

LUNCH

FIRST COURSES & SOUPS

MALLARD DUCK SAUSAGE - \$9.25

Broiled duck & pork sausage, sweet & sour cabbage

SMOKED SALMON & TROUT - \$9.25

Peppered smoked salmon, smoked Pennsylvania brook trout, capers, red onions & pumpernickel

GIANT CORNMEAL FRIED OYSTERS - \$9.25

Herbed remoulade

BASIL SHRIMP - \$10.95

Jumbo shrimp, apple-smoked bacon, fresh basil, horseradish barbeque sauce

WEST INDIES PEPPERPOT SOUP - \$7.50

A spicy colonial classic. Beef, taro root & greens

HEARTY TURKEY NOODLE- \$6.25

Turkey, vegetables & Pennsylvania Dutch style egg noodles

TAVERN SOUP DU JOUR - \$5.50

Our Chef's daily specialty

SALADS & COLD PLATTERS

ARTICHOKE & SMOKED CHICKEN - \$11.25

Fresh garden greens & Burgundy-Dijon mustard vinaigrette

SALMAGUNDI - \$13.95

An 18th Century classic. Fresh garden greens, ham, smoked turkey, smoked chicken, salami, cheddar cheese, hard-boiled egg, olives & choice of dressing

SHRIMP & CRAB SALAD - \$16.95

Shrimp, crabmeat, greens & herb remoulade

BLACK FOREST HAM & ASPARAGUS - \$14.95

Imported Black Forest Ham, poached asparagus, cornichons & pumpernickel

ENTREES

MARTHA WASHINGTON STYLE

COLONIAL TURKEY POT PIE - \$12.95

Tender chunks of turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust baked in a pewter casserole. Egg noodle accompaniment

BRAISED RABBIT - \$15.95

Marinated & braised rabbit leg, mushroom-vegetable red wine sauce & large egg noodles served in a pewter skillet

ENTREES (cont.)

ROASTED DUCKLING - \$17.95

Clover honey glaze, chutney, herbed barley, asparagus & Sauce Béarnaise

HAND MADE BEEF SAUSAGE - \$9.95

Pennsylvania Dutch style sauerkraut & mashed potatoes, Dijon mustard

CHICKEN BREAST MADEIRA - \$13.95

Marinated & sauteed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season

PORK SCHNITZEL, "WIENER STYLE" - \$12.95

Pan-fried breaded pork cutlet, pommes frites, & vegetable of the season

BEEF PIE - \$13.95

Twice cooked beef, simmered with mushrooms & herbs, rich red wine sauce, baked in puff pastry, sweet & sour cabbage

CRAB CAKE "CHESAPEAKE STYLE" - \$18.95

Herbed remoulade, pommes frites & cole slaw

TENDERLOIN OF BEEF - \$19.95

Pan seared medallions of beef, green peppercorn sauce, mashed potatoes, & vegetable of the season

PAILLARD OF SALMON - \$14.95

Citrus marinated, pan-seared, mashed potatoes, sauce béarnaise & vegetable of the season

BRAITWURST - \$10.95

Pan seared veal & herb sausage, burgundy demi glaze, fried onions, mashed potatoes, & vegetable of the season

TAVERN LOBSTER PIE - MARKET PRICE

Lobster, shrimp, mushrooms, shallots, sherry cream sauce & flaky puff pastry baked in a pewter casserole. Vegetable of the season accompaniment

PORK CHOP "APPLE-WOOD SMOKED" - \$18.95

Salt cured & smoked, Pennsylvania Dutch style sauerkraut, mashed potatoes, Dijon mustard

DESSERT

A selection of freshly prepared desserts is created daily in City Tavern's on-premise bakery by our pastry chef.

This is just a sample of the wonderful cuisine offered at City Tavern.