

Mid Day 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. To help us maintain a historic ambiance, please refrain from the use of cellular phones & other devices. No smoking please. Thank you.

First Courses

Mallard Duck Sausage

Broiled duck & pork sausage, sweet & sour cabbage..... 10.25

Cornmeal Fried Oysters

Herbed remoulade..... 11.25

Shrimp Cocktail

Shrimp, cocktail sauce..... 11.95

Smoked Salmon & Trout

Peppered smoked salmon, smoked Pennsylvania brook trout, capers, sour cream, red onions & pumpernickel..... 10.95

Basil Shrimp

Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce..... 13.95

Mushroom Toast

Sautéed Pennsylvania mushrooms, Sally Lunn crouton, sauce Béarnaise..... 8.95

West Indies Pepperpot Soup

A spicy colonial classic. Beef, taro root, habanero, allspice & greens..... 8.95

Corn Chowder

New England style, corn, potatoes & cream..... 6.95

Tavern Soup du Jour

Our Chef's daily specialty..... 6.50

Salads

Country Salad

Julienned carrots, cucumber, field greens, raspberry shrub & extra virgin olive oil vinaigrette..... 6.95

Tomato & Onion Salad

Sliced tomatoes, red onions, fresh basil, olive oil & balsamic vinaigrette..... 9.50

Romaine & Roquefort Salad

Crisp romaine, Imported Roquefort cheese, fresh bacon bits & Burgundy-Dijon mustard vinaigrette..... 13.95

Artichoke & Smoked Chicken

Fresh garden greens & Burgundy-Dijon mustard vinaigrette..... 18.95

Prosciutto & Asparagus

Poached asparagus, cornichons & pumpernickel..... 16.95

Shrimp & Crab Salad

Shrimp & crabmeat, fresh garden greens & herbed remoulade..... 24.95

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 & gardens are the perfect setting for your special event.

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Entrees

Colonial Turkey Pot Pie

Tender chunks of turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust, Pennsylvania Dutch egg noodle accompaniment..... 14.95

Braised Rabbit

Marinated & braised rabbit legs, mushroom-vegetable red wine sauce & large egg noodles..... 18.95

Roasted Duckling

Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season 21.95

Escalope of Veal

Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Béarnaise, mashed potatoes, vegetable of the season 19.95

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 12.95

Beef Pie 'Turn-Over'

Tender twice cooked beef, Pennsylvania mushrooms fresh herb, red wine sauce.

Sweet sour red cabbage, & vegetable of the season 18.95

Chicken Breast Madeira

Marinated & sautéed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season..... 15.95

Medallions of Pork Tenderloin*

Marinated in Washington's Porter, pan seared, greens, mashed potatoes & vegetables of the season..... 17.95

Black Forest Kielbasa

Beef, pork & venison sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, Dijon mustard 13.95

Crab Cake "Chesapeake Style"

Herbed Remoulade, pommes frites & coleslaw 23.95

Medallions of Beef Tenderloin*

Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus & sauce Béarnaise..... 22.95

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,

mashed potatoes, Dijon mustard..... 21.95

Fillet of Salmon*

Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season..... 16.95

Veal & Herb Sausage "Münchner Style"

Handmade veal sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, fried onion garni, Dijon mustard 13.95

Tavern Lobster Pie

Lobster, shrimp, mushrooms, shallots, sherry cream sauce & flaky puff pastry

baked in a pewter casserole. Vegetable of the season accompaniment..... Market Price

Walter Staib, Chef - Proprietor

Bring Home A Taste of Colonial 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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