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41 North Riverside Avenue, Croton-on-Hudson, NY

**EAT • DRINK & BEHAVE**



## **THE TAVERN AT CROTON LANDING: A TAVERN WITH A TWIST**

**The Tavern at Croton Landing lives by a simple motto: Eat, Drink & Behave!  
(How you behave is entirely up to you.)**

Eating at the Tavern is a trip through the classics of tavern cuisine seen from the point of view of restaurateur that grew up on the shore of New Jersey and lived in California enjoying the best ingredients both states have to offer. Only these two places combined could create a lobster BLT finished with arugula, avocado and garlic mayo!

In 2004 Lynn Panessa bought a local Croton on Hudson institution known as Honey's that was famed for its pizza and bar full of MTA guys from across the Hudson Line tracks. Armed with a plan to keep the charm and the familiar tavern feel, Lynn set about making The Tavern a place welcoming to the whole community, especially families, with a menu inspired by pubs but supplied with the best fresh ingredients. Lynn's wildly successful recipe has been to keep the pizzas, make a killer variety of wings, offer hamburgers with fresh twists like a sunny-side egg and then dial it all up with lobster rolls, cioppino, and seasonal blackboard specials all complimented by creative cocktails and award winning beers. The Tavern has proven Lynn's ideas right with a succession of "Best of Westchester" awards from Westchester magazine. The Tavern has become a hub of friends, family, community centered on great food and honest hospitality.

The Tavern has been fully recharged by Lynn's creative energy—you can sense it with a packed house most nights, standing-room-only for Sunday brunch and special events like wine pairing dinners that sell out in hours. One trip to The Tavern and you'll see why folks from all over Westchester have made it there "local." For the most part, they are behaving quite well.



### **LUSCIOUS LOBSTER ROLL TUESDAY**

The Lobster Roll is a perennial favorite at The Tavern, made with fresh, juicy lobster and a subtle crunch of celery and served with a side of homemade chips or fries. May through mid-October, the lobster roll is offered daily but come Tuesday year-round we sweeten the deal on our favorite sandwich making Tuesday one of the Tavern's liveliest days at lunchtime.

### **THE TAVERN'S TWIST ON BRUNCH**

Hit the Tavern early on a Saturday or Sunday and witness The Tavern at its classic, convivial best: a room full of diners, couples and families alike, busily chatting away while Chef Ralph cooks center stage, serving a side of banter with his made-to-order omelets. The Tavern offers all the brunch time faves—pancakes, French toast, omelets—but is equally happy to surprise you with a pizza dressed for breakfast (think scrambled eggs, with bacon and caramelized onion or any number of toppings). The breakfast nachos are quite a treat as well.

### **HOMEMADE SEASONAL PIES**

For dessert, there's no better way to cap off a meal than with a slice of award-winning fruit pie (2012 Best of Westchester), handmade, double-crust and stuffed with fresh, seasonal fruit, made by the Tavern's own Dave Tuttle, New York Times acknowledged "... best traditional pie maker in the Hudson Valley."

### **LIVE MUSIC & KARAOKE**

The Tavern rocks even when there's no music on, but when there is—look out. Even folks who don't consider themselves Karaoke enthusiasts seem to find their way down to The Tavern every once in while on the second Saturday of the month. Karaoke DJ Nick Moustakas keeps things hopping from 9pm to about midnight, enough so that it's become more than a local draw, garnering a Best of Westchester award in 2012 for Best Karaoke. The Tavern's weekly Jazz & Blues Sunday (2 to 5 pm) featuring guitarist Joe Adami and changing cast of characters that come to play with Joe.

### **KEEP AN EYE OUT FOR SPECIAL EVENTS**

The Tavern enjoys a large and loyal following and keeps them coming back by providing exciting culinary events. The Tavern hosts periodic wine-pairing dinners where Chef Ralph gets to create a one-night-only menu, working with local mainstay Cortlandt Plaza Wines & Liquor to match each course with just the right vintage. Other themed nights might include an Arthur Avenue-style dinner, an Oktoberfest menu, or a Retro Cocktail Party.

The Tavern is located at 41 North Riverside Avenue, Croton-on-Hudson. It's open Tuesday through Friday from 11:30am until 10pm; Saturday and Sunday from 10am to 10pm. Brunch is served Saturday and Sunday from 10am to 2pm. The bar closes nightly around midnight.

**For more information, please call Lynn Panessa at 914-271-8020.**