

# ~~ Tavern Menu ~~

## Starters

### *shrimp bisque*

TENDER POACHED SHRIMP | PANCETTA |  
DRIED & TOASTED SWEET CORN | VELVETY SHRIMP  
BISQUE POUR OVER 18

### *snow crab claw fritters*

HUSH PUPPY BATTERED JUMBO SNOW CRAB CLAWS |  
FLASH FRIED | CAJUN REMOULADE |  
PICKLED PEPPERS 18

### *crispy calamari*

FLASH FRIED CALAMARI | CRISPY ARTICHOKE AND  
CAPERS | SUNDRIED TOMATO AIOLI 18

### *prosciutto wrapped shrimp* (GF)

POACHED JUMBO SHRIMP | BROILED WITH CURED  
PROSCIUTTO HAM | BURNT LEEK AND FARM VEGETABLE  
SLAW 18

### *beef tartare* (GF)

CHOPPED FILET MIGNON | HERB-MUSTARD DRESSING |  
DUCK FAT FRIED POTATOES ROSTI | GARLIC-SHALLOT  
CONFIT | "JAMMY" EGG YOLK 22

### *truffled frite*

CRISP SHOESTRING-CUT FRIES | BLACK TRUFFLE SEA  
SALT | PARMIGIANO REGGIANO CHEESE | BLACK  
TRUFFLE OIL | GARLIC-LEMON AIOLI 12

## Salads

### *garden salad* (GF)(VEG)

MIXED FIELD GREENS | FRESH VEGETABLES & PICKLED  
RED ONION | MULTI-GRAIN CROUTONS | CHOICE OF HOUSE-  
MADE DILL RANCH OR MEDITERRANEAN VINAIGRETTE  
DRESSINGS 11

SALAD ADDITIONS GRILLED OR BLACKENED:

CHICKEN 10 | SHRIMP 14 | SEABASS 22 | FILET MIGNON 50

### *beet, burrata & bacon salad* (GF)

ROASTED BEETS, AUTUMN SQUASHES & CARROT | HONEY-THYME & BLACK PEPPER VINAIGRETTE | MOZZARELLA BURRATA  
| CRISPY BACON LARDONS 19

### *veggie crunch caesar* (GFa)

SHREDDED BRUSSELS SPROUTS, KALE AND FARM  
VEGETABLES | HOUSE-MADE CAESAR DRESSING | TOASTED  
PINE NUTS | GARLIC TOAST CROSTINI | SHAVED PARMESAN  
16

## Small Plates - Shareables

### *baked brie*

CREAMY BRIE CHEESE | BAKED WITH CHERRY, PECAN AND  
HAZELNUT | ROSEMARY HONEY | HOUSE-MADE FOCACCIA  
15

### *prosciutto, fig, & burrata flatbread*

NAAN STYLE FLATBREAD, FIG JAM, SHAVED PROSCIUTTO,  
SHAVED BRUSSELS SPROUTS, BALSAMIC DRIZZLE 20

## Sandwiches

### *1837 cheeseburger*

FRESH GROUND CHUCK AND SHORT RIB | CHAR-GRILLED |  
LETTUCE, TOMATO, RED ONION | AGED CHEDDAR CHEESE |  
DOUBLE SMOKED BACON | BRIOCHE BUN 23

### *beef short rib grilled cheese*

COUNTRY WHITE BREAD, TENDER BRAISED BEEF SHORT  
RIB, SWISS AND AGED CHEDDAR CHEESES, HOUSE MADE  
WHISKEY BBQ FOR DIPPING 22

### *french onion soup burger*

FRESH GROUND CHUCK AND SHORT RIB PATTY | CHAR-  
GRILLED | FONTINA STUFFED | RED-WINE CARAMELIZED  
ONIONS | SWISS & FONTINA CHEESE | GARLIC AIOLI |  
BRIOCHE BUN | AU JUS FOR DIPPING | CRISPY TRUFFLE  
FRIES 25

### *shrimp salad*

POACHED CHOPPED SHRIMP, LEMON, WORCESTERSHIRE &  
OLD BAY SPICE, MAYONNAISE, CELERY, RED ONION,  
BRIOCHE BUN, LETTUCE & TOMATO 22

### *korean fried chicken sandwich*

MARINATED CHICKEN THIGH | GOUJAJANG-SOY GLAZE |  
PICKLED DAIKON | KIMCHI AIOLI | TOASTED BRIOCHE BUN  
21

### *chicken cordon bleu*

GRILLED CHICKEN BREAST, TAVERN HAM, SWISS CHEESE,  
DIJONAISE, LETTUCE, TOMATO, ONION, BRIOCHE ROLL 19

## Entrees

### *cocoa-cola braised beef short rib* (GF)

RANAHAN RANCH, BLACK ANGUS, BEEF SHORT RIB |  
LIGHT COCOA AND CHILI-SPICE RUB | 4-HOUR COLA,  
RED WINE AND BEEF STOCK BRAISE | REDUCED PAN  
GLAZE | ROASTED GARLIC & HERB POTATO PUREE |  
CRISPY BRUSSELS SPROUTS 48

### *crab imperial*

COLOSSAL AND LUMP BLUE CRAB BAKED WITH OUR  
CLASSIC IMPERIAL SAUCE | BROILED GOLDEN BROWN |  
ROASTED ASPARAGUS | TRI-COLOR COUSCOUS PILAF 46

(VEG) – Vegetarian, Vegan, or can be accommodated

(GF) or (GFa) – Gluten Free Option or can be adapted

Please keep in mind that our menu items are prepared fresh to order, we will try to accommodate dietary restrictions and allergies. However, we do handle common allergen products in our facility.  
Please make your server aware of food allergies when placing your order so that they can be noted and reviewed by the kitchen staff.

Remember that consuming raw or undercooked proteins may put you at a higher risk for foodborne illness.

**EXECUTIVE CHEF – ASHLEY TOLLEY – THE CULINARY INSTITUTE OF AMERICA**

**Seasonally Sourced Foods: Our own-Tulsi Fields Farm, Glen Rock, PA | Red Star Farms, Glen Rock, PA | Main St. Market, Glen Rock, PA |**

**Five Cedars Farm Hampstead MD | Lancaster Farm Fresh Co-op**

**PROPRIETOR – BRANDON HUFNAGEL – THE CULINARY INSTITUTE OF AMERICA**

## **ALL-DAY COCKTAIL FEATURES**

### **HIBISCUS-APRICOT SPRITZ**

SPANISH SPARKLING WINE DOUSED WITH A SPLASH OF ST. GERMAIN, HIBISCUS BLOSSOM TEA, AND APRICOT SYRUP 11

### **PEACH ICE PICK**

FRESHLY BREWED ICED TEA, TOPPED WITH AROMATIC CRÈME DE PECHE, VODKA AND A DASH OF SIMPLE SYRUP, SERVED ON THE ROCKS 11

### **FEATURED SANGRIA**

OUR MIXOLOGISTS CHOICE OF WINES BLENDED WITH BRANDY, TRIPLE SEC AND MACERATED FRUITS AND HERBS, SERVED ON THE ROCKS FOR A REFRESHING LUNCHEON SIP. 11

## **SPIRIT FREE MOCKTAILS**

### **SPARKLING GRAPEFRUIT COLLINS**

*PINK GRAPEFRUIT JUICE, ROSEMARY SIMPLE SYRUP, SPARKLING WATER, SPLASH OF LIME SODA 10*

### **HIBISCUS MULE**

*HIBISCUS BLOSSOM TEA, FRESH LEMON JUICE, NON-ALCOHOLIC GINGER BEER 10*

## **FEATURED WINES BY THE GLASS & BOTTLE**

CHARDONNAY, PICTOR CENTRAL VALLEY, CHILE 14 / 52

SAUVIGNON BLANC, PICTOR, MENDOZA, ARGENTINA 14 / 52

PINOT GRIGIO, TONNINO (ORGANIC), SICILY, ITALY 14 / 52

RIESLING, STEEP SLOPES, MOSEL, GERMANY 14 / 52

MOSCATO, BLU GIOVELLO, VENETO, ITALY 14 / 52

ROSE', FLEUR, BORDEAUX, FRANCE 14 / 52

SPARKLING WINE, GALERNA, BRUT NATURE, SPAIN 10 / 48

COTES DU RHONE JEAN LOUIS GRANDE RESERVE, FR.16 / 58

CABERNET SAUVIGNON, PICTOR, CENT. VLY. CHILE 15 / 56

CABERNET SAUVIGNON, JOHN SLOAT, ALEXANDER VLY., CA 18 / 68

MALBEC, ENRIQUE FOSTER, MENDOZA, ARGENTINA 16 / 58

PINOT NOIR, ROW 503, WILLAMETTE VALL. OREGON 18 / 68

MERLOT, PICTOR, MENDOZA, ARGENTINA 15 / 56

BORDEAUX ROUGE, GRAND LOUIS, FRANCE 17 / 62

## **DAILY DRAFT BEER LIST AVAILABLE FROM YOUR SERVER**

## **CURATED COCKTAILS FOR DINNER**

### **PEAR-CHAI**

*GOLDEN PEAR LIQUEUR, CHAI TEA SYRUP,  
BITTERS, GINGER ALE 17*

### **COZY WHISKEY SOUR**

*DUBLINER HONEY WHISKEY, LEMON JUICE, BITTERS,  
CINNAMON SIMPLE SYRUP – SHAKEN 18*

### **HIGH TEA**

*LONDON DRY GIN, EARL GREY TEA, VANILLA SIMPLE  
SYRUP, VANILLA CREAM FLOAT 16*

### **THE MILL MARTINI**

*GREY GOOSE VODKA, ONE, AND I MEAN ONE DASH OF DRY  
VERMOUTH, SHAKEN HARD AND SERVED UP  
WITH POINT REYES BLUE CHEESE STUFFED OLIVES 16*

### **S'MORE**

*GRAHAM INFUSED MILK, CHOCOLATE LIQUEUR, VANILLA  
VODKA, HOUSE MADE MARSHMALLOW 17*

### **FRUIT CAKE**

*CHERRY LIQUEUR, AMARO, SPICED RUM,  
PINEAPPLE JUICE 16*

### **BROWN BUTTER OLD FASHIONED**

*BROWN BUTTER WASHED BULLEIT BOURBON, BROWN  
SUGAR SIMPLE SYRUP, HAZELNUT BITTERS 19*

### **COQUITO**

*CREAMY COCONUT, RUM, CINNAMON SPICE,  
TOASTED COCONUT 16*

## **DON'T FORGET OUR LATE-NIGHT TAVERN ROOM HOURS**

**TUESDAY - THURSDAY & SUNDAY – BAR - 9PM OR LATER  
MENU AVAILABLE UNTIL 8PM**

**FRIDAY & SATURDAY – BAR - 11PM OR LATER  
TAVERN MENU AVAILABLE UNTIL 10PM**