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Restaurant Week

3 COURSES FOR \$45
SELECT ONE MENU ITEM FROM EACH COURSE

Starters

CHICKEN MEATBALLS

5pc meatball | mustard sauce | panko | chive

HUMMUS & PITA

tahini | garlic | crispy chickpeas | parsley | oil | smoked paprika | pita & crudité

DAISY NUGGETS

buttermilk brined | chicken | sriracha honey | lime | fresh herbs | blue cheese crumbs

BEETS & GOAT CHEESE SALAD

roasted beets | pistachio | grapefruit vinaigrette | tarragon | arugula | orange | balsamic glaze

Mains

SEASONAL TOMATO RISOTTO

blackened shrimp | tomato butter | chives | lemon juice
yellow squash | zucchini | cherry tomato | caper vinaigrette

PAN SEARED BRANZINO

corn espuma | caper oil | tomatoes marinade | asparagus | fennel | parsley

SHORT RIB +10

polenta | asparagus | piquillo pepper | smoked red onion | thai basil | parsley | black garlic glaze

THE OG

8x10 | signature sauce | mozzarella & cheddar | cup & char pepperoni | oregano | parm

THE PLAIN

signature sauce | mozzarella & cheddar | oregano | parm

Desserts

PANNA COTTA

Guava
sweet cream | guava gelee

-OR-

Coffee & Cream
sweet cream | espresso jelly

MEL'S BIRTHDAY CAKE

olive oil cake | chantilly cream
seasonal fruit | tres leche cream

Ask about our Featured Cocktails!



There will be a 20% gratuity added to all parties of 8 or more.

A 3% credit card convenience fee is applied to all checks, unless using debit card or cash

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.