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	
West Indies Pepperpot Soup	
A spicy colonial classic. Beef, taro root, habanero, allspice L 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 A crabmeat, fresh garden greens A 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.

Mid Day Fare

Entrees

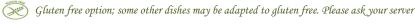
Colonial Turkey Pot Pie
Tender chunks of turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust,
Pennsylvania Dutch egg noodle accompaniment
Braised Rabbit
Marinated L braised rabbit legs, mushroom-vegetable red wine sauce L large egg noodles
Roasted Duckling 🧭
Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season
Escalope of Veal
Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Béarnaise, mashed potatoes, vegetable of the season
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
Beef Pie 'Turn-Over'
Tender twice cooked beef, Pennsylvania mushrooms fresh herb, red wine sauce.
Sweet sour red cabbage, I vegetable of the season
Chicken Breast Madeira
Marinated & sautéed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season
Medallions of Pork Tenderloin*
Marinated in Washington's Porter, pan seared, greens, mashed potatoes & vegetables of the season
Black Forest Kjelbasa 🧭
Beef, pork L venison sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, Dijon mustard
Crab Cake "Chesapeake Style"
Herbed Remoulade, pommes frites & coleslaw
Medallions of Beef Tenderloin*
Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus L sauce Béarnaise
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
Fillet of Salmon*
Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season16.95
Veal & Herb Sausage "Münchner Style"
Handmade veal sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, fried onion garni, Dijon mustard
Tavern Lobster Pie
Lobster, shrimp, mushrooms, shallots, sherry cream sauce A flaky puff pastry
baked in a pewter casserole. Vegetable of the season accompaniment

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.



^{*}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.

