

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. In order to help us maintain a historic ambiance, please refrain from the use of cellular phones. No smoking please. Thank you. Walter & Gloria Staib, Restaurateurs

First Courses & Soups

Mallard Duck Sausage

Broiled duck & pork sausage, sweet & sour cabbage 10.25

Smoked Salmon & Trout

Peppered smoked salmon, smoked Pennsylvania brook trout, capers, sour cream, red onions & pumpernickel 9.25

Cornmeal Fried Oysters

Herbed remoulade 10.25

Basil Shrimp ☒

Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce 12.95

Mushroom Toast

Sauteed Pennsylvania mushrooms, Sally Lunn crouton, sauce Bearnaise 8.95

West Indies Pepperpot Soup ☒

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 & Cold Plates

Country Salad ☒

Juliened carrots, cucumber, tomato, 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

Artichoke & Smoked Chicken ☒

Fresh garden greens & Burgundy-Dijon mustard vinaigrette 13.95

Salmagundi ☒

An 18th century classic. Fresh garden greens, ham, smoked turkey, smoked chicken, salami, cheddar cheese, hard-boiled egg, olives & choice of dressing 14.95

Shrimp & Crab Salad ☒

Shrimp, crabmeat, greens & herbed remoulade 18.95

Black Forest Ham & Asparagus Plate

Black Forest ham, poached asparagus, cornichons & pumpernickel..... 14.95

Romaine & Roquefort Salad ☒

Crisp Romaine, Roquefort cheese, fresh bacon bits & Burgundy-Dijon mustard vinaigrette..... 11.95

A Taste of 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

Colonial Turkey Pot Pie

Tender chunks of turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust baked in a pewter casserole. Egg noodle accompaniment..... 13.95

Braised Rabbit

Marinated & braised rabbit leg, mushroom-vegetable red wine sauce & large egg noodles 16.95

Roasted Duckling ☒

Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season 18.95

Escallope of Veal

Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Bearnaise

Mashed potatoes, vegetable of the season 18.95

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..... 10.95

Chicken Breast Madeira

Marinated & sauteed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season 14.95

Medallions of Pork Tenderloin *

Marinated in Thomas Jefferson's ale, pan seared, greens, mashed potatoes & vegetable of the season 16.95

Beef Pie "Turnover"

Twice cooked beef, simmered with mushrooms & herbs, rich red wine sauce, baked in puff pastry, sweet & sour cabbage 14.95

Crab Cake "Chesapeake Style"

Herbed remoulade, pommes frites & coleslaw 19.95

Medallions of Beef Tenderloin *

Pan seared medallions of beef, Burgundy demi-glaze sauce, mashed potatoes & vegetable of the season 20.95

Paillard of Salmon *

Citrus marinated, pan-seared, mashed potatoes & vegetable of the season & sauce Bearnaise..... 15.95

Veal & Herb Sausage "Münchener Style"

Hand made veal & herb sausage, fried onions, mashed potatoes & Pennsylvania Dutch style sauerkraut 12.95

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

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. Pennsylvania Dutch style sauerkraut, mashed potatoes, Dijon mustard 19.95

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.

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

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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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MID DAY FARE