

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

Mushroom Toast

Sautéed Pennsylvania mushrooms, Sally Lunn crouton, sauce Béarnaise..... 12.95

Smoked Salmon & Trout



Peppered smoked salmon, smoked Pennsylvania brook trout, capers, sour cream, red onions & pumpernickel..... 14.95

Mallard Duck Sausage

Broiled duck & pork sausage, sweet & sour cabbage..... 14.25

Cornmeal Fried Oysters

Herbed remoulade..... 15.25

Shrimp Cocktail



Shrimp, cocktail sauce..... 14.95

Basil Shrimp



Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce..... 16.95

West Indies Pepperpot Soup



A spicy colonial classic. Beef, taro root, habanero, allspice & greens..... 11.95

Corn Chowder

New England style, corn, potatoes & cream..... 9.25

Tavern Soup du Jour

Our Chef's daily specialty..... 9.25

Salads

Country Salad



Julienned carrots, cucumber, field greens, raspberry shrub & extra virgin olive oil vinaigrette..... 10.95

Tomato & Onion Salad



Sliced tomatoes, red onions, fresh basil, olive oil & balsamic vinaigrette..... 13.95

Romaine & Roquefort Salad



Crisp romaine, Imported Roquefort cheese, fresh bacon bits & Burgundy-Dijon mustard vinaigrette..... 17.95

Artichoke & Smoked Chicken



Fresh garden greens & Burgundy-Dijon mustard vinaigrette..... 21.95

Prosciutto & Asparagus

Poached asparagus, cornichons & pumpernickel..... 18.95

Shrimp & Crab Salad



Shrimp & crabmeat, fresh garden greens & herbed remoulade..... 26.95

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..... 18.95

Braised Rabbit

Marinated & braised rabbit legs, mushroom-vegetable red wine sauce & large egg noodles..... 21.95

Roasted Duckling

Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season 27.95

Escalope of Veal

Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Béarnaise, mashed potatoes, vegetable of the season 25.95

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 16.95

Chicken Breast Madeira

Marinated & sautéed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season..... 19.95

Medallions of Pork Tenderloin*

Marinated in Washington's Porter, pan seared, greens, mashed potatoes & vegetables of the season..... 19.95

Black Forest Kielbasa

Beef, pork & venison sausage, imported Hengstenberg sauerkraut, mashed potatoes, Dijon mustard 17.95

Crab Cake "Chesapeake Style"

Herbed Remoulade, pommes frites & coleslaw 26.95

Medallions of Beef Tenderloin*

Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus & sauce Béarnaise..... 25.95

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, imported Hengstenberg sauerkraut, mashed potatoes, Dijon mustard..... 23.95

Fillet of Salmon*

Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season..... 20.95

Veal & Herb Sausage "Münchner Style"

Handmade veal sausage, imported Hengstenberg sauerkraut, mashed potatoes, fried onion garni, Dijon mustard..... 17.95

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.

All china and pewter ware is available for purchase.

A sharing charge will be applied when applicable.

Pennsylvania State & City sales taxes not included. For parties of six or more, a gratuity of 18% will be added. Thank you.

Please be mindful of your devices and other belongings. We cannot accept responsibility for personal property.

Prices are subject to change.



Gluten free as listed.

Several other dishes may be adapted to gluten free by substituting as sauce or by altering the preparation method.

Ask your server if you are interested in this option.

*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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