

Sample Menu

FIRST COURSE

- Crab Cakes "Chesapeake Style" - \$11.95
- Mallard Duck Sausage - \$9.25
- Giant Cornmeal Fried Oysters - \$9.25
- Shrimp Cocktail - \$10.95
- Smoked Salmon & Trout - \$10.95
- Basil Shrimp - \$11.95
- Black Forest Ham & Asparagus - \$13.95

SOUPS

- West Indies Pepperpot Soup - \$7.50
- Hearty Turkey Noodle- \$6.25
- Tavern Soup du Jour - \$6.25

SALADS

- Country Salad - \$6.50
- Tomato & Onion Salad - \$8.95
- Romaine & Roquefort Salad - \$9.95
- Artichoke & Smoked Chicken - \$17.95
- Seafood Mélange - \$22.95

ENTRÉES

- Roasted Duckling - \$28.95
- Veal & Herb Sausage
"Münchner Style" - \$17.95
- Medallions of Venison - \$32.95

- Rack of Lamb - \$32.95
- Wiener Schnitzel - \$25.95
- Martha Washington Style
Colonial Turkey Pot Pie - \$21.95
- Braised Rabbit - \$23.95
- Tenderloin Tips & Mushrooms - \$23.95
- Pork Chop
"Apple-Wood Smoked" - \$20.95
- Chicken Breast Madeira - \$20.95
- Pan-Seared Brook Trout - \$24.95
- Paillard of Salmon - \$24.95
- Medallions of Beef Tenderloin - \$28.95
- Tavern Lobster Pie - Market Price

DESSERTS

A selection of freshly prepared desserts is created daily in City Tavern's on-premise bakery by our Pastry Chef. Our dessert selections are accented by the flavors of Bassett's Ice Cream of Philadelphia established in 1861.