

APPETIZERS AND SMALL PLATES

FRESHLY-FRIED POTATO CHIPS✓ sea salt, ranch dressing 8.25

APPETIZER SALADS AND SOUPS

*Dressings made fresh in house daily: Tavern Vinaigrette, Honey Mustard, Blue Cheese, Ranch, Basil Vinaigrette, KRAFT Fat Free Ranch.
Add an Appetizer Salad with any Entrée purchase: Garden 5.20; Caesar 6.25; Tavern 6.70; Spinach 7.50*

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 8.75
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 7.50
NEW ENGLAND CLAM CHOWDER 5.75
FRENCH ONION 7.50

ENTRÉE SALADS

THE TAVERN SALAD bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 9.75 Add **Grilled Atlantic Salmon*** 8.50 Add **Grilled Chicken** 5.95
GARDEN mixed greens, tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 8.95 Add **Grilled Atlantic Salmon*** 8.50 Add **Teriyaki-Grilled Chicken** 5.95
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 8.95 Add **Grilled Atlantic Salmon*** 8.50 Add **Grilled Chicken** 5.95
THAI CHICKEN mixed cabbages, cucumbers, edamame, fried wontons, Lime Cilantro dressing, drizzled with Thai Peanut dressing 14.50
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 15.50

“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
FILET MIGNON TACOS* *Certified Angus Beef®* filet tips, chipotle aioli, caramelized onions, lettuce, Jack and Cheddar cheese 15.95

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

FRESH SALMON* chive butter sauce, green beans, rice pilaf, 6 oz. 15.25
TEN SPICE GLAZED SALMON* fresh Atlantic salmon, mashed potatoes, green beans 23.95
SPAGHETTI SQUASH AND ZUCCHINI✓ broccoli, red peppers, pine nuts, Parmesan, plum tomato sauce 14.95
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 17.50
BLACKENED CHICKEN ALFREDO fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 19.50
GRILLED CHICKEN TERIYAKI marinated all natural chicken, stir-fried onions, carrots, snow peas, peppers, rice pilaf 19.50
SHRIMP SCAMPI white wine butter sauce, oregano, parsley, tomatoes, garlic, Parmesan, angel hair pasta 17.95
TERIYAKI FILET MIGNON* *Certified Angus Beef®* filet tips, stir-fried onions, carrots, snow peas, red and green peppers, sesame seeds, rice pilaf 15.95

BURGERS

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

BACON JAM BURGER* homemade bacon jam, Cheddar, applewood-smoked bacon, lettuce, tomato, red onion 14.50
TAVERN BURGER* The “All American”. Leaf lettuce, red onion, tomato, American cheese, and our “Secret Sauce” 13.50
CHEESEBURGER* mayonnaise, mustard, lettuce, tomato, sliced pickles, diced red onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 13.50 With bacon 14.50
BEYOND BURGER™✓ plant-based patty, lettuce, tomato, onion, mayonnaise, whole wheat bun 13.50 With your choice of cheese 14.50

SANDWICHES

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

BLACKENED SALMON SANDWICH* lettuce, tomato, onion, Creole aioli, brioche bun, with coleslaw 15.25
CHICKEN BACON CHEDDAR GRILL fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise, brioche bun 13.50

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 7.75 | Warm Butter Cake 7.95 | Godiva® Chocolate Torte 8.25

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.

✓VEGETARIAN

*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.