

APPETIZERS AND SMALL PLATES

Hot Crab Dip 10.25
Backfin crab meat with
toasted garlic bread

Spinach Tortilla Dip 7.95
Tomatoes, jalapeños, cilantro,
Cheddar, Monterey Jack, cream
cheese served with corn chips

Fried Oysters 9.95
Tartar and Thai chili sauces

Freshly-Fried Potato Chips 5.95
Served with Ranch dressing

Spring Rolls 8.50
Authentic mix of chicken, Napa cabbage,
garlic, soy and ginger. served on mixed
greens tossed with Miso dressing.
Three sauces for dipping

***Bacon-Wrapped Scallops** 11.95
Applewood-smoked bacon,
Teriyaki glazed

Flash-Fried Calamari 8.95
Served with Thai Chili sauce

Maryland-Style Crab Cake 10.95
Jumbo lump crab meat, house made
tartar sauce, mixed greens,
tossed in Miso dressing

Bruschetta 6.50
Marinated Roma tomatoes with capers,
black pepper, basil pesto and shaved
Reggiano Parmesan cheese

SOUPS AND APPETIZER SALADS

Garden 4.75
Seasonal greens, croutons,
Bermuda onions, grape tomatoes, carrots
With entrée 2.95

Spinach 7.50
Fresh spinach, grape tomatoes, crispy bacon, sliced
green apples, dried cranberries, candied spiced
pecans and crumbled blue cheese
tossed with Poppyseed dressing
With entrée 5.25

Soups
Made from scratch
New England Clam Chowder 4.95
French Onion Soup 5.50
Soup of the Day 4.50

Caesar 6.25
Crisp romaine, homemade
croutons, shaved
Reggiano Parmesan
With entrée 4.25

Wedge of Iceberg 6.95
One-quarter head of iceberg
lettuce, blue cheese, crispy
bacon, diced tomatoes
With entrée 4.75

Tavern House Salad 6.95
Seasonal greens, tomatoes, onions,
mushrooms, bacon, crumbled
blue cheese, Tavern Vinaigrette
With entrée 4.75
With chicken add 3.45

LARGE SALADS

Dressings: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, Fat-Free Ranch

Tavern House Salad 8.50
Seasonal greens, tomatoes,
Bermuda onions, mushrooms, bacon,
blue cheese, Tavern vinaigrette
With chicken; Add 3.45

Chicken Mexican 10.95
Crisp flour tortilla shell, shredded lettuce,
salsa, black olives, black beans,
diced tomatoes, Monterey Jack
and Cheddar cheeses

Homemade Chicken Salad 9.50
Mandarin oranges, seasonal greens,
grape tomatoes, carrots,
choice of dressing

***Asian Tuna** 13.95
Fresh center-cut Ahi tuna, seasonal
greens, carrots, snow peas,
peppers, edamame and sesame
seeds. With Asian Sesame Ginger
Dressing

New Thai Chicken Salad 10.95
Seasonal greens, cabbages, sliced
chicken, julienne cucumbers,
edamame, cilantro, green onions, crisp
wontons tossed with lime-cilantro
dressing and drizzled with Thai peanut
dressing

Grilled Chicken 10.95
Teriyaki chicken, seasonal greens,
onions, grape tomatoes, carrots,
almonds, choice of dressing

Greek 8.50
Seasonal greens, Feta, pepperoncini,
Kalamata olives, Basil vinaigrette
With **Shrimp** or ***Tenderloin**: Add 5.45
With **Chicken**: Add 3.45

Caesar
With ***Salmon** 13.50, **Chicken** 11.95
or **Fried Oysters** 13.50

GOURMET BURGERS, WOOD OVEN PIZZAS & SANDWICHES

***Cheeseburger** 8.95
Lettuce, tomato, sliced kosher pickles,
sliced onions & your choice of
American, Cheddar, Mozzarella, Swiss
or Pepper Jack
Add **Bacon** 1.00

Chicken Club 9.95
Chicken, honey-cured ham, applewood-
smoked bacon, Cheddar & Monterey Jack
cheeses, lettuce, tomatoes, mayonnaise,
multi-grain bread

Chicken Salad Sandwich 9.95
Our signature chicken salad, lettuce,
tomato, mayonnaise, multi-grain bread

✓ Margherita Pizza 8.25
Fresh whole milk Mozzarella, Reggiano
Parmesan, plum tomatoes
and fresh basil

BBQ Chicken Pizza 9.50
Grilled chicken, barbeque sauce,
applewood-smoked bacon, red
onions, Monterey Jack, Cheddar,
fresh cilantro

Tavern Pizza 9.50
Tomato sauce, pepperoni,
mushrooms, green peppers,
hamburger, onions, Mozzarella

***Blackened Mahi Mahi** 11.25
Lettuce, tomato, Bermuda onion, Creole
aioli, sesame seed bun, coleslaw

Crab Cake 12.95
Jumbo lump crab meat, homemade
tartar sauce, shredded lettuce
and tomato on a sesame seed bun

Oven Roasted Turkey 9.95
Roasted turkey breast,
sautéed mushrooms, melted Pepper Jack
cheese, lettuce, tomato, homemade
mustard sauce, French bread

COMBINATIONS

Soup And Sandwich
Your choice of half sandwich...
Chicken Club ~ Chicken Salad
And bowl of Soup of the Day 8.75

Substitute Clam Chowder Add .75
Substitute French Onion Soup Add 1.00

Soup And Salad
A bowl of our Soup of the Day and Your
choice of appetizer salad...
Appetizer Wedge 9.25
Tavern House 9.25
Spinach 9.75
Garden 8.25
Caesar 9.25

SIDE ITEMS

Sautéed Vegetables | Tavern Rice
Black Beans | Classic French Fries
Garlic Mashed Potatoes
3.00
Sweet Potato Fries
3.50
Applewood-Smoked Bacon | Cheese Grits
Tavern Hash Browns
Apple Chicken Sausage
3.75

✓Vegetarian

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Boynton Brunch 03/10

BENEDICTS

Benedicts are served with Tavern hash brown potatoes, fresh fruit and fresh-baked apple walnut muffin.

***Eggs Benedict** 9.95

Two toasted English muffin halves layered with lean slices of Canadian bacon, poached eggs and topped with Hollandaise sauce

***Crab Cake Benedict** 12.95

Two toasted English muffin halves with our Maryland-style crab cakes, poached eggs and topped with Hollandaise sauce

***Steak Benedict** 13.95

One 5 oz. filet served on a toasted English muffin half, topped with a poached egg and Hollandaise sauce

***Salmon Benedict** 10.95

Grilled filet of fresh salmon on a toasted English muffin half and topped with a poached egg and Hollandaise sauce

OMELETTES

Served with fresh fruit, our own Tavern hash brown potatoes and fresh-baked apple walnut muffin.
Upon request, all omelettes can be prepared with Egg Beaters.

Cheddar Cheese 7.95

Ham and Cheddar Cheese 8.95

Mexican 8.25

Fresh salsa, black olives, scallions and melted Cheddar cheese

Brie and Bacon 9.25

Imported Brie cheese melted with crisp applewood-smoked bacon

Florentine 8.75

Fresh spinach sautéed with mushrooms and Gruyere cheese

TAVERN BRUNCH SPECIALTIES

Tavern Specialties are served with Tavern hash brown potatoes, fresh fruit and fresh-baked apple walnut muffin.

Southwest Frittata 9.95

Spanish chorizo, onions, peppers, Pepper jack cheese, potatoes

Shrimp and Grits 11.95

Gulf shrimp sautéed with diced applewood-smoked bacon, mushrooms, green onions, garlic and served over cheese grits

Huevos Rancheros 9.75

Two scrambled eggs wrapped in a warm flour tortilla and topped with melted Cheddar and Monterey Jack cheeses, salsa, black olives, spring onions and sour cream.

Served with Tavern hash browns

New Huevos Rancheros Supreme 10.95

Our Huevos Rancheros with sautéed Andouille sausage and spicy black beans

Tavern Scramble 9.95

Apple chicken sausage, Spanish chorizo, spinach, pesto, potatoes

BLT Fried Egg and

Cheese Sandwich 8.95

Multi-grain bread, applewood-smoked bacon, cheddar cheese, mayonnaise. Served with Tavern hash browns

BELGIAN WAFFLES AND FRENCH TOAST

Belgian Waffle 5.95

A thick Belgian waffle served with fresh whipped cream and warm maple syrup

French Toast 6.95

Four thick slices dipped in our cinnamon egg batter and grilled to a golden brown. Served with Tavern hash brown potatoes and warm maple syrup

Belgian Waffle with Fruit 6.95

Your choice of fresh strawberries or cinnamon apples heaped on top of a warm waffle with fresh whipped cream. Served with warm maple syrup

Stuffed French Toast 9.95

French blueberry preserve, cream cheese, cinnamon egg batter, fresh blueberries

LUNCH ENTREES

Marinated Rainbow Trout 13.95

Sweet soy marinated fresh trout, sautéed vegetables, rice

***Prime Rib** (8 oz.) 12.95

Slow-roasted and served with garlic mashed potatoes or hash browns and sautéed vegetables

Chicken Colorado 10.50

Wood-fired grilled breast topped with applewood-smoked bacon, barbecue sauce, Monterey Jack and Cheddar cheeses. Served with black beans and Tavern rice

Chicken Teriyaki 10.50

Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, red and green peppers, rice

Maryland-Style Crab Cake 12.95

Jumbo lump crab cake, French fries, coleslaw, house made tartar sauce

***Fresh Salmon** 11.50

Chive butter sauce, sautéed vegetables, rice

Grilled Meatloaf 10.95

Sautéed vegetables, garlic mashed potatoes, mushroom Madeira wine sauce

Add an Appetizer Salad to any of the above Luncheon Entrée

Garden - \$2.95 **Caesar** - \$4.25 **Tavern** - \$4.75 **Wedge of Iceberg** - \$4.75 **Spinach** - \$5.25

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HOUSE MADE DESSERTS

Apple Cobbler 5.95
Topped with caramel sauce and French vanilla ice cream

Key Lime Pie 6.25
Sweet and tart, butter graham cracker crust

Banana Crepes 6.95
French crepes layered with Nutella and Banana Ice Cream, fresh banana, caramel and chocolate sauces with chocolate covered espresso beans

St. Barths Chocolate Torte 6.50
Rich and very moist French cake, French vanilla ice cream and chocolate sauce

Dessert Sampler 7.95
Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte

New Carrot Cake 6.50
Topped with cream cheese icing

with Bassett's ice cream since 1861

Crème Brulée 4.95
A classic

World's Smallest Sundae 3.25
A miniature hot fudge sundae with French vanilla ice cream topped with walnuts. Made to satisfy that sweet tooth without filling you up

Cheesecake 6.50
Classic New York style served with your choice of caramel, fudge or raspberry sauce

COFFEE DRINKS

Tavern Cappuccino 6.00
Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs

Irish Coffee 5.75
Old Bushmills Irish Whiskey and real whipped cream

The Nudge 5.75
Brandy, Kahlua, Crème de Cacao, real whipped cream

Jamaican Coffee 5.75
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

DESSERT DRINKS

Ice Cream Toasted Almond 6.25
Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka

Mudslide 6.25
Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream

ESPRESSO AND CAPPUCCINO

	<u>Single</u>	<u>Double</u>
Espresso	2.25	3.25
Cappuccino Classico Espresso and foamed milk	2.75	3.75
Café Latte Espresso, steamed and foamed milk	2.75	3.75
Café Mocha Cappuccino with rich chocolate	2.75	3.75

Flavors for All Coffees
Almond, Vanilla, Hazelnut, Caramel, Irish Cream, Chocolate Mint Add .50

Tavern Cappuccino
Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

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