

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 ambience, please refrain from the use of cellular phones.

No smoking please. Thank you. Walter & Gloria Staib, Restaurateurs

First Courses

Crab Cakes “Chesapeake Style”	
Herbed remoulade	12.95
Mallard Duck Sausage	
Broiled duck & pork sausage, sweet & sour cabbage	10.25
Cornmeal Fried Oysters	
Herbed remoulade	10.25
Shrimp Cocktail ☒	
Shrimp, cocktail sauce	11.95
Smoked Salmon & Trout	
Peppered smoked salmon, smoked Pennsylvania brook trout, capers, sour cream, red onions & pumpernickel	11.95
Basil Shrimp ☒	
Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce	12.95
Black Forest Ham & Asparagus	
Black Forest ham, poached asparagus, cornichons & pumpernickel.....	13.95
Mushroom Toast	
Sauteed Pennsylvania mushrooms, Sally Lunn crouton, sauce Bearnaise	8.95

Soups

West Indies Pepperpot ☒	
A spicy colonial classic. Beef, taro root, habanero, allspice & greens.....	7.95
Corn Chowder	
New England style, corn, potatoes & cream.....	6.95
Tavern Soup du Jour	
Our Chef's daily specialty.....	6.50

Salads

Country Salad ☒	
Juliened 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, Roquefort cheese, fresh bacon bits & Burgundy-Dijon mustard vinaigrette	10.95
Artichoke & Smoked Chicken ☒	
Fresh garden greens & Burgundy-Dijon mustard vinaigrette	17.95
Seafood Melange ☒	
Smoked salmon, smoked trout, shrimp & crabmeat, fresh garden greens & herbed remoulade	22.95

A Toast to History

Ales of the Revolution, 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.

Entrees

Roasted Duckling ☒	
Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season	29.95
Veal & Herb Sausage “Münchner Style”	
Hand made veal sausage, Pennsylvania Dutch style sauerkraut, mashed potatoes, fried onion garni, Dijon mustard ...	18.95
Medallions of Venison *	
Leeks, rosemary-bourbon mushroom sauce, herbed barley & vegetable of the season	34.95
Tenderloin Tips & Mushrooms *	
Marinated & sauteed beef tenderloin tips, mushrooms, sour cream-Dijon sauce, herbed egg noodles & vegetable of the season.....	29.95
Rack of Lamb * ☒	
Roasted with Dijon mustard & pecans, rosemary infused au jus, mashed potatoes, vegetable of the season	33.95
Escallopes of Veal	
Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Bearnaise, 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 & vegetable of the season	34.95
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
Chicken Breast Madeira	
Marinated & sauteed chicken breast, Madeira—mushroom demi-glaze, mashed potatoes & vegetable of the season.....	21.95
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, sauteed tomatoes & herbs, linguine.....	17.95
Pan-Seared Brook Trout	
Pennsylvania brook trout, brown butter, capers, lemon sauce, herbed barley, asparagus & Sauce Bearnaise	25.95
Paillard of Salmon *	
Citrus marinated, pan-seared, Sauce Bearnaise, mashed potatoes & vegetable of the season.....	25.95
Medallions of Beef Tenderloin *	
Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus & sauce Bearnaise	30.95
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. Gratuity is not included. For parties of six or more, a gratuity of 18% will be added. Thank you. All china and pewterware is available for purchase. A sharing charge will be applied when applicable.

Not responsible for personal property. All prices subject to change.

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

*Consut ☒ raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CITY TAVERN

A Triumph of Tradition

Exceptional Dining in an Historical Ambiance

When City Tavern first opened its doors in 1773, Philadelphia was the largest, most cosmopolitan city in British North America. The American colonies were about to throw off the yoke of British rule in what became the most important revolution the world had ever seen.

City Tavern itself is an imposing structure of three stories, built to recreate the atmosphere of an authentic London tavern, and situated very near the city's center. As the storm clouds of revolution gathered on the horizon, City Tavern soon became an important meeting place, and a center of the economic, social and political life of the city.

Inevitably, when the revolution came, City Tavern assumed an even more prominent place in the events of the day. In 1774, members of the First Continental Congress used it as a gathering place. Thirteen years later, the Constitutional Convention held its closing banquet here.

Men like George Washington, John Adams, Thomas Jefferson and others whose names have become an integral part of American history enjoyed its hospitality. Indeed, John Adams once called it "the most genteel tavern in America."

Today, the reconstructed City Tavern still captures the atmosphere and ambiance of its 18th Century beginnings. Colonial Philadelphia comes alive when you enter its doors. With this refined and elegant atmosphere, our chefs and wait staff have prepared an exceptional dining experience for you to savor and enjoy.

Exceptionally prepared cuisine, attentive professional service and authentic Philadelphia history combine the best of the past and present in what is sure to be a memorable dining experience.

We are pleased to welcome you to City Tavern!

- Walter & Gloria Staib



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CITY TAVERN

A TRIUMPH OF
TRADITION



EVENING FARE