



DINNER

APPETIZERS & SMALL PLATES

- ✓ **Pimiento Cheese Fondue** warm Irish Kerrygold Dubliner pimiento cheese, served with freshly-fried corn chips **OR** carrots, cucumbers, broccoli 8.95
- ✓ **Caprese** fresh mozzarella, vine-ripened tomatoes, extra-virgin olive oil, balsamic glaze, fresh basil 6.95
- Tavern Nachos** freshly-fried corn chips topped with your choice of black beans and/or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos and sour cream 9.50
- Thai Chicken Nachos** spicy chicken, Thai peanut sauce, sweet peppers, snow peas, cilantro, scallions, Cheddar and Monterey Jack cheeses 9.50
- Spring Rolls** Napa cabbage, garlic, soy, ginger, grilled chicken, mixed greens tossed in Miso 8.95
- ***Ahi Tuna Sashimi** sesame seared, with wasabi, soy, sesame ginger sauce 12.95
- ***Maryland-Style Crab Cake** lump crab meat, tartar sauce, mixed greens tossed in Miso *Market Price*
- ✓ **Freshly-Fried Potato Chips** sea salt, ranch dressing 5.95
- Colorado Chips** freshly-fried potato chips, applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese 6.95
- Hot Crab Dip** Backfin crab meat, toasted garlic bread 10.95
- Flash-Fried Calamari** served with Thai chili sauce 9.95
- ✓ **Spinach Tortilla Dip** tomatoes, jalapenos, cilantro, Cheddar and Monterey Jack, flour tortillas 8.75
- ✓ **Bruschetta** marinated tomatoes, capers, black pepper, basil pesto, shaved Reggiano Parmesan 6.95
- ***Bacon-Wrapped Scallops** New Bedford sea scallops, applewood-smoked bacon, Teriyaki glazed 11.95
- Grilled Thai Chicken Skewers** Hoisin-glazed chicken, mixed greens, Miso dressing, Thai chili sauce 9.50
- Chicken Quesadilla** grilled chicken, mixed cheeses, Mexican sauce, grilled flour tortilla, house made salsa, spicy Tavern sauce 7.95
- Buffalo Hot Wings** coated in spicy sauce, celery sticks, blue cheese dressing 10.50
- ***Fried Oysters** fresh Chesapeake Bay oysters, tartar and Thai chili sauces 10.95

"TAVERN SLIDERS"

- ***Oyster Sliders** flash-fried Chesapeake Bay oysters, tartar sauce, sliced pickles 10.95
- BBQ Pork Sliders** three slow roasted, hand pulled pork sliders, sliced pickles, topped with coleslaw 7.95

FLATBREADS

Our dough is made fresh in house every day using the finest Pivetti flour imported from Italy.

- ✓ **Margherita** fresh mozzarella, San Marzano tomatoes, fresh basil 9.95
- Tavern** tomato sauce, pepperoni, mushrooms, peppers, hamburger, onions, mozzarella 10.95
- Barbecue Chicken** bacon, barbecue sauce, red onion, Cheddar and Monterey Jack, fresh cilantro 10.95
- ✓ **Veggie** tomato sauce, red peppers, mushrooms, red onions, grilled asparagus spears, green peppers, fresh mozzarella 10.95
- ✓ **Mushroom and Goat Cheese** herb oil, San Marzano tomatoes, goat cheese, sautéed cremini mushrooms 11.95
- ✓ **Spinach** tomato sauce, mushrooms, tomatoes, mozzarella 8.95 With **Feta** 9.95
- Classic Pepperoni** tomato sauce, mozzarella, Parmesan 9.95

APPETIZER SALADS AND SOUPS

Dressings made fresh in house daily: Balsamic Vinaigrette, Tavern Vinaigrette, Honey Mustard, Blue Cheese, Miso, Sesame Ginger, Poppy Seed, Thousand Island, Ranch, Basil Vinaigrette, KRAFT Fat Free Ranch, KRAFT Fat-Free Raspberry Vinaigrette

- Mixed Greens** tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing 6.25
- The Tavern Salad** mushrooms, bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 6.95
- Caesar** romaine hearts, Reggiano Parmesan, house made croutons 6.75
- Spinach** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing 7.95
- ✓ **Organic Quinoa and Kale** grape tomatoes, fresh mango, Tavern Vinaigrette, crispy shallots 8.95
- Wedge of Iceberg** blue cheese, bacon, diced tomatoes, Blue Cheese dressing 6.95
- New England Clam Chowder** 4.95
- French Onion** 5.95
- Soup du Jour** priced daily

ENTRÉE SALADS

- Mixed Greens** tomatoes, chopped egg, cucumbers, carrots, house made croutons, choice of dressing
With ***Grilled Atlantic Salmon** 14.95 With **Teriyaki-Grilled Chicken** 12.95
- The Tavern Salad** mushrooms, bacon, blue cheese, tomatoes, onions, Tavern Vinaigrette 8.95
Add ***Grilled Atlantic Salmon** 6.95 Add **Grilled Chicken** 4.95
- Thai Chicken** mixed cabbages, cucumbers, edamame, fried wontons, Lime Cilantro dressing, drizzled with Thai Peanut dressing 11.95
- Caesar** With ***Grilled Atlantic Salmon** or ***Fried Oysters** 14.95; With **Grilled Chicken** 12.95
- ***Asian Tuna** fresh center cut Ahi tuna, carrots, snow peas, edamame, Sesame Ginger dressing 14.95
- Grilled Chicken Spinach** bacon, tomatoes, apples, cranberries, candied pecans, sliced egg, blue cheese, Poppy Seed dressing with grilled chicken 13.95
- ✓ **Greek** mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Roma tomatoes, Basil Vinaigrette 8.75 Add **Shrimp**, ***Grilled Atlantic Salmon**, ***Filet Mignon Tips Certified Angus Beef®** 6.95
Add **Chicken** 4.95
- Cobb** crisp romaine, roasted chicken breast, avocado, applewood-smoked bacon, crumbled blue cheese, diced Roma tomatoes, egg, tossed in Blue Cheese dressing 12.95
- Chicken Mexican** crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses 11.95
- ***Tenderloin Certified Angus Beef®** filet mignon tips, lettuce, salsa, black olives, tomatoes, Monterey Jack and Cheddar cheeses, scallions, crisp tortilla shell, ranch dressing 14.95

Appetizer Salads with Entrée purchase: Mixed Greens, 4.95; Tavern, Caesar or Wedge, 5.50; Spinach, 6.50; Quinoa & Kale, 7.50

*Some menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Food Allergies? Alert Server!

Hanes Dinner 10-14

✓ **Vegetarian**

Gluten Free Menu Available

Wines by the Glass

White Wines

Chardonnay

Meridian, Santa Barbara	6.25
Clos Du Bois, North Coast	7.50
Hess Select, Napa Valley	7.50
Kendall-Jackson Vintners Reserve	8.95
Wente, Morning Fog, San Fran. Bay	8.00
Dreaming Tree by Dave Matthews/Steve Reeder	9.00
Sanford Flor De Campo, Santa Barbara	10.00
La Crema, Sonoma County	11.00
Silver by Mer Soleil, Monterey	12.00
Chateau St. Jean, Sonoma Coast	8.00

Sauvignon Blanc & Pinot Grigio

Kim Crawford, Sauv. Blanc, Marlborough, NZ	9.50
Ferrari-Carano, Fume Blanc	8.50
Santa Margherita, Pinot Grigio, Veneto, Italy	14.00
Ecco Domani, Pinot Grigio, Italy	6.50
Matua, Sauvignon Blanc, Marlborough, NZ	8.00
Sterling, Sauvignon Blanc, Napa Valley	10.00
Alois Lageder Pinot Grigio, Italy	10.00
Francis Ford Coppola, Blanco Pinot Grigio, CA	7.00

More Interesting Whites

Beringer White Zinfandel, CA	5.50
Chateau Ste. Michelle Riesling	7.00
Seven Daughters, Moscato, Italy	8.00
Shelton, Riesling, Yadkin Valley, NC	7.50
Murrieta's Well, The Whip, White Blend	10.00
Seaglass, Riesling, Monterey	7.50
Menage A Trois, White Blend, CA	7.50
Freixenet Brut, Spain (1/4 bottle)	8.00
Mionetto Prosecco, Italy	7.50

Red Wines

Cabernet Sauvignon

McManis, CA	6.75
14 Hands, Washington	7.25
Josh Cellars, North Coast	8.50
H3 by Columbia Crest, Columbia Valley	9.50
Joel Gott 815, CA	10.00
Raylen Category 5, Yadkin Valley	9.25
Paso Creek, Paso Robles	9.00
Francis Ford Coppola Claret, CA	10.00
Trefethen Double T, Napa	12.00
BV, Napa Valley	12.00
Meryvale Starmont, Napa Valley	13.00

Merlot & Pinot Noir

Hogue Cellars, Merlot, Columbia Valley	6.00
Markham, Merlot, Napa Valley	12.50
Chateau St. Jean, Merlot, CA	8.00
Bogle, Merlot, CA	7.00
J. Lohr "Los Osos" Merlot, Paso Robles	8.50
Benziger Merlot, Sonoma County	10.50
Meiomi by Belle Glos, Pinot Noir, CA	11.00
Hob Nob, Pinot Noir, France	7.00
Fat Cat, Pinot Noir, CA	6.50
Erath, Pinot Noir, Oregon	11.00
Oyster Bay, Pinot Noir, Marlborough, NZ	9.00

Interesting Reds

DaVinci, Chianti, Tuscany	7.50
Shooting Star Zinfandel, Lake County	7.50
Ravenswood "Zen of Zin" Zinfandel, CA	6.50
Alexander Valley Temptation, Amador Cty.	8.00
St. Francis, Zinfandel, Sonoma County	12.00
6th Sense, Petite Syrah, CA	9.00
Double Decker, Red Blend, CA	7.00
Petite Petit, Syrah, CA	10.00
Penfolds Koonunga Hills Shiraz, Australia	7.00
Tapena Garnacha, Spain	6.50
Rosemount, Shiraz, SE Australia	6.50
M. Chapoutier Belleruche, Cotes du Rhone	7.50
Greg Norman Shiraz, Australia	8.50
Raffaldini Sangiovese, Swan Creek, NC	8.50
Ferrari-Carano Siena, Sangiovese-Malbec, CA	10.50

Beers

Chilled 16 oz glass/25 oz mug

Draft Beers

Bud Light Lager	3.75 / 6.00
Red Oak Amber Lager (NC)	5.50 / 7.75
Fat Tire	5.00 / 7.25
Yuengling Lager (PA)	4.00 / 6.25
Stella Artois	5.75 / 7.95
Blue Moon	5.00 / 7.25

United States Bottled Beers

Budweiser, Bud Light, Bud Select 55	3.50
Coors Light	3.50
Miller Light	3.50
Michelob Ultra, Michelob Light	4.00
MGD 64	4.00
O'Douls NA	3.50
Killian's Red	3.50
Rolling Rock	3.50

Craft and Micro-Brew Beers

Allagash White	7.00
Samuel Adams Boston Lager	4.50
Samuel Adams Seasonal	4.00
Original Sin Cider	4.50
Duck Rabbit Milk Stout	5.00
Greens (Gluten Free)	11.00
Chimay	10.00
Mother Earth	5.00
Dogfish 60 Minute	4.50
Sierra Nevada Pale	4.50
Anchor Steam Beer	4.25
Terrapin IPA, Terrapin Rye	4.50
Sam Smith Oatmeal	6.00

Imported Beers

Hoegaarden	4.75
Harp Lager	4.50
Beck's	4.25
Heineken, Heineken Light	4.75
Amstel Light	4.50
Modelo Especial	4.50
Negra Modelo	4.25
Corona, Corona Light	4.50
Bass, Guinness	4.25
Newcastle	5.00

STEAKHOUSE STEAKS & PRIME RIB

The Village Tavern is proud to serve the *Certified Angus Beef®* Brand. With uncompromising standards, *Certified Angus Beef®* is world renowned for its quality, superior flavor and network of farmers from across the Nation. Each steak is hand cut and aged for exceptional tenderness and taste. Enjoy the Great American Steak!

Served with a Mixed Greens Salad and your choice of side item.

- *Prime Rib with Au Jus 12 oz. 24.95 / 16 oz. 27.95
- *Filet Mignon 8 oz. 26.75 / 10 oz. 28.95
- *Ribeye 14 oz. 26.75
- *Top Sirloin 10 oz. 22.50
- *New York Strip 14 oz. 29.95



STEAK SAUCES AND TOPPINGS: STEAK AU POIVRE WITH CRACKED BLACK PEPPER AND COGNAC CREAM SAUCE 2.50
MARSALA WINE SAUCE WITH MUSHROOMS AND PROSCIUTTO 2.50
CARAMELIZED ONIONS AND RED WINE PEPPERCORN SAUCE 2.00

FISH MARKET

- *Grilled Tilapia mango-avocado salsa, rice pilaf, green beans 17.95
- *Ten Spice Glazed Salmon fresh Atlantic salmon, toasted almonds, garlic mashed potatoes, green beans 20.95
- *Grouper Hemingway white wine, lemon, tomatoes, capers, Parmesan, angel hair pasta *Market Price & Availability*
- *Fresh NC Mountain Trout grilled with sweet soy and Teriyaki-glaze, fresh green beans, rice pilaf 18.95

TAVERN SPECIALTIES

- BBQ St. Louis Ribs slow roasted, coleslaw, French fries with Mediterranean sea salt 19.95
- *Maryland-Style Crab Cakes lump crab meat, French fries with Mediterranean sea salt, coleslaw, tartar sauce *Market Price*
- Maple Glazed Pork Chop Heritage Farms Cheshire bone-in center cut pork chop, with apple chutney, garlic mashed potatoes, green beans 21.95
- Grilled Meatloaf *Certified Angus Beef®*, mushroom Madeira sauce, mashed potatoes, green beans 16.50
- Bayou Shrimp blackened large shrimp, Bayou cream sauce, rice, green beans 16.95
- ✓ Spaghetti Squash and Zucchini cauliflower, broccoli, roasted red peppers, pine nuts, Parmesan, plum tomato sauce 13.95
- Southern Shrimp and Grits applewood-smoked bacon, mushrooms, green onions, Anson Mills organic stone ground grits with Gruyere cheese 16.95
- Fish and Chips Ale-battered Cod, coleslaw, French fries with Mediterranean sea salt, tartar sauce 14.95
- *Marinated Flank Steak *Certified Angus Beef®* flank steak, sweet garlic soy sauce, French fries, black beans 16.95

"STREET TACOS"

Soft flour and corn tortillas, served with black beans and rice pilaf

Firecracker Shrimp Tacos tempura battered and flash-fried, tossed in sweet chili sauce, mango-cilantro slaw 13.95

*Fresh Fish Tacos blackened Tilapia with lettuce, Tavern sauce, fresh guacamole and salsa 13.95

Fried Chicken Tacos ♦ chicken tenders with mango-cilantro slaw and chipotle aioli 12.95

PASTA AND CHICKEN

- *Cajun Seafood Fettuccine New Bedford jumbo sea scallops and sautéed shrimp, tossed in Cajun cream sauce with Andouille sausage, green and red peppers 19.95
- Blackened Chicken Alfredo fettuccine, broccoli, tomatoes, Parmesan, Asiago sauce 16.95
- Chicken Colorado topped with applewood-smoked bacon, barbecue sauce, mixed cheese, tomatoes, scallions, served with black beans and rice 17.50
- Chicken Marsala mushrooms, prosciutto, mashed potatoes, fresh green beans 17.50
- Grilled Chicken Teriyaki marinated, stir-fried onions, carrots, snow peas, peppers, rice pilaf 17.50
- Wood-Grilled Chicken and Penne crispy pancetta, caramelized onions, Parmesan and basil cream sauce 16.95
- Shrimp Scampi white wine butter sauce, oregano, parsley, tomatoes, garlic, Parmesan, angel hair pasta 16.50

BURGERS

Certified Angus Beef® premium lean ground chuck served on artisan sesame or whole-wheat bun with your choice of French fries with Mediterranean sea salt, sweet potato fries, pasta salad, potato salad or coleslaw

- *Cheeseburger mayonnaise, mustard, lettuce, tomato, sliced pickles, diced red onion, choice of Cheddar, American, blue, mozzarella, Swiss or Pepper Jack 10.95
- *Bacon-Cheddar Burger our Cheeseburger with applewood-smoked bacon 11.95
- *Gastropub Burger caramelized onions, Gruyere cheese, mayonnaise 10.95
- *Pimiento Cheese Bacon Burger Irish Kerrygold Dubliner pimiento cheese, caramelized onions, sugared applewood-smoked bacon, mayonnaise 11.95
- *Old Fashioned Carolina Burger "All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French's yellow mustard 10.95
- *Cowboy Burger applewood-smoked bacon, caramelized onions, barbecue sauce, Cheddar 11.95
- ✓ Veggie Burger homemade blend of grains, vegetables, beans, Teriyaki glaze, lettuce, tomato, onion, mayonnaise, whole wheat bun 9.95

SANDWICHES

All sandwiches are served on artisan breads, and your choice of French fries with Mediterranean sea salt, sweet potato fries, pasta salad, potato salad or coleslaw

- Pimiento Cheese BLT Irish Kerrygold Dubliner pimiento cheese, green leaf lettuce, vine-ripened tomatoes, sugared applewood-smoked bacon, mayonnaise, country white bread 11.95
- *Blackened Salmon Sandwich lettuce, tomato, onion, Creole aioli, sesame seed bun 11.95
- Reuben choice of Turkey 10.95 or Corned Beef 11.95 Swiss cheese, sauerkraut, Thousand Island, rye bread
- Chicken Club grilled chicken, classic Virginia cured ham, sugared applewood-smoked bacon, Cheddar and Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread 10.95
- *Crab Cake Sandwich lump crab meat, house made tartar sauce, shredded lettuce, tomato, sesame seed bun *Market Price*
- Chicken Bacon Cheddar Grill fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise, sesame seed bun 10.95
- *Flank Steak *Certified Angus Beef®*, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread 10.75
- *Oyster Po Boy lightly-fried, Creole aioli, lettuce tomato 12.95

♦All our foods are prepared with "0" Transfat oils♦

MasterCard, Visa, Discover and American Express accepted. No personal checks, please. All items are available for take out.

Not all ingredients are listed in the menu. Please let your server know if you have any food allergies.

*Some menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

♦Contains Almond

✓ Vegetarian
Gluten-Free Menu Available

The Village Tavern is passionately committed to the finest, freshest ingredients and we have been true to this promise since 1984. You will find our menu offers something for everyone including a wide selection of appetizers and small plates for sharing; aged, hand-cut *Certified Angus Beef®* steaks; made from scratch flatbreads; thick, juicy *Certified Angus Beef®* burgers; gourmet sandwiches and irresistible house made desserts. We also have an extensive selection of hand-crafted cocktails, draft and bottled beers and wines by the glass. We are happy to accommodate special dietary requests.

SIDES

- Fresh Green Beans 3.50
- Sautéed Fresh Spinach 3.50
- Braised Collards 3.50
- Asparagus 3.50
-
- Rice Pilaf 3.50
- Black Beans 3.50
- Classic French Fries 3.50
- Sweet Potato Fries 3.50
- Garlic Mashed Potatoes 3.50
- Macaroni and Cheese 5.00
- Loaded Baked Potato 4.50

Bread Service Available Upon Request

HOUSE MADE DESSERTS

- Warm Butter Cake 6.95
-
- Apple Cobbler 6.50
-
- Very Best Carrot Cake 6.95
-
- Double-Decker Cheesecake 7.50
-
- Key Lime Pie 6.50
-
- St Barth's Chocolate Torte 6.75
-
- Hot Fudge and/or Caramel Sundae 3.75
-
- Crème Brûlée 4.95

ESPRESSO & CAPPUCCINO

Single or Double

- Espresso 2.50 / 3.50
- Cappuccino 2.95 / 3.95
- Café Latte 2.95 / 3.95
- Café Mocha 2.95 / 3.95
- Tavern Cappuccino 3.95

AFTER DINNER DRINKS

- Irish Coffee 6.50
- The Nudge 6.50
- Jamaican Coffee 6.50
- Tavern Cappuccino 6.50
- Ice Cream Toasted
- Almond 7.25
- Mudslide 7.25