

APPETIZERS AND SMALL PLATES

Small Plate Sampler 15.95 A sampling of our popular appetizers: Calamari, Spring Rolls, *Crab Cake & Bruschetta	Tavern Nachos 9.25 Freshly-fried corn chips topped with your choice of black beans and / or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos and sour cream	Colorado Chips 6.95 Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese
*Ahi Tuna Sashimi 12.95 Sesame seared sushi-grade tuna with wasabi, soy and sesame ginger dipping sauces	*Maryland-Style Crab Cake 10.95 Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing	✓ Freshly-Fried Potato Chips 5.95 Served with Ranch dressing
Flash-Fried Calamari 9.95 Served with Thai Chili sauce	✓ Sweet Potato Fries 6.95 Served with Honey-Mustard dressing	Spring Rolls 8.95 Authentic mix of chicken, Napa cabbage, garlic, soy and ginger. Served on mixed greens tossed with Miso dressing. Three sauces for dipping
✓ Spinach Tortilla Dip 8.75 Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with warm flour tortillas	Hot Crab Dip 10.95 Backfin crab meat with toasted garlic bread	Chicken Quesadilla 7.95 Grilled chicken, mixed cheeses, Mexican sauce, in a grilled flour tortilla. House made salsa and Spicy Tavern sauce
Grilled Thai Chicken Skewers 9.50 Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce	✓ Bruschetta 6.95 Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese	*Fried Oysters 9.95 Tartar and Thai chili sauces
	*Bacon-Wrapped Scallops 11.95 New Bedford jumbo sea scallops, applewood-smoked bacon, Teriyaki glazed	

SOUPS AND APPETIZER SALADS

Mixed Greens 4.95 Seasonal greens, house made croutons, Bermuda onions, grape tomatoes, carrots with choice of dressing With entrée 3.75	Soups Made from scratch New England Clam Chowder 4.95 French Onion Soup 5.50 Soup of the Day 4.95	Wedge of Iceberg 6.95 One-quarter head of iceberg lettuce, blue cheese, crispy bacon, diced tomatoes With entrée 4.50
Spinach 7.95 Fresh spinach, grape tomatoes, crumbled bacon, sliced green apples, dried cranberries, candied pecans, crumbled blue cheese & sliced egg tossed in poppyseed dressing	Caesar 6.75 Crisp romaine, homemade croutons, shaved Reggiano Parmesan With entrée 4.50	Tavern House Salad 6.95 Mixed greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette With entrée 4.50

LARGE SALADS

Dressings made in house daily: Basil Vinaigrette, Balsamic Vinaigrette, Tavern Vinaigrette, Whole Grain Mustard and Honey, Poppyseed, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Ranch, Kraft Fat-Free Dressings		
Mixed Greens Salad Seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing Teriyaki-grilled chicken 12.25 *Grilled Atlantic Salmon 13.95	Thai Chicken Salad 11.95 Mixed greens, cabbages, sliced chicken, julienne cucumbers, edamame, cilantro, green onions, crisp wontons tossed with lime-cilantro dressing and drizzled with Thai peanut dressing *Asian Tuna 14.95 Fresh center-cut Ahi tuna, mixed greens, carrots, snow peas, edamame and sesame seeds with Asian Sesame Ginger Dressing ✓ Greek 8.50 Mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Basil vinaigrette With Shrimp or *Filet Mignon Tips: Add 5.95 With Chicken: Add 3.75	Tavern House Salad 8.50 Mixed greens, tomatoes, Bermuda onions, mushrooms, bacon, blue cheese, Tavern vinaigrette With Chicken; Add 3.75 Chicken Mexican 11.95 Crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses Homemade Chicken Salad Ⓢ 9.75 Our signature chicken salad, seasonal greens, grape tomatoes, carrots, mandarin oranges, choice of dressing Ⓢ contains pecans Wedge of Iceberg 8.95 One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes
Grilled Chicken Spinach Salad 13.95 Baby spinach, grape tomatoes, bacon, green apples, dried cranberries, candied pecans, crumbled blue cheese and sliced egg tossed in Poppyseed dressing with Wood-fire grilled chicken *Tenderloin 13.95 Filet Mignon tips, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions, in a crisp tortilla shell, ranch dressing	Caesar 8.50 With *Salmon or *Fried Oysters: 13.95 With Chicken: 12.25	

COMBINATIONS

Soup And Sandwich Your choice of half sandwich... Chicken Club ~ Chicken Salad ~ Tuna Melt And bowl of Soup 8.95 Substitute French Onion Soup Add .50	Soup And Salad A bowl of Soup and Your choice of appetizer salad... Appetizer Wedge 9.95 Tavern House 9.95 Spinach 10.75 Mixed Greens 8.25 Caesar 9.50
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Bread Service Available Upon Request

SIDE ITEMS

Garlic Mashed Potatoes Tavern Rice Black Beans Classic French Fries Pasta Salad Coleslaw 2.95 Sweet Potato Fries 3.50 Fresh Green Beans Sautéed Fresh Spinach Fresh Seasonal Vegetable 4.00 Fresh Asparagus New Macaroni and Cheese 4.50

***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.**

✓ **Vegetarian** Hanes Lunch 8-13
Food Allergies? Alert Server!
Gluten-free Menu Available

LUNCHEON ENTREES

Gluten-free pasta available upon request.

- Fish and Chips** 14.95
Ale-battered Cod, served with coleslaw, French fries and tartar sauce
- Fresh Rainbow Trout** 17.95
Grilled and marinated in sweet soy, served with fresh seasonal vegetable and rice
- *Maryland-Style Crab Cake** 12.95
Jumbo lump crab cake, French fries, coleslaw, homemade tartar sauce
- Grilled Chicken Teriyaki** 10.50
Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, red and green peppers, rice
- Shrimp Scampi** 12.95
White wine butter sauce with oregano, tomatoes, parsley, garlic, tossed with angel hair pasta
- ✓ Spaghetti Squash and Zucchini** 13.95
Roasted spaghetti squash and fine julienne zucchini, broccoli, roasted red peppers, cauliflower with toasted pine nuts, basil and Parmesan cheese in a plum tomato sauce

- Fish Tacos** 13.95
Blackened Tilapia with lettuce, Tavern sauce, guacamole, and salsa, served with black beans and rice
- Crispy Chicken Tacos** 12.95
Chicken tenders with mango slaw and chipotle sauce, served with black beans and rice
- *Grouper Hemingway** 13.95
Fresh filet of grouper sautéed with white wine, lemon, tomatoes and capers and served over angel hair pasta
- Grilled Meatloaf** 11.95
Family recipe using fresh premium lean ground chuck, topped with mushroom Madeira sauce, served with mashed potatoes and fresh seasonal vegetable
- *Filet Mignon** (5 oz) 14.95
French fries or garlic mashed potatoes and fresh seasonal vegetable
- *Teriyaki Filet Mignon** 13.95
Filet tips, stir-fried onions, carrots, snow peas, red and green peppers, rice

- Southern Shrimp and Grits** 16.50
Jumbo shrimp sautéed with diced applewood-smoked bacon, mushrooms and green onions over Anson Mills organic stone ground grits with Gruyere cheese
- *Prime Rib** (8 oz) 14.95 / (12 oz) 21.95
Stock Yards Angus Beef® with French Fries or garlic mashed potatoes and fresh seasonal vegetable
- *Marinated Flank Steak** 10.95
Stock Yards Angus Beef® flank steak, served with a sweet garlic soy sauce, French fries and black beans
- Chicken Colorado** 10.50
Grilled breast, crumbled bacon, barbecue sauce, Monterey Jack and Cheddar cheeses, scallions, tomatoes, black beans, rice
- Blackened Chicken Alfredo** 9.95
Boneless chicken breasts blackened and tossed with fettuccine, broccoli, diced tomatoes and homemade Alfredo sauce
- *Fresh Salmon** 12.95
Chive butter sauce, fresh seasonal vegetable, rice

Add an Appetizer Salad to any of the above Luncheon Entrées
Mixed Greens—3.75, Caesar; Tavern; Wedge of Iceberg—4.50

RUSTIC ITALIAN PIZZAS

We make our pizza dough with Pivetti Pizza Flour imported from Northern Italy. We combine our made-from-scratch pizza dough with the finest and freshest ingredients and bake at 600° F in our Italian wood-fired oven.

- BBQ Chicken** 9.95
Grilled chicken, barbeque sauce, applewood-smoked bacon, red onions, Monterey Jack, Cheddar, fresh cilantro
- ✓ Four Cheese** 8.95
Herb oil brushed crust, whole milk Mozzarella, Parmesan, Reggiano and Asiago cheeses
- Classic Pepperoni** 9.95
House made tomato sauce, fresh Mozzarella and Parmesan
- ✓ Spinach** 8.95
With Feta Cheese 9.95
Fresh spinach, house made tomato sauce, sliced mushrooms, tomatoes & Mozzarella
- ◇Gluten-free pizza dough or whole wheat flatbread available upon request**
- Tavern** 9.95
Tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella
- ✓ Margherita** 8.95
Fresh Mozzarella, Reggiano Parmesan, San Marzano-style tomatoes, basil

GOURMET BURGERS

Fresh premium lean ground chuck, served on an artisan sesame seed or whole-wheat bun and your choice of classic French fries with sea salt, sweet potato fries, potato salad, pasta salad or coleslaw.

- *Cheeseburger** 9.95
Mayonnaise, mustard, lettuce, tomato, sliced kosher pickles, diced onion & your choice of American, Cheddar, Blue, Mozzarella, Swiss or Pepper Jack
- *Onion-Mushroom Burger** 9.95
Sautéed onions, mushrooms, Mozzarella, lettuce, tomato and mayonnaise
- *Cowboy Burger** 10.95
Applewood-smoked bacon, Cheddar cheese with onion ribbons and barbeque sauce
- *Old-Fashioned Carolina Burger** 9.95
“All the way” with chili, slaw, dill pickle, chopped onions, ketchup and French yellow mustard
- *Bacon-Cheddar Burger** 10.95
Our Cheeseburger with crisp applewood-smoked bacon
- ✓ Veggie Burger** 8.95
A blend of grains, nutritious vegetables, and beans. Served with lettuce, tomato, onion and mayonnaise.

SANDWICHES

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

- BBQ Pork Sliders** 9.50
Three slow roasted, hand pulled pork sliders topped with coleslaw
- Chicken Club** 9.95
Chicken, honey-cured ham, applewood-smoked bacon, Cheddar & Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread
- *Blackened Salmon** 11.95
Lettuce, tomato, Bermuda onion, Creole aioli, sesame seed bun, coleslaw
- *Flank Steak** 10.75
Thin sliced *Stock Yards Angus Beef®* marinated flank steak, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread
- *Prime Rib** 11.95
A generous slice on a crusty French roll with au jus, lettuce, tomato, onion, horseradish sauce on request
- Tuna Melt** 8.50
White albacore tuna salad, Mozzarella, sautéed onions, grilled rye
- Chicken Salad Sandwich**Ⓢ 8.95
Our signature chicken salad, lettuce, tomato, mayonnaise, multi-grain bread
Ⓢcontains pecans
- Highland Turkey** 9.95
Roasted turkey breast, sautéed mushrooms, melted Pepper Jack cheese, lettuce, tomato, homemade mustard sauce, French bread
- *Crab Cake** 12.95
Jumbo lump crab meat, homemade tartar sauce, shredded lettuce and tomato on a crab cake bun
- Barbecue Chicken Grill** 9.95
Fresh chicken breast, spicy BBQ sauce, applewood-smoked bacon, lettuce, tomato, onion, melted Monterey Jack and Cheddar
- Chicken Bacon-Cheddar Grill** 9.95
Fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise
- *Oyster Po Boy** 12.95
Lightly fried, Creole aioli, lettuce, tomato

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HOUSE MADE DESSERTS

All desserts are made from scratch daily in our kitchens

Apple Cobbler 6.50
Topped with caramel sauce and French vanilla ice cream◊

Key Lime Pie 6.50
Sweet and tart, butter graham cracker crust

Crème Brulée 4.95
A classic

Very Best Carrot Cake 6.95
Fresh carrots, pecans and cream cheese icing, served warm

Double-Decker Cheesecake 7.50
Chocolate and traditional cheesecake joined by a layer of chocolate fudge with raspberry and chocolate sauces

Dessert Sampler 7.95
Apple Cobbler, Key Lime Pie, St. Barths Chocolate Torte

St. Barths Chocolate Torte 6.75
Rich and very moist French cake, French vanilla ice cream◊ and chocolate sauce

World’s Smallest Sundae 3.50
A miniature hot fudge sundae with French vanilla ice cream◊ topped with walnuts. Made to satisfy that sweet tooth without filling you up

◊with Bassett’s ice cream since 1861

AFTER DINNER COFFEES

*Village Tavern® has teamed up with **Royal Cup Coffee** to bring you a blend of Central and South American Specialty coffees, roasted in the European style to create an ideal combination of rich body and full flavor.*

Tavern Cappuccino 5.95
Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs

Irish Coffee 5.95
Old Bushmills Irish Whiskey and real whipped cream

The Nudge 5.95
Brandy, Kahlua, Crème de Cacao, real whipped cream

Jamaican Coffee 5.95
Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

DESSERT DRINKS

Ice Cream Toasted Almond 7.25
Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka

Mudslide 7.25
Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream

ESPRESSO AND CAPPUCCINO

Available in regular and decaffeinated.

	Single	Double
Espresso	2.50	3.50
Cappuccino Classico Espresso and foamed milk	2.95	3.95
Café Latte Espresso, steamed and foamed milk	2.95	3.95
Café Mocha Cappuccino with rich chocolate	2.95	3.95

Flavors for All Coffees
Almond, Vanilla, Hazelnut, Caramel, Irish Cream, Chocolate Mint—Add .75

Tavern Cappuccino
Espresso with cream, cocoa, cinnamon and topped with real whipped cream 3.95

We pour premium brands: Dewar’s Scotch, Jim Beam Bourbon, Gordon’s Gin, Sauza Vodka, Cruzan Rum, Sauza Gold Tequila

MasterCard, Visa, Discover and American Express accepted. No personal checks, please.

All items are available for take-out.

Not all ingredients are listed on the menu.
Please let your server know if you have any food allergies.

Gluten-Free Menu Available.

****All of our foods are prepared with "0" Transfat oils****

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✓ Vegetarian

Hanes Lunch 8-13