

APPETIZERS AND SMALL PLATES

- CAPRESE** ✓ fresh mozzarella, vine-ripened tomatoes, extra-virgin olive oil, balsamic glaze, fresh basil 8.50
MARYLAND-STYLE CRAB CAKE ✓ lump crab meat, tartar sauce, mixed greens tossed in Miso 14.95
FRESHLY-FRIED POTATO CHIPS ✓ sea salt, ranch dressing 8.75
SPINACH TORTILLA DIP tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, flour tortillas 10.75

APPETIZER SALADS AND SOUPS

Dressings made in house daily: Tavern Vinaigrette, Blue Cheese, Miso, Poppy Seed, Thousand Island, Ranch, Basil Vinaigrette

Add an Appetizer Salad with any Entrée purchase: Garden 5.70; Tavern 7.25; Caesar 6.50; Wedge 7.00; Spinach 7.50

- THE TAVERN SALAD** bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 8.50
GARDEN mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.95
SPINACH bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 8.75
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 7.75
WEDGE OF ICEBERG blue cheese, bacon, diced tomatoes, Blue Cheese dressing 8.25
NEW ENGLAND CLAM CHOWDER 5.75
FRENCH ONION 7.50

ENTRÉE SALADS

- THE TAVERN SALAD** bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 9.95 Add **Grilled Atlantic Salmon*** 9.25 Add **Grilled Chicken** 6.25
GARDEN mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.95 Add **Grilled Atlantic Salmon*** 9.25 Add **Teriyaki-Grilled Chicken** 6.25
GRILLED CHICKEN SPINACH bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 16.25
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 9.25 Add **Grilled Atlantic Salmon*, Tenderloin*** 9.25 Add **Grilled Chicken** 6.25

"STREET TACOS"

Soft flour tortillas, served with black beans and rice pilaf

- BAJA FISH TACOS*** blackened salmon with chipotle aioli, coleslaw, pico de gallo, fresh cilantro 15.50
TENDERLOIN TACOS* *Certified Angus Beef®* filet tips, chipotle aioli, caramelized onions, lettuce, Jack and Cheddar cheese 15.95

BURGERS

Certified Angus Beef® Natural ground chuck served on artisan brioche or whole-wheat bun with your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw

- TAVERN BURGER*** The "All American". Leaf lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 14.25
GASTROPUB BURGER* caramelized onions, Gruyere cheese, leaf lettuce, tomato, mayonnaise 14.25 With Tavern applewood-smoked bacon 15.25
CHEESEBURGER* mayonnaise, mustard, lettuce, tomato, sliced pickles, diced red onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 14.25 With bacon 15.25
COWBOY BURGER* applewood-smoked bacon, caramelized onions, barbecue sauce, Cheddar 15.25
BEYOND BURGER™ ✓ plant-based patty, lettuce, tomato, onion, mayonnaise, whole wheat bun 13.95 With your choice of cheese 14.95

SANDWICHES

All sandwiches are served on artisan breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, potato salad or coleslaw

- BLACKENED SALMON SANDWICH*** lettuce, tomato, onion, Creole aioli, brioche bun, with coleslaw 15.50
REUBEN corned beef, Swiss cheese, sauerkraut, Thousand Island, rye bread 13.95
CRAB CAKE SANDWICH* lump crab meat, house made tartar sauce, shredded lettuce, tomato 15.95
CHICKEN BACON CHEDDAR GRILL fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise, brioche bun 13.95

STEAKS

The Village Tavern is proud to serve the *Certified Angus Beef®* Brand. Served with your choice of two sides.

- FILET MIGNON*** 8 oz. 29.95 / 10 oz. 31.95 | **DELMONICO RIB EYE*** 14 oz. 29.95 | **NEW YORK STRIP*** 14 oz. 32.95

TAVERN SPECIALTIES

- TEN SPICE GLAZED SALMON*** fresh Atlantic salmon, mashed potatoes, green beans 24.50
GRILLED MEATLOAF *Certified Angus Beef® Natural* mushroom Madeira sauce, mashed potatoes, fresh green beans 19.50
MARYLAND-STYLE CRAB CAKES* lump crab meat, French fries, coleslaw, tartar sauce 27.50
SOUTHERN SHRIMP AND GRITS applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 19.95
FISH AND CHIPS Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 18.50
BLACKENED CHICKEN ALFREDO fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 19.95
SHRIMP SCAMPI white wine butter sauce, oregano, parsley, tomatoes, garlic, Parmesan, angel hair pasta 18.75

KIDS (for children 12 and under) (includes drink)

- GRILLED SALMON** Fresh green beans, sliced Granny Smith Apples 7.25
CHEESEBURGER *Certified Angus Beef® Natural* American cheese and French Fries 4.95
PASTA FETTUCCINE Fresh green beans 4.25
GRILLED CHICKEN Fresh green beans, sliced Granny Smith Apples 5.50

DESSERTS

- Warm Butter Cake 7.95 | Godiva® Chocolate Torte 8.50

SIDES

- Fresh Green Beans | Sautéed Fresh Spinach | Broccoli | Rice Pilaf | Black Beans | Classic French Fries | Sweet Potato Fries | Garlic Mashed Potatoes 3.50
Loaded Baked Potato 4.95

Not all ingredients are listed in the menu. Please let us know if you have any food allergies.