

## APPETIZERS AND SMALL PLATES

- SHANGHAI FLASH-FRIED CALAMARI ginger-chili and Thai peanut sauces, scallions, pickled jalapenos, cilantro, peanuts 12.50  
SPRING ROLLS hand made, grilled chicken, Napa cabbage, garlic, soy, ginger, mixed greens tossed in Miso 10.75  
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  
SHRIMP COCKTAIL large shrimp served with house made cocktail sauce 12.25  
CHICKEN QUESADILLA grilled chicken, mixed cheeses, Mexican sauce, grilled flour tortilla, house made salsa, spicy Tavern sauce 10.50  
DIP DUO homemade guacamole and pimiento cheese with fresh fried tortilla chips 10.95

## APPETIZER SALADS AND SOUPS

*Dressings made in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Honey and Mustard, Blue Cheese, Miso, Sesame Ginger, Poppy Seed, Thousand Island, Ranch, KRAFT Fat Free Dressings*

- 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  
BEET SALAD bibb lettuce, roasted red and golden beets, Tavern vinaigrette, goat cheese, balsamic reduction, crispy shallots 9.95  
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 **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  
COBB crisp romaine, chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, Roma tomatoes, egg, tossed in Ranch or Blue Cheese dressing 15.75  
CAESAR romaine hearts, Reggiano Parmesan, house made croutons 9.25 Add **Grilled Atlantic Salmon\*** 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  
BLACKENED FILET MIGNON\* *Certified Angus Beef®* filet tips, chipotle aioli, caramelized onions, lettuce, Jack and Cheddar cheese 15.95

## FLATBREADS

Our authentic dough is made fresh in house every day using the finest Caputo flour imported from Italy.

- ITALIAN SAUSAGE & BLACK PEPPER HONEY homemade tomato sauce, mixed cheeses, fresh mozzarella 13.95  
MARGHERITA✓ homemade tomato sauce, fresh mozzarella, fresh basil 12.95  
TAVERN homemade tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 13.95  
BARBECUE CHICKEN bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 13.75  
CLASSIC PEPPERONI homemade tomato sauce, mozzarella, Parmesan 13.75

## 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, potato salad or coleslaw

- TAVERN BURGER\* The "All American". Leaf lettuce, red onion, tomato, American cheese, and our "Secret Sauce" 14.25  
SANTA FE BURGER\* homemade guacamole, chopped jalapenos, shaved red onions, pepper jack, chipotle aioli 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, crispy fried shallots, barbecue sauce, Cheddar 15.25  
THE 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  
CLUB SANDWICH sliced chicken breast, classic Virginia cured ham, Tavern applewood-smoked bacon, mixed cheeses, lettuce, tomatoes, mayonnaise, multi-grain 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.*

PRIME RIB WITH AU JUS\* 12 oz. 29.50 / 16 oz. 32.50 | FILET MIGNON\* 8 oz. 29.95 / 10 oz. 31.95 | NEW YORK STRIP\* 14 oz. 32.95

## TAVERN SPECIALTIES

- BBQ BABY BACK RIBS slow roasted, coleslaw, French fries with Mediterranean sea salt 24.95  
FRESH SALMON\* chive butter sauce, green beans, rice pilaf 6 oz. 16.50  
FRESH IDAHO RAINBOW TROUT grilled with sweet soy and Teriyaki- glaze, green beans, rice pilaf 23.95  
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  
GRILLED CHICKEN TERIYAKI marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 13.50  
SHRIMP SCAMPI white wine butter sauce, oregano, parsley, tomatoes, garlic, Parmesan, angel hair pasta 18.75  
SPAGHETTI SQUASH AND ZUCCHINI✓ broccoli, roasted red peppers, pine nuts, Parmesan, plum tomato sauce 14.95

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 | Apple Cobbler 7.50 | Very Best Carrot Cake 7.95

SIDES Green Beans | Coleslaw | Broccoli | Rice Pilaf | Black Beans | 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.

COCA COLA PRODUCTS SERVED ✓ 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.