



ALPHARETTA RESTAURANT WEEK OCTOBER 15 – 21, 2023

FIRST COURSE

(CHOOSE 1)

ONION RINGS

Paired with our house-made Guinness mustard and Cajun ranch

BUFFALO CHICKEN FLATBREAD

Grilled chicken tossed in spicy Buffalo sauce, with mozzarella, crumbled bleu cheese and scallions, drizzled with ranch and Buffalo sauce

HOT TAVERN PRETZEL

Huge All-American baked pretzel accompanied by spicy queso and Guinness mustard

SECOND COURSE

(CHOOSE 1)

HERBED CHICKEN

Delicious roasted herbed chicken breast paired with our rich demi-glace sauce, green beans and creamy red skin mashed potatoes

TAVERN BURGER*

America's favorites – BBQ sauce, bacon and burgers – loaded with crispy bacon, crunchy onion rings, cheddar cheese and Taffer's signature honey bourbon BBQ sauce

GRILLED SALMON

Garlic butter-basted salmon over wilted arugula and cherry tomatoes served with creamy polenta and lemon

GRILLED CHICKEN COBB SALAD

Classic cobb with chopped grilled chicken, crispy bacon bits, cherry tomatoes, cucumber, hard-boiled egg, red onions, avocado, and bleu cheese crumbles atop crisp romaine, with a side of bleu cheese dressing

THIRD COURSE

(CHOOSE 1)

MILK "N" COOKIES

Our adult version of a childhood classic! This warm cookie duo is served with a whipped bourbon vanilla bean milk for dipping. Mix & Match! *Chocolate Chunk, Lemon Blueberry, or Salted Caramel***

TAFER'S CHOCOLATE LAVA DELIGHT

Warm, chocolate cake filled with molten, dark chocolate truffle, topped with vanilla ice cream and raspberry drizzle

DINNER \$45.95 PER PERSON

(EXCLUDES BEVERAGE, TAX AND GRATUITY)



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

(**) May contain allergens such as milk, soy, dairy, eggs, wheat, shellfish, tree nuts and peanuts.