

XXVI

twenty-six tavern

185 Madisonville Road
Basking Ridge, NJ 07920
(908) 766-9499

Hours of Operation
Monday - Tuesday | Closed
Wednesday - Thursday | 11am - 8pm
Friday - Saturday | 11am - 9pm
Sunday | 11am - 7pm

Happy Hour Available
From 2pm - 5pm
Wednesdays and Thursdays!

Live Music Thursday Nights!
5pm - 7pm!

SHAREABLES

FILET CROSTINI | 15

French Bread Crouton, Bacon Onion Jam, Balsamic Glaze

NACHOS | 14 GF

Tricolor Corn Tortilla Chips, Black Beans, Housemade Cheese Sauce, Pico de Gallo, Guacamole
Add: Pulled Chicken 6, Grilled Chicken 6, Pulled Pork 7, Beef Birria 8, Steak 10

TUNA POKE | 18 GF

Edamame, Siracha Aioli, Red Onion, Cucumber, Seaweed Salad, Avocado, Rice Crisp

SHRIMP COCKTAIL | 15 GF

House made Cocktail Sauce, Grilled Lemon

CAULIFLOWER TEMPURA | 14

Pomegranate Thai Chili Glaze, Sesame Seeds

BUFFALO CHICKEN DIP | 14 GF

Shredded Chicken Breast, Buffalo Sauce, Blue Cheese Crumble, House Made Nacho Sauce, Tri Color Tortilla Chips

CRAB CAKE | 17

Asian Style Crabcake, Butter Lettuce, Asian Dipping Sauce

TWICE COOKED WINGS 6pc| 12 12pc| 22 GF

Choice of Sauce

Naked, Hot, BBQ, Old Bay Rub, Jerked, Pomegranate Thai Chili, Mango Habanero

CRISPY CALAMARI | 15

Garlic, Paprika, Marinara, Old Bay Remoulade

AVOCADO TOAST | 13

Beefsteak Tomato, Smashed Avocado, Everything Seasoning, Parmesan Cheese on Sour Dough

SALADS Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

ROASTED PEAR SALAD | 15 GF

Mixed Greens, Endives, Walnuts, Dried Cranberry, Blue Cheese Crumble, White Balsamic Dressing

CHICKEN MILANESE | 20

Torn Buratta, Arugula, Roasted Tomato, White Balsamic, Balsamic Glaze, Lemon

26 TAVERN COBB | 24 GF

Chopped Iceberg, Chilled Shrimp, Chopped Bacon, Cherry Tomatoes, Cheddar Jack Cheese, Boiled Egg, Marinated Red Onions, Chipotle Ranch Dressing

WEDGE | 15 GF

Baby Gem, Bacon, Marinated Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles, Chives, Black Pepper, Bleu Cheese Dressing

NAUGHTY CAESAR | 13

Fried Kale, Romaine Lettuce, Parmigiano Reggiano Cheese, Croutons, House made Caesar Dressing

*Also available as a Traditional Caesar

HOUSE | 12 GF

Mixed Greens, Cherry Tomato, Cucumber, Balsamic Dressing

SOUP

LEMON CHICKEN SOUP | 8 GF

Chicken Breast, Garlic, Carrots Celery, Thyme, Lemon

SQUASH BISQUE | 9 GF

Yellow Squash, Coconut Milk, Garlic, Onion

FRENCH ONION SOUP | 9

Spanish Onion, Thyme, Garlic, Beef Stock, Provolone, Croutons

Brunch
Available Sundays
11am - 4pm

Prime Rib Dinner Available
Wednesdays 4pm -7pm

GF = Gluten Free

There is a gratuity of 20% added onto tables of 6 or more
Consumption of raw or undercooked foods such as beef, eggs, fish, pork, or shellfish may result in an increased risk of foodborne illness

SAMMIES all served with housemade chips or add on french fries 3, sweet fries 3

FRIED CHICKEN SANDWICH | 15

Buttermilk Fried Chicken, Red Cabbage Coleslaw, Mikes Hot Honey, Pickles
Served on Hawaiian Bread

SHORT RIB FRENCH DIP | 16

Braised Short Rib, Arugula, Red Onion, Provolone Cheese, Horseradish Aioli, Au Jus
on a Sub Roll

CUBAN | 15

Pulled Pork, Ham, Muenster Cheese, Dijonnaise, Hot Pickles on a Cuban Roll

LOBSTER ROLL | 26

Butter Poached Maine Lobster, Scallion, Lemon Aioli, New England Roll

PULLED BEEF GRILLED CHEESE | 13

Chuck Beef Cooked Birria Style, Muenster Cheese, Cheddar Cheese on Texas
Toast

CLASSIC BURGER | 16

Custom Blend Burger, Cheddar Cheese, Lettuce, Tomato, Onion on a Toasted
Brioche Roll

26 TAVERN BURGER | 18

Custom Blend Burger, Blue Cheese, Applewood Smoked Bacon, Cola Carmelized
Onions, 26Tavern Sauce on a Toasted Brioche Roll

TEXAS IMPOSSIBLE BURGER | 20

Mushroom Bacon, Barbeque Sauce, Coca Cola Onions on a Toasted Brioche Roll

ENTRÉES

PAN SEARED SALMON | 27 GF

Candied Brussel Sprouts, Apple Cider Agro Dulce, Granny Smith Apple, Toasted
Pecans, Roasted Lemon

SKIRT STEAK | 32 GF

8oz Prime Skirt Steak, *Roasted Marble Potato, Chimichurri Sauce*

GRILLED PORK CHOP | 25 GF

12oz Berkshire Chop, Bacon, Warm German Potato Salad, Mikes Hot Honey

FISH & CHIPS | 24

Beer-battered Cod, Tabasco Tartar Sauce, Coleslaw, Grilled Lemon, Steak Fries

CHICKEN A L' ORANGE | 25 GF

Frenched Chicken Breast, Orange Gastrique, Broccoli Rabe, Orange Segments

SPINACH AND CAULIFLOWER GNOCCHI | 19

*House Made Duo of Cauliflower and Spinach Gnocchi, Brown Butter, Peas,
Spinach, Garlic*

Add Protein: Grilled Chicken 6, Grilled Shrimp 9, Grilled Salmon 10, Steak 10

DESSERTS | 9

STRAWBERRY PANNA COTTA

Vanilla Strawberry Crumble, Strawberry Gelee

CARROT CAKE ROLL

Cream Cheese Filling, Toasted White Chocolate Ganache, Carmel Spread

DULCE DE LECHE CHEESECAKE

Speculoos Crust, Caramel

GLUTEN FREE FUDGE BROWNIE

Warm Brownie square, Chocolate Sauce Served with your choice of Ice Cream

GF = Gluten Free

TACOS served with sweet corn salsa and red cabbage coleslaw

CAULIFLOWER | 14

Mexican Spice, Black Bean

BLACKENED SALMON | 15

Blackened Salmon, Red Cabbage,
Grilled Corn, Cilantro, Jalepeño
Lime Aioli

CHIPOTLE CHICKEN | 14

Pulled Chicken, Aji Verde

BEEF BIRRIA | 15

Corn Tortillas Fried in Beef Fat,
Muenster Cheese, Cilantro, Au Jus

PIZZAS

BRUSCHETTA | 15

Roasted Cherry Tomato, Torn
Burrata, Prosciutto, Balsamic Glaze

VEGGIE PIZZA | 14

Walnut Pesto, Muenster Cheese,
Zucchini, Red Onion, Roasted
Cherry Tomato, Portobello
Mushrooms, Garlic

SHRIMP SCAMPI PIZZA | 18

Chopped Shrimp, Garlic, Lemon,
Butter, Mozzarella, Parmesan

KIDS MENU | 12 with fries, chips or vegetables includes side and ice cream

GRILLED CHEESE

American Cheese, Muenster, Texas
Toast

PLAIN CHEESE PIZZA

Marinara, Mozzarella

CHICKEN FINGERS

Breaded Chicken Breast

HOT DOG

Hebrew National Hot Dog served on
a Split Top Bun

KIDS PASTA

Tricolor Fusilli served with a choice
of: Cheese Sauce, Marinara or
Butter

SIDES | 9

french fries, sweet potato fries,
steak fries, candied walnut brussel
sprouts, seasonal vegetables,
truffled parmesan tater tots, pickle
chips