






# Bill of Fare



## First Courses

<b>Mushroom Toast</b>  Sautéed Pennsylvania mushrooms, Sally Lunn crouton, sauce Béarnaise.....	12.95
<b>Smoked Salmon &amp; Trout*</b> Smoked salmon, & Pennsylvania brook trout, capers, pumpernickel.....	14.95
<b>Crab Cakes "Chesapeake Style"</b> Herbed Remoulade.....	18.95
<b>Mallard Duck Sausage</b> Broiled duck & pork sausage, sweet & sour cabbage .....	14.25
<b>Cornmeal Fried Oysters</b> Herbed remoulade.....	15.25
<b>Shrimp Cocktail</b>  Shrimp, cocktail sauce.....	14.95
<b>Basil Shrimp</b>  Shrimp, apple-wood smoked bacon, fresh basil, horseradish barbeque sauce.....	16.95
<b>Prosciutto &amp; Asparagus</b> Prosciutto Ham, poached asparagus, cornichons & Pumpernickel.....	14.25
<b>West Indies Pepperpot Soup</b>  A spicy colonial classic. Beef, taro root, habanero, allspice & greens.....	11.95
<b>Corn Chowder</b>  New England style, corn, potatoes & cream.....	9.25
<b>Tavern Soup du Jour</b> Our Chef's daily specialty.....	9.25

## Salads & Cold Plates

<b>Country Salad</b>  carrots, cucumber, field greens, raspberry shrub & extra virgin olive oil vinaigrette .....	10.95
<b>Tomato &amp; Onion Salau</b>  Sliced tomatoes, red onions, fresh basil, olive oil & balsamic vinaigrette.....	14.50
<b>Romaine &amp; Roquefort Salad</b>  Roquefort cheese, bacon & Burgundy-Dijon mustard vinaigrette.....	17.95
<b>Artichoke &amp; Smoked Chicken</b>  Fresh garden greens & Burgundy-Dijon mustard vinaigrette.....	21.95
<b>Seafood Mélange</b>  Smoked Salmon, smoked Trout, shrimp & crabmeat, fresh garden greens & remoulade....	32.95

## Entrées

### Colonial Turkey Pot Pie

Turkey, mushrooms, early peas, red potatoes, sherry cream sauce & flaky pastry crust, egg noodle accompaniment.....26.95

### Roasted Duckling

Clover-honey glaze, mango chutney, mashed potatoes, & vegetable of the season.....36.95

### Escalope's of Veal

Egg dipped, pan seared veal cutlet, mushrooms, asparagus & sauce Béarnaise, mashed potatoes, vegetable of the season.....38.95

### 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.....25.95

### Chicken Breast Madeira

Marinated & sautéed chicken breast, Madeira-mushroom demi-glaze, mashed potatoes & vegetable of the season.....28.95

### Braised Rabbit

Marinated & braised rabbit legs, mushroom-vegetable red wine sauce & large egg noodles.....29.95

### Medallions of Venison\*

Leeks, rosemary-bourbon mushroom sauce, herbed barley & vegetable of the season ..... 38.95 |

### Grilled Black Forest Kielbasa

Chef Staib's own recipe for this handmade Black Forest sausage, homemade coleslaw, pommes frites ..... 22.95 |

### Medallions of Beef Tenderloin\*

Pan-seared beef medallions, Burgundy demi-glaze sauce, mashed potatoes, asparagus & sauce Béarnaise.....35.95

### Pork Chop "Apple-Wood Smoked"

Salt cured & smoked, imported Hengstenberg sauerkraut, mashed potatoes, Dijon mustard.....33.95

### Pan-Seared Brook Trout

Pennsylvania trout, brown butter, capers, lemon sauce, herbed barley, asparagus & Sauce Béarnaise.....33.95

### Filet of Salmon\*

Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season.....31.95

### Veal & Herb Sausage "Münchner Style"

Handmade veal sausage, imported Hengstenberg sauerkraut, mashed potatoes, fried onion garnish, Dijon mustard....23.95

### New York Strip Steak & Jumbo Shrimp\*

Herb crusted New York strip steak, jumbo garlic shrimp, mashed potatoes & vegetable of the season.....Market Price

### Tavern Lobster Pie

Lobster, shrimp, mushrooms, shallots, sherry cream sauce & flaky puff pastry, Vegetable of the season.....Market Price

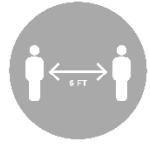
Welcome to Chef Walter Staib's *A Taste of History* at City Tavern. Our primary mission is to interpret and deliver the culinary experience inspired by the customs and foods of 18th century Colonial America. For your safety, we have implemented barriers, decreased capacity, increased staff knowledge on mitigation efforts, and added sanitation areas. We ask that you do your part and please:



**Wear a Facemask when not seated at your table**



**Wash your hands or use hand sanitizer on arrival**



**Maintain social distance from guests and employees**

## Ales of the Revolution

### GENERAL WASHINGTON'S TAVERN PORTER

Brewed from a genuine recipe on file in the Rare Manuscripts Room of the New York Public Library. A rich, dark brew!

### THOMAS JEFFERSON'S 1774 TAVERN ALE

Our version of this ale is made following Jefferson's original recipe, an unfiltered wheat ale, medium bodied, light in color.

### POOR RICHARD'S TAVERN SPRUCE

Based on Franklin's recipe, while ambassador to France. This beer made with very little hops, has a caramel color, dark molasses hue, a hint of herbal spruce and a dry finish.

### ALEXANDER HAMILTON'S TREASURY ALE

In the style of the common man's ale, this pale ale is brewed with Pilsner malt, crisp & hoppy with citrus flavors & aromas

**Your Choice \$9.00**

### COLONIAL ALE SAMPLER

A 6oz sample of each of these unique beers.....**\$14.75**

## Seasonal Libations

### COLONIAL RASPBERRY SHRUB

Shrub recipes are included in Martha Washington's 1753, *Booke of Cookery*. Our shrub drinks are made from raspberry fruit juice vinegar sweetened and spiked with alcohol or fizzed with soda water.

Champagne or Spiced Rum Shrub .....	\$12.95
Shrub (non-alcoholic) .....	\$6.25
Really Old Fashioned.....	\$16.25

### APPLE CIDER

Our Tavern Cooler contains Rum, Brandy and Whiskey with another popular 18th century beverage, apple cider.

City Tavern Cooler.....	\$14.95
Apple Cider with Spiced Rum or Brandy.....	\$12.95
Classic Apple Cider .....	\$6.25

## WINE SELECTION BY THE GLASS

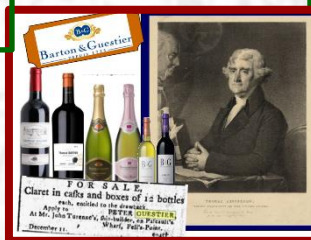
### WHITE

J. LOHR RIESLING, BAY MIST, MONTEREY COUNTY, CALIFORNIA	\$14.25
CANYON ROAD SAUVIGNON BLANC, CALIFORNIA	\$12.95
CAVALIERE D'ORO PINOT GRIGIO, CAMPINILE, ITALY	\$13.50
WILLIAM HILL CHARDONNAY, CENTRAL COAST, CALIFORNIA	\$14.25
STORYPOINT CHARDONNAY, CALIFORNIA	\$11.95
COPPER RIDGE WHITE ZINFANDEL, CALIFORNIA	\$8.25

### RED

LE GRAND NOIR BLACK SHEEP PINOT NOIR, PAYS D'OC, FRANCE	\$14.95
CANYON ROAD PINOT NOIR, CALIFORNIA	\$13.50
WILLIAM HILL CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA	\$14.50
AVALON CABERNET SAUVIGNON, LODI, CALIFORNIA	\$11.75
CONQUISTA MALBEC, MENDOZA, ARGENTINA	\$10.25
COPPER RIDGE MERLOT, CALIFORNIA	\$8.95

Our full wine list can be viewed from your phone at [CityTavern.com](http://CityTavern.com) under the menus tab  
 A disposable wine list can be made available to you, upon request.



## FEATURED BOTTLED WINES

Imported from the best regions in France. Thomas Jefferson stocked the cellars of the White House in 1805 with BeL G wines before signing the European Trade Embargo in 1807

C112 - BARTON & GUESTIER CHARDONNAY RESERVE, PAYS D'OC, FRANCE .....	\$52.00
C130 - BARTON & GUESTIER MERLOT RESERVE, PAYS D'OC, FRANCE .....	\$52.00
W122 - THOMAS BARTON RESERVE MARGAUX, BORDEAUX, FRANCE .....	\$74.00
<b>HIGHLIGHTED CALIFORNIA SELECTIONS</b>	
C111 - SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER RANCHES, SONOMA, CA .....	\$66.00
W120 - EAGLE GLENN, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA .....	\$72.00
C117 ORIN SWIFT SAUVIGNON BLANC, BLANK STARE, RUSSIAN RIVER VALLEY, CALIFORNIA.....	\$80.00

+ 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.

+ We cannot accept responsibility for personal property.

+ Prices are subject to change.

Gluten free as listed. Ask your server for alterations

Vegetarian 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.

### 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 cookbooks, *City Tavern, Birthplace of American Cuisine, Black Forest Cuisine, and the A Taste of History Cookbook*. Watch Chef Staib 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 & Amazon Prime show, *A Taste of History*, Available on DVD here at City Tavern.

