

Lite Fare

Rock'n Chips: Served in the News, Beer Battered Wild Rockfish served over Chesapeake Shoe Strings and accompanied with Chesapeake Rémoulade and Tangy Cocktail **\$12**

Crab Cake: Jumbo Lump Crab Combined with the Perfect Ingredients served on Lettuce with sliced tomato & mustard sauce **\$14**

Tavern BLT: Thick Rosemary and Pepper Crusted Bacon, Fresh Tomatoes and Romaine on Ciabatta with Garlic Mayonnaise **\$10**

Reuben: Corned Beef, Swiss Cheese and Sauerkraut on Marble Rye Bread and Grilled to Perfection **\$11**

Angus Burger: Classically Grilled Burger, Lettuce, Tomato, Mayonnaise
Add Choice of Cheese **\$10**

Oyster Po'Boy: Local French Fried Oysters over Shredded Lettuce on Ciabatta Roll with Spicy Remoulade **\$13**

Grilled Chicken & Brie Sandwich: Served on Brioche Roll with Applewood Smoked Bacon, Orange and Apple Chutney **\$12**

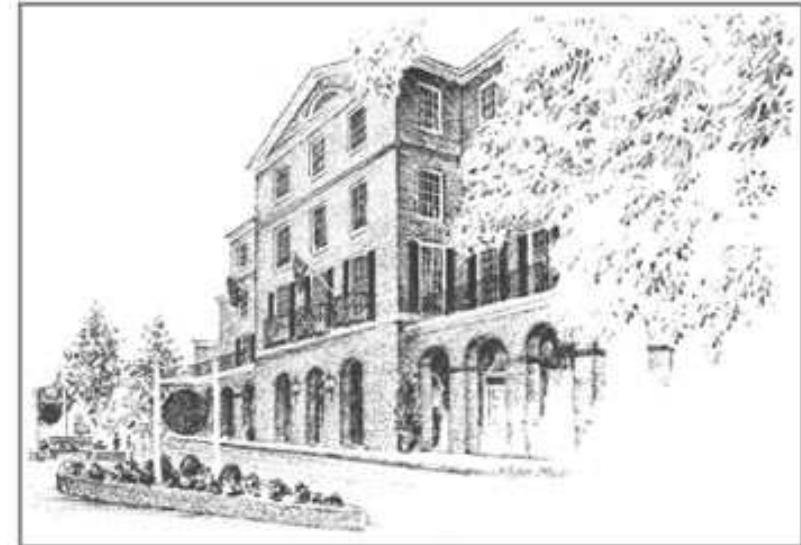
Blackened Bison Burger on Toasted Brioche: with Caramelized Onions and Maytag Bleu Cheese **\$13**

All served with a choice of Slaw, Fries or Mixed Greens

Consuming Raw or Undercooked meat may increase your risk of food borne illness
20% Gratuity will be added to parties of 6 or more



Lunch Menu



101 East Dover Street
Easton, MD, 21601
410-822-1300
410-819-8088

Breakfast 7:00-10:00
Lunch served 11:30-2:30
Dinner Served 5:00-9:00

Starters

Baked Lump Crab Dip: Jumbo Lump Crab and Chopped Smithfield Ham, blended with the Perfect Ingredients, served with Crostini and Assorted Crackers **\$10**

Thin Lavash Pizza: Crispy Flat Bread with Assorted Mushrooms and Fontina Cheese, topped with Arugula and Truffle Oil **\$10**

Soy Beans: Steamed with Sea Salt **\$5**

Marinated Grilled Shrimp: Lightly Seasoned and Grilled sitting atop Micro Greens, Floating in a Tomato Olive Salsa **\$10**

Chips-N-Dip: Homemade Potato Chips tossed in White Truffle Oil and Parmesan. Served with Homemade Onion Dip and a Fried Pickle Spear **\$6**

Chicken Sate: Five Skewers of Chicken Thighs with Asian Glaze **\$8**

Seared Rare Ahi Tuna: Sesame-Crusted & Complemented with Seaweed Salad, Wasabi Mayonnaise, and Asian Barbecue Sauce **\$12**



Tavern Mussels 3 ways

Choose one **\$10**

**Cajun
Saffron & Cream
Bacon & Spinach**



All Mussel flavor profiles are pan steamed in dry white wine, garlic butter and seasoned with spring onions and tomatoes.
Served with grilled ciabatta bread

Soups

Maryland Cream of Crab Soup	Cup \$6	Bowl \$9 ½
Snapper (Terrapin) Soup	Cup \$5	Bowl \$8 ½
Maryland Vegetable Crab	Cup \$5	Bowl \$8 ½

Salads

House or Caesar \$7

Make either an entrée with any of the following for an additional:

Blackened or Grilled Chicken \$5

Crab Cake or Petite Filet \$12

Fried Oysters or Blackened Ahi Tuna \$10

Entrée Salads

Nuts & Berries: Crumbled Maytag Bleu Cheese, Blackberries, Strawberries and Candied Pecans over Mixed Greens, Tossed with Balsamic Vinaigrette **\$9**

Tavern Cobb Salad: Grilled Chicken, Bacon, Boiled Eggs, Tomatoes, Bleu Cheese on Mixed Greens with Tomato Basil Vinaigrette **\$13**

Asian Chicken Salad: Fresh Mixed Greens, Toasted Almonds, Mandarin Oranges, Vegetables and Asian Style Dressing Topped with Grilled Chicken Breast and Fried Wontons **\$12**

Spinach Salad: Spinach leaves, Tomato, Red Onion, Cucumber, and Sesame seed Encrusted Bacon Lardoons resting in Roasted Red Pepper Vinaigrette **\$7**