

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**

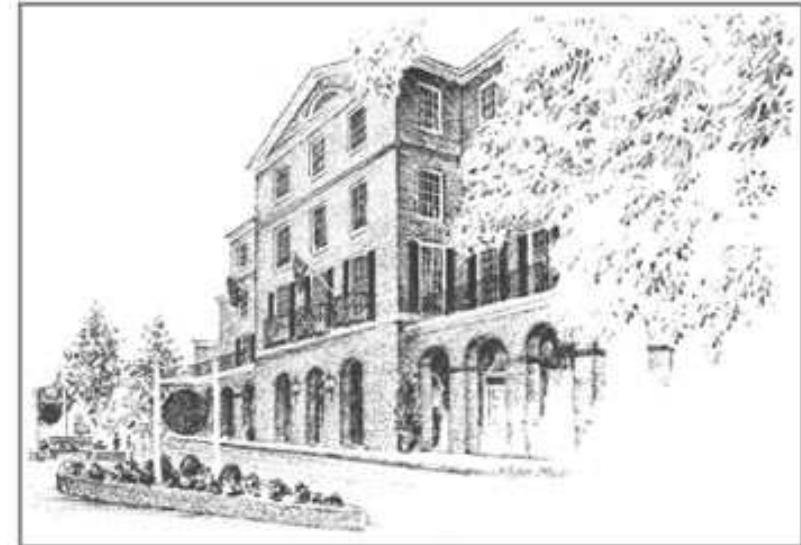
Blackened Bison Burger on Toasted Brioche: with Caramelized Onions and Maytag Bleu Cheese **\$13**

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**

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**



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