

CREAM OF CRAB 6/9.50

MATT'S OYSTER STEW 6/9.50

ASPARAGUS VICHYSSOISE 6/9.50

TAVERN HOUSE SALAD 6.50/11 [GF]

TAVERN CAESAR SALAD 6.50/11

BUTTER LETTUCE SALAD 12
BELGIUM ENDIVE, STILTON CHEESE, POMEGRANATE SEEDS,
GRANNY SMITH APPLE VINAIGRETTE [GF]

ROASTED BEET SALAD 12
WILTED GREENS, ORANGES, TALEGGIO FONDUE [GF]

SHRIMP 9 | SALMON 9 | CHICKEN 7 | CRAB CAKE 14

Food to Share

BAKERS BASKET 7
ONE MUFFIN OR TWO CROISSANTS, SIDE OF FRUIT

EASTERN SHORE CRAB & ARTICHOKE DIP 14 JUMBO LUMP, ARTICHOKES, SPINACH, CHEDDAR, CROSTINI

TAVERN FLATBREAD 12
ROASTED MUSHROOMS, CARAMELIZED LEEKS, COUNTRY HAM, FONTINA, TRUFFLE OIL

OYSTERS ON THE 1/2 SHELL 14

SEARED AHI TUNA 16 SEAWEED SALAD, WASABI, ASIAN GLAZE, GINGER

STEAMED MAINE MUSSELS 14 LIMONCELLO, OVEN CURED TOMATOES, LEMON THYME CREAM

CHEESE & FRUIT PLATTER 14
TAVERN ASSORTED CHEESES, CRACKERS, FRESH FRUIT

SEAFOOD MISTO 16
CALAMARI, SHRIMP, SCALLOPS, SWEET & SOUR AIOLI

Easter Mains

HUNTERS' CRAB CAKE(S) 21 SINGLE / 38 DOUBLE JUMBO LUMP CAKE, VEGETABLE DU JOUR, POTATOES [GF]

CREEKSTONE FILET 35
DAUPHINOISE POTATOES, FRENCH BEANS, RED WINE JUS [GF]

SCOTTISH SALMON 25 ASPARAGUS CRUSTED, SAUTEED RED CHARD WITH GARLIC, CITRUS SAUCE

GREEN EGGS & HAM 18
POACHED EGGS, EDWARDS HAM, MARINATEDTOMATOES,
ENGLISH MUFFINS, HOLLANDAISE, BASIL PESTO

DEEP DISH QUICHE 17
MARINATED MUSHROOMS, BABY GREENS, RED PEPPER COULIS

ROASTED LEG OF LAMB 24
SHAVED LEG OF LAMB, HORSERADISH, WHIPPED POTATOES,
ROASTED SPRING VEGETABLES, MINTED RED WINE JUS

STEAK & EGGS 24 8 OZ. BISTRO TENDER, 2 EGGS, HASH BROWNS, TOAST

CHICKEN OSCAR 28 HUNTERS' STYLE, CRAB, LEEKS, GRUYERE, ROASTED BRUSSELS, HOLLANDAISE

DANIEL'S MEATLOAF HASH 20 SMASHED DOUBLE ROASTED FINGERLING POTATOES, SPRING VEGEABLES, MEATLOAF CRUMBLES, SCRAMBLED EGGS, BERNAISE SAUCE

TIDEWATER INN