

APPETIZERS AND SMALL PLATES

SPRING ROLLS hand-made with grilled chicken, Napa cabbage, ginger soy. Three dipping sauces, Thai peanut, sweet soy, Thai chili, mixed greens w/Miso dressing 14.50

MARYLAND-STYLE CRAB CAKE* lump crab meat, tartar sauce, with mixed greens tossed in Miso 17.95

BACON-WRAPPED SCALLOPS* New Bedford sea scallops, applewood-smoked bacon, Teriyaki glazed 19.95

TUNA TARTARE* #1 sushi grade, spicy soy, avocado, cucumbers, crispy wontons 19.95

AHI TUNA SASHIMI* seared #1 sushi grade ahi tuna, with wasabi, soy, sesame ginger sauce 19.95

FRIED OYSTERS* fresh Chesapeake Bay oysters, tartar and Thai chili sauces 17.95

SHANGHAI FLASH-FRIED CALAMARI ginger-chili and Thai peanut sauces, scallions, cilantro, peanuts 16.50

CRISPY BRUSSELS SPROUTS maple syrup, applewood smoked bacon 11.95

FRESHLY-FRIED POTATO CHIPS✓ ranch dressing 10.95

KOREAN FRIED CAULIFLOWER✓ sweet spicy Korean chili miso paste, toasted sesame seeds 11.95

ONION DIP served with freshly-fried potato chips 11.95

FILET CARPACCIO shaved filet mignon, mustard sauce, Reggiano parmesan, baby arugula 18.95

HOT CRAB DIP Backfin crab meat, toasted garlic bread 17.50

TAVERN NACHOS freshly-fried corn chips topped with your choice of black beans, chicken, and/or spicy ground beef with mixed cheeses, salsa, lettuce, tomatoes, jalapenos and sour cream 16.50

SPINACH DIP tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, lavash chips 14.95

APPETIZER SALADS AND SOUPS

Dressings made in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Basil Vinaigrette, Honey Mustard, Blue Cheese, Miso, Cilantro Ginger Vinaigrette, Poppy Seed, Thousand Island, Ranch

THE TAVERN SALAD bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 9.95

ARUGULA SALAD fennel, grapes, sunflower seeds, Parmigiano Reggiano, citrus vinaigrette 11.95

GARDEN mixed greens, Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.95

BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction, crispy shallots 11.95

CAESAR romaine hearts, Reggiano Parmesan, house made croutons 10.95

SPINACH SALAD bacon, apples, dried cranberries, candied pecans, blue cheese, Campari tomatoes, sliced egg, Poppy Seed dressing 11.50

WEDGE OF ICEBERG one-quarter head of iceberg lettuce, blue cheese, bacon, Campari tomatoes 12.50

SHE CRAB SOUP 10.95 • **FRENCH ONION** 9.95

Add any of these Appetizer Salads with any Entrée purchase for \$ 1.00 off

ENTRÉE SALADS

THE TAVERN SALAD bacon, blue cheese, Campari tomatoes, onions, Tavern Vinaigrette 11.95

GARDEN Campari tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 10.95

CAESAR romaine hearts, Reggiano Parmesan, house made croutons 12.95

GREEK✓ mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Campari tomatoes, Greek dressing 10.25

ADD TO ABOVE SALADS: Grilled Atlantic Salmon* 9.75, Filet Mignon Tips* 10.75, Shrimp 9.75, Grilled Chicken 6.95, Fried Oysters* 10.95

THAI CHICKEN SALAD mixed greens and cabbages, cucumbers, edamame, Lime Cilantro dressing, drizzled with Thai Peanut dressing 17.95

AHI TUNA seared #1 sushi grade, rare, mixed greens, avocado, mango, Campari tomatoes, red onions, ginger vinaigrette 24.95

GRILLED CHICKEN SPINACH SALAD bacon, apples, cranberries, candied pecans, blue cheese, Campari tomatoes, sliced egg, Poppy Seed dressing 18.95

COBB romaine, chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, Campari tomatoes, egg, tossed in Ranch or Blue Cheese dressing 17.95

STEAKS

ALL STEAKS COME WITH YOUR CHOICE OF 2 SIDES *PREMIUM SIDES* \$1.25 UPCHARGE

The Village Tavern takes great pride in sourcing our beef from the Mid-West, where many of the finest Angus ranches have access to the rich plains of grasses and grains that produce superior marbling and taste. Our hand-cut steaks are aged for a minimum of 28 days to ensure they reach peak flavor and tenderness.

Experience an exceptional steak, every time!

FILET MIGNON* 8 oz 43.95 / 10 oz 47.95

DELMONICO RIBEYE* *Certified Angus Beef®* 14 oz 42.95

NEW YORK STRIP *Certified Angus Beef®* 14 oz 45.95

PRIME BONE-IN NY STRIP* *Certified Angus Beef®* 18 oz 65.00

PRIME BONE-IN COWBOY RIBEYE* *Certified Angus Beef®* 20 oz 68.00

BUTCHER STEAK* aged center cut *Certified Angus Beef®* top sirloin 10 oz 28.95

FRESH FISH

HONG KONG-STYLE CHILEAN SEA BASS* line caught, steamed in sweet ginger-soy and sesame oil, with wilted spinach and sticky rice 39.95

PAN SEARED HALIBUT* champagne beurre blanc, roasted potatoes, sauteed asparagus 38.95

GROUPER HEMINGWAY* pan-seared in lemon butter & white wine, tomatoes, capers, served over angel hair pasta with Parmesan 38.95

TEN SPICE GLAZED SALMON* fresh Atlantic salmon, curried couscous, broccoli, red peppers, green beans, roasted almonds 30.95

FRESH RAINBOW TROUT grilled with sweet soy and Teriyaki-glaze, green beans, rice pilaf 27.95

TAVERN SPECIALTIES

MAPLE GLAZED PORK CHOP served with homemade apple chutney, garlic mashed potatoes and fresh green beans 33.95

BRAISED SHORT RIBS *Certified Angus Beef®* short ribs simmered in red wine, porcini mushrooms, tomatoes, rosemary, garlic, mashed potatoes, glazed carrots 37.95

BRICK CHICKEN two “French Cut” chicken breasts, seared under a hot cast iron skillet until crisp, asparagus, garlic mashed potatoes 25.95

SHRIMP HEMINGWAY sauteed in lemon-butter and white wine, capers, spinach, tomatoes, served with angel hair pasta with parmesan 23.50

GRILLED CHICKEN TERIYAKI marinated, stir-fried onions, carrots, snow peas, peppers, sesame seeds, rice pilaf 23.95

BLACKENED CHICKEN ALFREDO fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 23.95

SPAGHETTI SQUASH AND ZUCCHINI✓ cauliflower, broccoli, roasted red peppers, pine nuts, Parmesan, plum tomato sauce 16.95

GRILLED MEATLOAF *Certified Angus Beef®* mushroom Madeira sauce, mashed potatoes, fresh green beans 23.50

SOUTHERN SHRIMP AND GRITS applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 23.50

MARYLAND-STYLE CRAB CAKES* lump crab meat, French fries, coleslaw, tartar sauce 32.95

FISH AND CHIPS Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 23.95

CAJUN SEAFOOD FETTUCCINE* New Bedford jumbo sea scallops, sautéed shrimp, Cajun cream sauce, Andouille sausage, green and red peppers 29.95

TAVERN BOWLS

TUNA POKE BOWL* #1 sushi grade ahi tuna poke, carrot ginger dressing, coconut jasmine rice, Asian slaw, crispy wontons, edamame, avocado, shaved radish 25.95

MEDITERRANEAN BOWL grilled Greek-seasoned chicken breasts, baby kale, organic quinoa, red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, Tavern vinaigrette 25.95

SIDES SAUTÉED FRESH SPINACH | FRESH GREEN BEANS | GARLIC MASHED POTATOES | CLASSIC FRENCH FRIES | SWEET POTATO FRIES

RICE PILAF | BLACK BEANS | ROASTED POTATOES | JUMBO ASPARAGUS | GLAZED CARROTS 6.00

PREMIUM SIDES LOADED BAKED POTATO | MACARONI AND CHEESE 7.25

✓VEGETARIAN

Food Allergies? Alert Server!

COCA COLA PRODUCTS SERVED

**These menu items contain (or may contain) raw or undercooked product.*

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

PIZZAS

Our authentic dough is made fresh in house every day using the finest Caputo flour imported from Italy. Cauliflower pizza crust available
THE POSITANO thinly sliced Italian prosciutto and fresh garden arugula with Asiago sauce, pickled onion and balsamic glaze 17.50
ITALIAN SAUSAGE & BLACK PEPPER HONEY homemade tomato sauce, mixed cheeses, fresh mozzarella 17.50
MARGHERITA🍅 homemade tomato sauce, fresh mozzarella, fresh basil 16.25
TAVERN homemade tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 17.50
BARBECUE CHICKEN bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 17.50

STREET TACOS

Soft flour and corn tortillas, served with black beans and rice pilaf
FIRECRACKER SHRIMP TACOS tempura battered, flash-fried, tossed in sweet chili sauce, mango-cilantro slaw 19.95
BAJA FISH TACOS* blackened salmon with chipotle aioli, coleslaw, pico de gallo, fresh cilantro 19.25
FILET MIGNON TACOS* filet tips, chipotle aioli, caramelized onions, lettuce, shredded Cheddar cheese 20.95

BURGERS

Certified Angus Beef® ground chuck served on artisan brioche bun with your choice of French fries with Mediterranean sea salt, sweet potato fries, or coleslaw
BACON JAM BURGER* homemade bacon jam, Cheddar, applewood-smoked bacon, lettuce, tomato, red onion 16.95
TAVERN BURGER* the “All American”, leaf lettuce, red onion, tomato, American cheese, and our “Secret Sauce” 16.95
CHEESEBURGER* mayonnaise, mustard, lettuce, tomato, sliced pickles, diced onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 16.95
add bacon 1.50
PIMIENTO CHEESE BACON BURGER* Irish Kerrygold Dubliner pimiento cheese, caramelized onions, our signature Tavern applewood-smoked bacon, mayonnaise 16.95
OLD FASHIONED CAROLINA BURGER* “All the way” with chili, slaw, dill pickle, chopped onions, ketchup and French’s yellow mustard 16.95
HOUSE MADE VEGGIE BURGER🍅 avocado, mixed greens, baby arugula, tomato, crispy shallots, herb mayonnaise, melted Havarti cheese 19.95

SANDWICHES

All sandwiches are served on artisan breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, or coleslaw
CRISPY CHICKEN SANDWICH buttermilk fried chicken, Havarti cheese, coleslaw, tomato, arugula, honey mustard 17.95
BLT PIMIENTO CHEESE Irish Kerrygold Dubliner pimiento cheese, green leaf lettuce, vine-ripened tomatoes, our signature Tavern applewood-smoked bacon, mayonnaise, country white bread 15.95
BLACKENED SALMON SANDWICH* lettuce, tomato, onion, chipotle aioli, brioche bun, topped with coleslaw 19.95
CLUB SANDWICH sliced chicken breast, maple-glazed ham, applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 17.95
CRAB CAKE* lump crab meat, house made tartar sauce, shredded lettuce, tomato, sesame seed bun 20.95
CHICKEN BACON CHEDDAR GRILL grilled chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar, mayonnaise, brioche bun 16.95

PASTRY CHEF DESSERTS

Made fresh daily in-house. Proudly serving Bassetts® Ice Cream since 1861
CHOCOLATE PEANUT BUTTER PIE Ghirardelli® chocolate & peanut butter mousse, graham cracker crust, fudge sauce, Reese’s® Cups Pieces and crushed honey roasted peanuts 10.00
WARM BUTTER CAKE topped with Bassetts® French vanilla ice cream, raspberry sauce, fresh strawberries and blueberries 10.00
VERY BEST CARROT CAKE fresh carrots, pecans and cream cheese icing, served warm 10.00
DOUBLE-DECKER CHEESECAKE chocolate and traditional cheesecake joined by a layer of chocolate fudge and raspberry and chocolate sauces 10.00
KEY LIME PIE sweet and tart, with a butter graham cracker crust 10.00
GHIRARDELLI® CHOCOLATE TORTE rich and very moist French cake, Bassetts® French vanilla ice cream, hot fudge 10.00
CRÈME BRÛLÉE 9.00
HOT FUDGE OR CARAMEL SUNDAE miniature sundae with Bassetts® French vanilla ice cream topped with walnuts 6.00
RASPBERRY SORBET 5.00

WINES BY THE GLASS
RED WINE

PINOT NOIR	
WENTE, ‘Baily Hill’, Central Coast, CA '21	10 40
BELLULA, Languedoc-Roussillon, FRA '21	11 44
ELOUAN, OR '21	12 48
CHALK HILL, Sonoma Coast, CA '22	14 56
BELLE GLOS, ‘Balade’ Santa Rita Hills, CA '22	16 64
FLOWERS, Sonoma Coast, CA '22	24 Coravin 96
RED BLENDS	
WENTE, ‘Mount Diablo Highlands’, CA '21	10 40
DAOU FAMILY ESTATES, ‘Pessimist’, Paso Robles, CA '22	12 48
HEARST RANCH, ‘Randolph’, Paso Robles, CA '22	14 56
HARVEY & HARRIET, by Booker, Paso Robles, CA '21	17 68
THE PRISONER, Napa Valley, CA '22	18 72
MERLOT	
FIRESTONE, Santa Ynez Valley, CA '20	10 40
EMMOLO, Napa Valley, CA '21	15 60
ZINFANDEL	
OPAQUE, Paso Robles, CA '20	14 56
KLINKER BRICK, ‘Marisa Vineyard, Lodi, CA '21	16 64

INTERNATIONAL REDS	
BODEGA CUARTO DOMINIO, Malbec, ‘Lote 44’, Mendoza, ARG '22	12 48
TENUTA DI ARCENO, Chianti Classico, DOCG, Tuscany, ITA '21	14 56
CHATEAU DES FOUGERES, Graves, Bordeaux, FRA '18	23 Coravin 88
CHATEAU MONTMIRAIL, Gigondas, ‘Beauchamps’, Rhone Valley, FRA ...	25 Coravin 96
JEAN-PAUL DUBOST, Morgon, Grand Cru, ‘Ballofière’, FRA '18	19 76
BLACKBILLY, Shiraz, South Australia, AUS '18	14 56
PORTELLI, Frappato, Sicily, ITA '21	16 64
BARON DE LEY, Tempranillo, Reserva, Rioja, ESP '22	28 Coravin 112
CABERNET SAUVIGNON	
MADDALENA, Paso Robles, CA '22	12 48
PASO D’ORO, Paso Robles, CA '21	14 56
QUILT, Napa Valley, CA '22	15 60
STARMOUNT VINEYARD by Merryvale, Napa Valley, CA '22	16 64
CHARLES KRUG, Napa Valley, CA '20	18 72
STONESTREET, Alexander Valley, CA '18	20 Coravin 80
CAYMUS, Napa Valley, CA '22	30 Coravin 120

WHITE WINE

CHAMPAGNE AND SPARKLING	
MASOTTINA, Brut, Prosecco, DOC, Veneto, ITA NV	9 36
TOTUS TUUS, Brut, Cava, Catalonia, ESP NV	15 60
SCHRAMSBERG, Brut, Blanc de Blancs, Napa Valley, CA NV	20 80
CHARLES MIGNON, Brut, ‘Premium Réserve’, Épernay, France NV	25 100
RUINART, Brut, Blanc de Blancs, Montagne de Reims, Champagne, FRA (½)	90
CHARDONNAY	
MADDALENA, Monterey County, CA '22	10 40
KENDALL JACKSON, ‘Vintner's Reserve’, CA '23	11 44
CHALK HILL, Russian River Valley, CA '22	12 48
DOMAINE PRAL, Beaujolais Blanc, Burgundy, FRA '22	14 56
MARITANA VINEYARDS by Donald Patz, ‘La Riviere’, CA '19	15 60
ROMBAUER, Napa Valley, CA '22	16 64

INTERESTING WHITE AND ROSÉ	
HEARST RANCH, White Blend, ‘Three Sisters Cuvée’, CA '20	12 48
SAN SIMEON, Viognier, Paso Robles, CA '23	12 48
VIETTI, Moscato d’Asti, ‘Cascinetta’, Piedmonte, ITA '23	12 48
FRITZ HAAG, Riesling, DEU '21	13 52
ELOUAN, Rosé, OR '23	10 40
DOMAINE LAFAGE, Rosé, ‘Miraflores’, Côtes Catalanes, FRA '22	14 56
CHATTEAU D’ESCLANS, Rosé, ‘Whispering Angel’, FRA '23	15 60
PINOT GRIGIO AND SAUVIGNON BLANC	
BENVOLIO, Pinot Grigio, Friuli, ITA '22	9 36
KING ESTATE, Pinot Gris, Willamette Valley, OR '22	13 52
TERLATO, Pinot Grigio, Friuli Colli Orientali, Friuli, ITA '22	12 48
EMMOLO, Sauvignon Blanc, Napa Solana Counties, CA '23	11 44
MATANZAS CREEK, Sauvignon Blanc, Sonoma County, CA '23	13 52
LOVEBLOCK by Wine Maker Kim Crawford, Sauvignon Blanc, Marlborough NZL '22	14 56
JEAN-FRANCOIS MERIEAU, ‘L’Arpent des Vaudon’, Loire Valley, FRA '22	15 60

PLEASE ASK YOUR SERVER FOR ADDITIONAL WINES BY THE BOTTLE

NOT ALL INGREDIENTS ARE LISTED IN THE MENU
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES