

## APPETIZERS AND SMALL PLATES

- SPRING ROLLS** hand made, grilled chicken, Napa cabbage, garlic, soy, ginger, mixed greens tossed in Miso 10.25  
**FLASH-FRIED CALAMARI** served with Thai chili sauce 11.50  
**GRILLED THAI CHICKEN SKEWERS** Hoisin-glazed chicken, mixed greens, Miso dressing, Thai chili sauce 12.50  
**MARYLAND-STYLE CRAB CAKE\*** lump crab meat, tartar sauce, mixed greens tossed in Miso 13.50  
**FRESHLY-FRIED POTATO CHIPS**✓ sea salt, ranch dressing 7.95  
**COLORADO CHIPS** applewood-smoked bacon, spicy BBQ sauce, Monterey Jack and Cheddar cheese 9.95  
**HOT CRAB DIP** Backfin crab meat, toasted garlic bread 12.95  
**SPINACH TORTILLA DIP** tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, flour tortillas 10.50  
**CHICKEN QUESADILLA** grilled chicken, mixed cheeses, Mexican sauce, grilled flour tortilla, house made salsa, spicy Tavern sauce 9.50  
**BUFFALO HOT WINGS** coated in spicy sauce, celery sticks, blue cheese dressing 12.95

## APPETIZER SALADS AND SOUPS

*Dressings made fresh in house daily: Tavern Vinaigrette, Honey Mustard, Blue Cheese, Thousand Island, Ranch, Basil Vinaigrette, KRAFT Fat Free Ranch, KRAFT Fat-Free Raspberry Vinaigrette* Add an Appetizer Salad with any Entrée purchase: Garden 5.20; Caesar 6.25; Wedge 6.50; Tavern 6.70; Spinach 7.25

- THE TAVERN SALAD** bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 7.95  
**GARDEN** mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.45  
**SPINACH** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 8.50  
**CAESAR** romaine hearts, Reggiano Parmesan, house made croutons 7.50  
**WEDGE OF ICEBERG** blue cheese, bacon, diced tomatoes, Blue Cheese dressing 7.75  
**NEW ENGLAND CLAM CHOWDER** 5.75

## ENTRÉE SALADS

- THE TAVERN SALAD** bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 9.75 Add **Grilled Atlantic Salmon\*** 7.95 Add **Grilled Chicken** 5.75  
**GARDEN** mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.75 Add **Grilled Atlantic Salmon\*** 7.95 Add **Teriyaki-Grilled Chicken** 5.75  
**THAI CHICKEN** mixed cabbages, cucumbers, edamame, fried wontons, Lime Cilantro dressing, drizzled with Thai Peanut dressing 13.50  
**GRILLED CHICKEN SPINACH** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 15.75  
**COBB** crisp romaine, chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, Roma tomatoes, egg, tossed in Ranch or Blue Cheese dressing 14.95  
**CAESAR** romaine hearts, Reggiano Parmesan, house made croutons 8.95 Add **Grilled Atlantic Salmon\*** 7.95 Add **Grilled Chicken** 5.75

## “STREET TACOS”

Soft flour tortillas, served with black beans and rice pilaf

- FIRECRACKER SHRIMP TACOS** tempura battered and flash-fried, tossed in Thai chili sauce, mango-cilantro slaw 15.50  
**BAJA FISH TACOS\*** blackened salmon with chipotle aioli, coleslaw, pico de gallo, fresh cilantro 14.75

## STEAKS

The Village Tavern is proud to serve the *Certified Angus Beef®* Brand. Served with your choice of two sides. Garden Salad may be substituted for one side

**FILET MIGNON\*** 5 oz. 16.50 / 8 oz. 28.95 | **DELMONICO RIB EYE\*** 14 oz. 28.95

## TAVERN SPECIALTIES

- FRESH SALMON\*** chive butter sauce, green beans, rice pilaf, 6 oz. 14.95  
**BRAISED MEATBALL SKILLET** house made meatballs, Tuscan tomato sauce, Burrata, Anson Mills organic stone ground grits, fresh basil 15.75  
**GRILLED MEATLOAF** *Certified Angus Beef® Natural*, mushroom Madeira sauce, mashed potatoes, green beans 17.95  
**MARYLAND-STYLE CRAB CAKES\*** lump crab meat, French fries, coleslaw, tartar sauce **1 crab cake** 14.95 / **2 crab cakes** 25.95  
**SPAGHETTI SQUASH AND ZUCCHINI**✓ broccoli, red peppers, pine nuts, Parmesan, plum tomato sauce 14.75  
**SOUTHERN SHRIMP AND GRITS** applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 19.50  
**FISH AND CHIPS** Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 16.95  
**BLACKENED CHICKEN ALFREDO** fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 18.95  
**CHICKEN COLORADO** topped with applewood-smoked bacon, barbecue sauce, mixed cheese, tomatoes, scallions, served with black beans and rice pilaf 12.50  
**GRILLED CHICKEN TERIYAKI** marinated all natural chicken, stir-fried onions, carrots, snow peas, peppers, rice pilaf 12.50  
**SHRIMP SCAMPI** white wine butter sauce, oregano, parsley, tomatoes, garlic, Parmesan, angel hair pasta 17.75  
**TERIYAKI FILET MIGNON\*** *Certified Angus Beef®* filet tips, stir-fried onions, carrots, snow peas, red and green peppers, rice pilaf 15.50  
**MARINATED FLANK STEAK\*** *Certified Angus Beef®* flank steak, sweet garlic soy sauce, French fries, black beans 18.75

## 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, pasta salad, potato salad or coleslaw

- TAVERN BURGER\*** The “All American”. Leaf lettuce, red onion, tomato, American cheese, and our “Secret Sauce” 12.95  
**GASTROPUB BURGER\*** caramelized onions, Gruyere cheese, leaf lettuce, tomato, mayonnaise 12.95 With Tavern applewood-smoked bacon 13.95  
**CHEESEBURGER\*** mayonnaise, mustard, lettuce, tomato, sliced pickles, diced red onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 12.95 With bacon 13.95  
**COWBOY BURGER\*** applewood-smoked bacon, caramelized onions, barbecue sauce, Cheddar 13.95  
**BEYOND BURGER™**✓ plant-based patty, lettuce, tomato, onion, mayonnaise, whole wheat bun 13.25 With your choice of cheese 14.25

## SANDWICHES

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

- BLACKENED SALMON SANDWICH\*** lettuce, tomato, onion, Creole aioli, brioche bun, with coleslaw 14.50  
**REUBEN** corned beef, Swiss cheese, sauerkraut, Thousand Island, rye bread 13.25  
**CLUB SANDWICH** sliced chicken breast, classic Virginia cured ham, Tavern applewood-smoked bacon, mixed cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 12.95  
**CRAB CAKE SANDWICH\*** lump crab meat, house made tartar sauce, shredded lettuce, tomato 14.95  
**CHICKEN BACON CHEDDAR GRILL** fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise, brioche bun 12.95  
**FLANK STEAK\*** *Certified Angus Beef®*, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread 12.25

## KIDS (for children 12 and under) (Includes drink)

- GRILLED SALMON** Fresh green beans, sliced Granny Smith Apples 7.25  
**CHICKEN TENDERS** Served with choice of one side 4.95  
**PASTA FETTUCCINE** Fresh green beans 4.25  
**GRILLED CHICKEN** Fresh green beans, sliced Granny Smith Apples 5.50

**DESSERTS** Very Best Carrot Cake 7.50 | Double-Decker Cheesecake 7.95 | Key Lime Pie 7.50

**SIDES** Fresh Green Beans | Sautéed Fresh Spinach | Rice Pilaf | Black Beans | Classic French Fries | Sweet Potato Fries | Garlic Mashed Potatoes 3.50

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

\*Some 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.