

# **Evening** Fare

City Tavern's primary mission is to interpret and deliver the culinary experience inspired by the customs and foods of 18th century Colonial America. Should you have any culinary requests, please do not hesitate to ask any member of our staff. City Tavern bakes a variety of breads and pastries daily that may include such unique offerings as Sally Lunn, Anadama loaves or sweet potato biscuits – Thomas Jefferson's favorite! Our baked goods are available for purchase. In order to help us maintain a historic ambiance, please refrain from the use of cellular phones. No smoking please. Thank you.

Walter Staib, Restaurateur

## First Courses

Crab Cakes "Chesapeake Style"
Herbed remoulade
Mallard Duck Sausage
Broiled duck I pork sausage, sweet I sour cabbage
Cornmeal Fried Oysters
Herbed remoulade
Shrimp Cocktail 🐼
Shrimp, cocktail sauce
Smoked Salmon & Trout
Peppered smoked salmon, smoked Pennsylvania brook trout, capers, sour cream, red onions & pumpernickel
Basil Shrimp 🗭
Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce
Prosciutto & Asparagus
Prosciutto ham, poached asparagus, cornichons & pumpernickel
Mushroom Toast
Sautéed Pennsylvania mushrooms, Sally Lunn crouton, sauce Bearnaise
Soups
West Indies Pepperpot 🗭
A spicy colonial classic. Beef, taro root, habanero, allspice & greens
Corn Chowder
New England style, corn, potatoes & cream
Tavern Soup du Jour
Our Chef's daily specialty
Salads
Country Salad 🛞
Julienned carrots, cucumber, field greens, raspberry shrub & extra virgin olive oil vinaigrette
Tomato L Onion Salad 🗭
Sliced tomatoes, red onions, fresh basil, olive oil & balsamic vinaigrette
Romaine L Roquefort Salad 🗭
Crisp romaine, Roquefort cheese, fresh bacon bits & Burgundy-Dijon mustard vinaigrette
Artichoke I. Smoked Chicken 🗭
Fresh garden greens & Burgundy-Dijon mustard vinaigrette
Seafood Melange 🗭

## A Taste of History

Ales of the Revolutions, made by Philadelphia based Yards Brewing Company exclusively for City Tavern are brewed with the very recipes used by George Washington, Thomas Jefferson and Benjamin Franklin, are on tap at City Tavern, and available to take home by the six pack. Our ten dining rooms L gardens are the perfect setting for your special event.

## **Evening** Fare Entrees



Roasted Duckling

Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season	30.95
Veal L Herb Sausage "Münchner Style" 🗭	
Handmade veal sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, Dijon mustard	19.95
Medallions of Venison*	
Leeks, rosemary-bourbon mushroom sauce, herbed barley I vegetable of the season	34.95
Rack of Lamb* 🗭	
Roasted with Dijon mustard & pecans, rosemary infused au jus, mashed potatoes, vegetable of the season	33.95
Tenderloin Tips & Mushrooms*	
Marinated & sautéed beef tenderloin tips, mushrooms, sour cream-Dijon sauce, with our Dutch herbed egg noodle	es & vegetable of
the season	
Escalopes of Veal	
Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Béarnaise, mashed potatoes, vegetable of the season	29.95
Colonial Turkey Pot Pie	
Tender chunks of turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust,	
Pennsylvania Dutch egg noodle accompaniment	21.95
Braised Rabbit	
Marinated & braised rabbit legs, mushroom-vegetable red wine sauce & large egg noodles	24.95
New York Strip Steak & Jumbo Shrimp* 🗭	
Herb crusted New York strip steak, jumbo garlic shrimp, mashed potatoes L vegetable of the season	35.95
Pork Chop "Apple-Wood Smoked" 🛞	
In the 18th century, preserving meats by curing them in salt & then smoking was necessary to survive the long winters.	This dish,
reminiscent of ham, is a classic example. Salt cured & smoked, Pennsylvania Dutch style sauerkraut,	22.05
mashed potatoes, Dijon mustard	23.95
Chicken Breast Madeira	22.05
Marinated & sautéed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season	22.95
Fried Tofu	
In a 1770 letter to Philadelphia's John Bartram, Benjamin Franklin included instructions on how to make tofu. Sally Lunn breaded fried tofu, spinach, seasonal vegetables, sautéed tomatoes & herbs, linguine	17.05
Pan-Seared Brook Trout	17.95
	25.05
Pennsylvania brook trout, brown butter, capers, lemon sauce, herbed barley, asparagus & Sauce Béarnaise Fillet of Salmon*	23.93
	25.05
Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season	25.95
Medallions of Beef Tenderloin*	
Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus & sauce Béarnaise	31.95
Tavern Lobster Pie	
Lobster, shrimp, mushrooms, shallots, sherry cream sauce L flaky puff pastry	Marchard Division
baked in a pewter casserole. Vegetable of the season accompaniment	Marret Price

### Walter Staib, Chef - Proprietor

#### Bring Home A Taste of History

City Tavern is a unique restaurant dedicated to bringing the 18th century alive. The very recipes you are enjoying today are available in Chef Staib's cookbook, City Tavern; Birthplace of American Cuisine. Watch him prepare many of the dishes over an open hearth in famous historical locations, such as Mount Vernon, Monticello and Montpelier on his Emmy Award Winning PBS show, A Taste of History, Available on DVD. The book and DVDs are filled with colorful history lessons and sumptuous cuisine.

Pennsylvania State & City sales taxes not included. For parties of six or more, a gratuity of 18% will be added, Thank you. All china and pewter ware is available for purchase. A sharing charge will be applied when applicable. Not responsible for personal property. All prices are subject to change.

Gluten free option; some other dishes may be adapted to gluten free. Please ask your server

\*Consuming raw or uncooked meats, poultry, seafood, and shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

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