McWETHY'S TAVERN

# SNACK & SHARE

**FRENCH ONION FLATBREAD**
caramelized onions + cheese blend + balsamic glaze 12

**LOADED CHIPS**
Tavern chips + cheddar cheese + bruschetta + green onions + shredded Monterey Jack cheese + sour cream 11

◆ **CRISPY CALAMARI**
artichoke hearts + banana peppers + Chef-made marinara 14

**'ELLSWORTH CREAMERY' CHEESE CURDS**
white cheddar cheese + Chef-made marinara 8

**BUFFALO CHICKEN WINGS**
bleu cheese + celery sticks 10

**WARM PRETZEL NUGGETS**
Merkts sharp cheddar 8

**REUBEN FLATBREAD**
corned beef + 1000 island dressing + sauerkraut + cheese blend 12

**SPINACH & ARTICHOKE DIP**
cheese blend + Two Brothers Prairie Path + crisp tortillas 9

◆ **SCOTCH EGG**
Lorne sausage + Poacher's cheddar + beer mustard + seasonal accompaniments 12

# SOUPS & SALADS

**ONION SOUP GRATIN**
cheese blend + garlic crouton 7

**SOUP OF THE DAY**
Chef's daily selection 5

**CHARRED CORN & TOMATO SALAD**
avocado + cotija cheese +
Miss Sue's red pepper jelly vinaigrette 11

**BLUEBERRY SALAD**
mixed greens + blueberry + mandarin oranges + marcona almonds + feta cheese + toasted benne seeds + blueberry-balsamic dressing 12

◆ **'EAT' COBB SALAD**
egg + avocado + tomatoes + chicken + green onions + bacon + bleu cheese 12

**CLASSIC CAESAR SALAD**
Romaine lettuce + Parmigiano Reggiano + radicchio + anchovy + ciabatta croutons + Chef-made Caesar dressing 8
**enhance with chicken 5 | steak 6 | shrimp 7*

# SHAREABLE SIDES

**THICK CUT ONION RINGS**
hand-dipped beer battered onion rings + ranch dipping sauce 7

**ASIAGO ROASTED ASPARAGUS** 7

◆ **CRISPY BRUSSELS SPROUTS**
toasted walnuts + bacon + lemon + goat cheese 9

**MAC N' CHEESE** 7
**enhance with bacon 1 | buffalo chicken 2 | crab 3*

**PARMESAN GARLIC FRIES** 6

**TAVERN POTATOES**
Yukon Gold potatoes + garlic + parmesan 6

# SIGNATURE SANDWICHES

*choice of black pepper fries or Chef-made chips or creamy slaw*
**sub Parmesan Garlic fries 2*
*| recommended wine & beer pairings provided |*

◆ **'90 MILES FROM CUBA'**
BEER PAIRING: MAGIC HAT #9
shaved ham + pulled pork + Swiss cheese + pickles + mustard + whole grain mustard aioli + French roll 13

**ITALIAN BEEF SANDWICH**
BEER PAIRING: STELLA ARTOIS
provolone cheese + roasted peppers + garlic aioli + pepper asiago roll 15

**TAVERN C.A.B. BURGER**
BEER PAIRING: PABST BLUE RIBBON
lettuce + tomatoes + onions + garlic aioli + pickles + brioche bun 12

**GRILLED CHICKEN BREAST**
BEER PAIRING: 5 RABBIT AMERICAN BLONDE ALE
lettuce + tomatoes + onions + pickles + garlic aioli + brioche bun 12
**enhance with American | cheddar | Swiss | mozzarella | bleu cheese*
**enhance with additional toppings: caramelized onions | sautéed mushrooms 1 | bacon 1 | sunny egg 1*

**BUTCHER'S STEAK SANDWICH**
BEER PAIRING: CHURCH STREET DEVIL'S ADVOCATE BELGIAN STRONG ALE
8oz USDA Prime strip steak + caramelized onions + garlic aioli + arugula + cheddar cheese + roasted red peppers + sunny egg + French roll 17

**LAMB BURGER**
BEER PAIRING: HOEGAARDEN WHITE ALE
feta cheese + goat cheese + cumin mayo + olive relish + garlic aioli + arugula + asiago black pepper bun 14

◆ **CLASSIC REUBEN**
BEER PAIRING: HOFBRÄU MUNCHEN
corned beef + Swiss cheese + garlic aioli + sauerkraut + 1000 island dressing + seeded rye bread 14

**'THE BEYOND BURGER'™** **the world's 1st plant-based burger!*
BEER PAIRING: TWO BROTHERS PRAIRIE PATH AMERICAN BLONDE ALE (GF)
The Beyond Burger™ packs 20g of plant-based protein and has no GMOs, soy or gluten.
lettuce + tomatoes + red onions + pickles + brioche bun 12

**'DAG'WOOD CLUB**
BEER PAIRING: McWETHY'S 100 CITRA PALE ALE
smoked turkey + shaved ham + bacon + cheddar cheese + provolone cheese + banana peppers + lettuce + tomatoes + red onions + whole grain mustard aioli + asiago black pepper bun 14

◆ **PATTY MELT**
BEER PAIRING: REVOLUTION ANTI-HERO IPA
C.A.B. burger + caramelized onions + American cheese + bourbon street horseradish + garlic aioli + seeded rye bread 12

**BLACK BEAN VEGGIE BURGER**
BEER PAIRING: LAGUNITAS PILS
roasted red peppers + mozzarella cheese + Chef-made marinara + red onions + dressed arugula + garlic aioli + brioche bun 12

# ENTRÉES & SPECIALTIES

*choice of soup of the day or house salad*
**sub side Caesar salad or onion soup gratin for 2*
*| recommended wine & beer pairings provided |*

◆ **COTTAGE PIE**
BEER PAIRING: BODDINGTON'S PUB ALE
braised beef + onions + carrots + peas + thyme + mashed potatoes 16

**GRILLED PORK CHOP**
WINE PAIRING: MEIOMI PINOT NOIR
cheddar-bacon waffle + demi glace 24

**ALE BATTERED FISH & CHIPS**
BEER PAIRING: LAGUNITAS IPA
fresh hand-cut Alaskan cod + black pepper fries + malt vinegar + Chef-made tartar sauce + lemon 15

**SWEET & SPICY SALMON**
WINE PAIRING: FLEUR DE MER ROSE
roasted salmon + boursin crushed potato + tomato butter 24

**8oz FILET MIGNON** **USDA Choice Filet*
WINE PAIRING: KENWOOD VINEYARDS CABERNET SAUVIGNON
Tavern potatoes + vegetable of the day 37

**14oz NEW YORK STRIP** **USDA Choice Beef*
WINE PAIRING: TRUE MYTH CABERNET SAUVIGNON
Tavern potatoes + vegetable of the day 32

◆ **CHEF-MADE PAPPARDELLE** **Anson Mills–Columbia, SC & Heartway Farms–Plano, IL*
WINE PAIRING: Z ALEXANDER BROWN UNCAGED RED BLEND
braised short rib + wild mushrooms + cipollini onions + crispy leeks 25

**LAMB SHANK**
WINE PAIRING: THE VELVET DEVIL MERLOT
gnocchi + sauerbraten demi glace 24

**SHRIMP SCAMPI**
WINE PAIRING: KIM CRAWFOD SAUVIGNON BLANC
Chef-made angel hair pasta + broccoli + red pepper flakes + garlic butter 23

**CHICKEN PICCATA**
WINE PAIRING: JOSH CELLARS CRAFTMAN'S COLLECTION CHARDONNAY
Chef-made angel hair pasta + lemon caper butter sauce 17

◆ **CHEF'S FAVORITE CHICKEN**
BEER PAIRING: INNIS & GUNN OAK AGED SCOTCH ALE
braised chicken thigh + braised vegetables + Anson Mills' Carolina Gold Rice 22

# DESSERT FEATURES

CHEF'S SELECTION SORBET OR GELATO 6

VANILLA CRÈME BRULEE 9

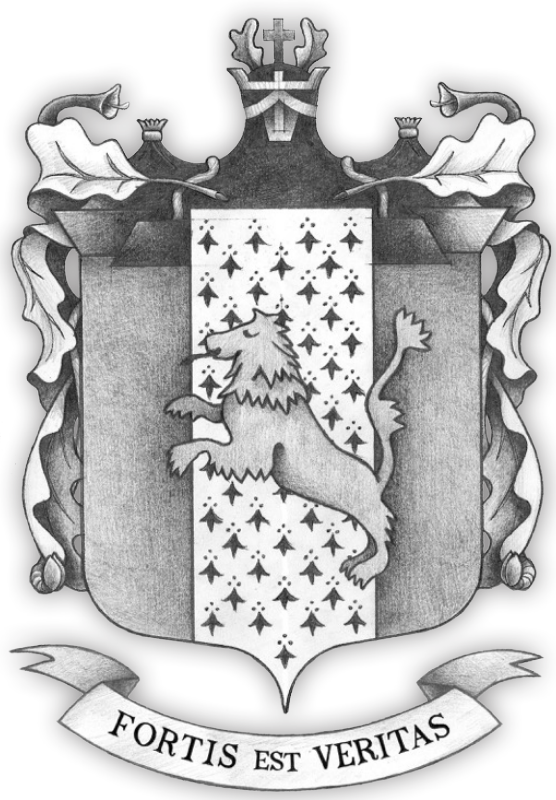
ELI'S CHEESECAKE shortbread cookie crust + seasonal topping 9

CHOCOLATE CAKE EXTREME chocolate chips + chocolate ganache + chocolate cream cheese icing 9

JUMBO CHOCOLATE COOKIE SKILLET chocolate cookie + Chef-made fudge + vanilla ice cream + whipped cream 9

TOFFEE BREAD PUDDING chocolate + caramel + whipped cream 9

# McWETHY FAMILY COAT OF ARMS




MAC. OR Mc: WETHY, WITHY, WETHIE, WITHE

RECORDED - 1592 BLAIRQOWRIE, SCOTLAND
1632 DEVONSHIRE, ENGLAND

**A rearing lion is the dominant figure in the identifying logo for McWethy's Tavern. The logo is an adaptation of the McWethy Coat of Arms, which was first recorded in 1592 in Blairgowrie, Scotland, and then again in 1632 in Devonshire, England.**

**The original crest also carried the McWethy motto: fortis est veritas, STRONG IS THE TRUTH.**

The McWethy family migrated to the United States in the early 1600's when Robert Macwithey Macrory moved from the Outer Hebrides of Scotland to Washington County, New York. It took several generations for the name to evolve to McWethy.

A McWethy presence in northern Illinois began with the arrival of Henry Lyman McWethy from Pavilion, New York. He travelled to the Fox River Valley, probably by horseback, with his two brothers after the Civil War in 1869 and established McWethy Brothers Insurance in Aurora at 34 South River Street, across from where Aurora landmark Old Second National Bank stands today. His son, Frank McWethy (the grandfather of Jim McWethy), was one of the founders of Aurora Country Club, and an excellent golfer.

Jim McWethy followed in his father's and grandfather's footsteps as a skilled businessman, public servant and golfer. Inspired by his Scottish heritage, Jim, along with a very dedicated and talented team, developed Mistwood Golf Club into one of the finest links-style courses in the country. In further tribute to his roots, he also created McWethy's Tavern and the Great Hall at Mistwood.

*"Thank you for coming to McWethy's Tavern.*
*The McWethy family is so proud of this venue that we want it to carry our name."*
*- Jim McWethy*

*MENU ITEMS ARE COOKED TO ORDER.
NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PRODUCTS CONTAINING TREE NUTS AND PEANUTS ARE STORED IN THE KITCHEN AND MAY HAVE COME INTO CONTACT WITH OTHER FOOD ITEMS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

McWETHY'S TAVERN

STAY CONNECTED WITH US