offer the following items:

## Fresh Carved Roast Beef

Perfectly spiced and slow-cooked to perfection. Carved to order and served with fresh jus.

## Pancake Bar

Made-to-order buttermilk, blueberry and chocolate chip pancakes, served with maple syrup or strawberry sauce.

## Made-to-order Omelets

Fresh egg omelet with your choice of fresh ingredients.

## Weekly Chefs Entrée Special

Our chef's take great pride in preparing a weekly entrée special that fits the season and compliments your brunch with us.

## Baked Reggiano Hash Browns

You'll enjoy our secret recipe of cream, spices and fresh Reggiano cheese, baked to a golden brown.

## Garlic Mashed Potatoes with Gravy

Nobody beats our garlic mashed red potatoes recipe. Served with homemade gravy.

## Thick Hickory Smoked Bacon

Thick cut hickory smoked bacon prepared crispy.

## Sausage Links

Spicy pork sausage links baked to perfection.

## Chef Special Scrambled Eggs

Special chef's recipe prepared fresh each week.

## Scrambled Eggs

Fluffy scrambled eggs pan cooked to perfection.

## Fresh Skillet Caramel Rolls

Our sticky caramel rolls served hot and fresh.

## Fresh Assorted Fruit

Fresh seasonal fruit.

## Fresh Assorted Pastries & Croissants

Assorted baked scones, pastries and croissants.



# Wine List

## White Wine

Wine	Glass	Bottle
<b>Chardonnay</b>		
Penfold's "Rawson's Retreat"	\$5.50	
Lost Angel, Central Coast	\$6.75	\$29.00
Kendal Jackson, Special Select	\$7.75	\$35.00
Fess Parker, Cuvee, Santa Barbara		\$35.00
<b>Pinot Grigio</b>		
A-Mano Pinot Grigio	\$5.75	
Tamas Estates, California	\$7.00	\$28.00
Santa Margherita, Italy	\$9.25	\$39.00
<b>Sauvignon Blanc</b>		
Santa Rita, Chili	\$6.00	\$25.00
Kenwood, Sonoma		\$27.00
<b>Riesling</b>		
Saint M, Germany	\$6.50	\$27.00
<b>Semiillon Chardonnay</b>		
Penfolds, Koonunga Hills, Australia	\$6.50	\$27.00
<b>White Zinfandel</b>		
Leaping Horse, California	\$5.50	
Kenwood, Sonoma	\$7.75	\$32.00
<b>Sparkling Wines</b>		
Korbel Brut Split		\$8.00
Korbel Brut		\$30.00
Moet & Chandon, 'White Star NV'		\$57.00

## Red Wine

Wine	Glass	Bottle
<b>Merlot</b>		
Penfolds "Rawson's Retreat"	\$5.50	
Santa Rita, Chile	\$5.75	\$25.00
Leese-Fitch, California	\$7.00	\$28.00
Hahn, Central Coast		\$32.00
Tangley Oaks, Napa		\$35.00
Bogle, California		\$33.00
<b>Cabernet Sauvignon</b>		
Penfolds "Rawson's Retreat"	\$5.50	
Casillero del Diablo, Chile	\$7.50	\$29.00
Kenwood, Sonoma	\$8.50	\$34.00
Dessert Wind, Washington		\$36.00
<b>Pinot Noir</b>		
Hob Nob, France	\$5.75	\$25.00
Esser Vineyards, California	\$8.75	\$38.00
Hahn, Monterey		\$49.00
<b>Shiraz</b>		
Rolling Shiraz, Australia	\$6.50	\$27.00
<b>Malbec-Syrah</b>		
Trumpeter Malbec, Argentina	\$7.00	\$28.00



# Beverages

## Bottomless Beverages

Pepsi, Diet Pepsi, Cherry, Mt. Dew, Sierra Mist, Dr. Pepper
Lemonade (Original, Raspberry)
Iced Tea (Unsweetened, Raspberry)
Coffee (Regular, De-caffeinated)

## Other Beverages

\$2.25 Juice (orange, cranberry, tomato, pineapple, grapefruit)	\$2.75
\$2.25 Hot Chocolate	\$2.50
\$2.25 Hot Tea	\$2.50
\$2.50 Milk (2%)	\$2.25
Housemade Ginger Ale	\$2.50