

# *Welcome to the Tavern!*

*Gregg A. Thomas, Tavern Master*



*Since before the American Revolution, Piper Tavern has enjoyed a long and glorious tradition of warm hospitality and a special place in the history of this beautiful county.*

*Today, the tavern continues those traditions as a distinctive destination for Fine Food & Great Spirits. "We hold these truths to be self evident" ... and, we firmly believe... in providing the finest quality foods available, at a fair price, with a time-tested emphasis on forging long term relationships with our customers. For we also believe that you deserve a restaurant that pays attention to details, that cares about what you think, and that constantly seeks exceptional quality in the food, the service and the atmosphere that you come here to enjoy.*

*We know that dining out for any of us means enjoying food that simply tastes great. In our special, open European kitchen, you are welcome to observe what we prepare and how. We're proud of our chefs and the way in which they prepare your meal.*

*And we are always open to your comments and suggestions.*



*Great Meals Begin with ...*



**Snapper Soup Au Sherry**

The Tavern Master's peppery favorite, we're told simply the best. \$6.50

**Baked Onion Soup**

Served in a crock full of sliced sweet onions and hearty broth, topped with homemade croutons and over and under melted mozzarella. \$6.00

**Santa Fe Chili Bowl**

Just enough heat and sweet. Served with crisp corn chips. \$5.95

**Chicken Noodle Soup**

Bowl of goodness, sure to make you feel better! \$4.75

**BBQ Pork Sliders**

Trio of roadside sliders with cheddar cheese on mini pretzel buns. \$9.95

**Clams Casino Royale**

Stuffed with bacon, peppers, onions, European butter and seasonings. Six beauties that will leave you craving more. \$9.50

**Crabmeat-Stuffed Mushrooms**

Kennett Square mushrooms, capped with lump crabmeat imperial, broiled to a golden glow, enhanced with Béarnaise sauce. \$9.25

**The Tavern's Version of Hot Wings**

"Chicken Caliente"... bite-size medallions of boneless white meat, marinated and coated with hot sauce, honey, ginger, then tempered with bleu cheese dressing. \$8.95

**Bishop White's Roast Beef Sliders**

Warmed trio of roast beef sliders with creamy horseradish mayo and rich demi on mini pretzel buns. \$9.95



*More Great Beginnings*



**Steamed Clams**

A full pound of sweet littlenecks (12 – 15), in a broth of garlic, celery, wine and butter.  
\$8.95

**Golden Fried Calamari**

Fresh from the deep waters of Mexico, lightly dusted and crisply fried to perfection.  
Portioned for sharing. Accented with cioppino sauce. \$8.75

**Duck Trap River Smoked Trout & Salmon Combo**

Naturally smoked with fruitwood & hardwood, served with red onion, capers, chopped egg and heart-warming horseradish sauce. \$10.50

**Mussels and Mushrooms**

Light and fresh tasting... just a little different than the traditional marinara but “oh so yummy”. \$8.95

**Bronzed Fried Petite Patagonian Sea Scallops**

From the waters of Argentina, sweet and tender. \$8.95

**Quesadilla San Cristobal**

Mexican style grilled flour tortilla filled with cheese, peppers, onions, black beans, shredded chicken and our own in-house salsa. \$9.95

**Nachos Grandé**

Crisp corn chips with melted cheddar, Santa Fe chili and the fixins. \$8.00

**House Salad**

An array of mixed field greens, mandarin oranges, dried cranberries, and European cucumbers. \$5.95

**Spinach Side Salad**

Baby spinach, wild mushrooms, diced hard-boiled egg, and grape tomatoes. \$6.50



## ***The Tavern Master Recommends...***



*Share a great bottle of wine--- ask your server for our complete, expanded wine cellar list.*

*\*Complete – Salad Only*

### **Tortellacci Braised Beef and Veal**

Jumbo veal and beef tortellacci combined with sliced tenderloin and baby Portobello mushrooms, finished with Bordelaise wine reduction. Complete\*. \$18.95

### **Shrimp and Scallop Scampi**

Tender petite shrimp and Patagonian sea scallops, sautéed over fresh black pepper fettuccini and tossed with creamy garlic butter, peas and served with garlic bread.  
Complete\*. \$18.95

### **Steak Pizziola**

Medallions of filet mignon teamed with that wonderful combination of peppers, sweet onions and roasted red tomato sauce. Served over linguini and crowned with melted mozzarella and romano cheeses. Complete\*. \$18.95

### **Rockefeller Pie**

Tender tidbits of filet mignon (that's why we can't call it Shepherd's Pie). Slow baked with braised vegetables and beef glacé under golden peaks of mashed potato. Complete\*.  
\$16.95

### **Flat Iron Pork Sirloin**

The type of cut usually reserved for steak. 14 ounces of sirloin, grill-seared to retain its natural juices and flavor... Only outdone by the sweet and savory apple & raisin sauce.  
\$22.95

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with creamery butter.*

*\*Complete – Salad Only*



## *More Great Recommendations*



### **Seafood Cannellonis**

Handmade wheat semolina pasta, wrapped around a chunky filling of North Atlantic lobster, pan seared scallops and succulent shrimp. Dressed with a lobster sherry cream reduction. Complete\*. \$22.95

### **Seared Crabcakes Benjamin**

The "Toast of the Tavern."

Twin four ounce cakes loaded with jumbo lump crabmeat. Rumor has it, the recipe came from Ben Franklin himself. \$24.95

### **Beef & Reef**

Exceptional twin Black Angus filet mignon tournedos lovingly paired with our hand-breaded renowned bronze fried jumbo lump crabcake. \$24.95

### **Bleu Moon Filet**

Center cut 7 ounce filet mignon, cooked to your liking, laden with chunky bleu cheese sauce and drizzled with balsamic reduction. \$25.95

### **Trio of Filet Mignon**

Tournedos of choice Black Angus beef, grill seared and accompanied by mushrooms and Béarnaise sauce. \$24.95

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with creamery butter.*

*\*Complete – Salad Only*



## *From the Sea*



*Share a great bottle of wine--- ask your server for our complete, expanded wine cellar list.*

### **Butterfish Florentine**

Pacific coast butterfish, steamed and baked, served on a bed of baby spinach.  
Complemented with grape tomato and lemon-butter sauce. \$18.95

### **Blackened Salmon**

Fresh loin fillet, skillet-sizzled with Cajun spices made famous by New Orleans' own Chef Paul Prudhomme. Back by popular demand! \$20.95

### **Baked Flounder Pinwheels with Crabmeat**

Tough to pass this choice up. Atlantic flounder hand-stuffed with the finest special lump crabmeat. Let the tradition continue! \$18.95

### **Lump Crab Au Gratin**

Tavern lump crabmeat oven-baked in a robust blend of cheeses, with a hint of sherry, and crowned with a golden crumb topping. Definitely a best seller! \$22.95

### **Seafood Cioppino**

"Fisherman's Stew", clams, mussels, shrimp, scallops and calamari poached in a rich seafood broth with fennel, onions and a bounty of spices. Have fun! Complete\*. \$23.95

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with creamery butter.*

*\*Complete – Salad Only*



## *More From the Sea*



### **Kodiak Sea Scallops**

Plump and tender jumbo sea scallops from the coldest depths of water in North America  
Seared to perfection, finished with lemon-pepper and butter sauce. \$23.95

### **Jailhouse Island Salmon Fillet Dijonaise**

From the North Atlantic, gently steamed, then adorned with seven grain mustard sauce  
and morsels of old fashioned crumb topping. Genuine goodness! \$19.95

### **Golden Fried Shrimp**

Eight panko crusted jumbo shrimp on a bed of mixed greens, served with zesty cocktail  
sauce. \$18.95

### **Shrimp and Crabmeat Napoli**

Fresh pasta tossed with Panamanian tail-off shrimp, fire roasted red peppers and a  
creamy pink vodka sauce. Adorned with crabmeat. Complete\* \$20.95

### **Seafood Cakes Cardinale**

Twin cakes, grill seared to golden brown, made with shrimp, crab, scallops and lobster,  
finished with a delightful lobster cardinale sauce. \$20.95

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon  
dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper  
Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with  
creamery butter.*

*\*Complete – Salad Only*



## ***Beef and Veal***



*Medium Rare – Red with a warm center • Medium – Pink center  
Medium Well – Cooked through*

### **Bourbon Street Steak**

Hand-carved beef tenderloin tournedos, mustard-rubbed and crusted with toasted black peppercorns. Sinfully smothered with brandy and horseradish demi-glace. \$22.95

### **Steak Gina**

From the Cheyenne River Basin in Wyoming, a full-flavored, well-trimmed steak piled with shrimp, then finished with a scrumptious tomato and garlic butter sauce. \$21.95

### **Filet Mignon**

Twelve ounces of the most tender steak, grill seared and seasoned to perfection. \$34.95

### **Steak Diane**

Seared sirloin steak, mustard-rubbed, cooked to your desired doneness, finished with mushrooms, shallots and a flamed brandy sauce reduction demi-glace. \$21.95

### **Sautéed Calves Liver**

Cast iron seared for an incredible flavor, smothered with caramelized onions and a touch of veal demi-glace. \$23.95

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with creamery butter.*

*\*Complete – Salad Only*





## ***More Beef and Veal***



*Share a great bottle of wine ... ask your server for our complete, expanded wine cellar list.*

### **Veal Felix**

Mouth-watering tender veal sautéed and accentuated with sweet jumbo crab nuggets, grape tomatoes and aged Asiago cheese. Béarnaise finishes this dish perfectly. \$24.95  
Can be substituted with chicken.

### **Veal Parmegiana**

Not breaded, but pan seared veal pallards, teamed with our own red tomato sauce and logs of “Grande” brand mozzarella. \$21.95  
Can be substituted with chicken.

### **Veal Romano**

Fork tender veal sautéed with white wine, fresh spinach, roasted red poppers, cracked peppercorns, veal demi-glace, melted mozzarella and romano cheeses. \$22.95  
Can be substituted with chicken.

### **Smothered Veal and Shrimp Piccata**

Tender slices of milk-fed veal smothered with an abundance of seared “tail off” Panamanian shrimp, lemon slices, capers and savory citrus beurre blanc. You’ll be impressed! \$23.95  
Can be substituted with chicken.

### **San Clemente Veal**

Quickly-flashed Provimi white veal tumbled with fresh tomato, apple, raisins and graced with a savory & sweet sauce. \$21.95  
Can be substituted with chicken.

*All entrees are served with your choice of Caesar Salad, Piper Salad with honey dijon dressing or crisp Hearts of Lettuce **or** upgrade to a bowl of Santa Fe Chili, Snapper Soup, or Baked Onion Soup for only \$3.*

*Also served with fresh vegetables, starch, and Hearth baked artisan rolls with creamery butter.*

*\*Complete – Salad Only*

## *Pub Favorites*

**Fish & Chips with Malt Vinegar \$12.95**

**Sliced Sirloin over Garlic Bread with Mash \$13.95**

**Roasted Turkey with Stuffing and Mash \$13.95**

**Flat Iron Pork Sirloin with Mash \$13.95**

**Baked Onion Soup and House Salad \$10.00**

**Santa Fe Chili and Side Spinach Salad \$11.00**

**Snapper Soup and Caesar Salad \$12.00**

**Cup of Classic Chicken Noodle Soup and Sandwich du Jour \$10.00**

## *Kobe Burgers*

**Half pound of the best you can buy, served on a grilled pretzel bun. \$13.00**

- 1. Bacon, Cheddar and Fried Egg**
- 2. Bacon, Bleu Cheese and Frizzled Onion**
- 3. Cheddar, Swiss, Mushrooms, Caramelized Onion and Horseradish Mayo**
- 4. BBQ Pulled Pork, Bacon and Cheddar**
- 5. Blackened Cajun Spice, Bacon, and BBQ Sauce**
- 6. Melted Brie and Baby Portobello**

At no extra charge, hand-cut, house made fries. A la carte fries \$2.95.

## ***Personal Pizza***

\$9.25

**White with Garlic, Ricotta, mozzarella and Spinach**

**Pepperoni**

**Traditional Cheese**

## ***Sandwiches and Paninis***

At no extra charge, hand-cut, house made fries. A la carte fries \$2.95.

**B. Franklin's Hot Turkey \$10.50**

**Fried Oyster Po' Boy \$11.95**

**Butcher Block Filet Mignon \$13.95**

**Picadilly Beer Battered Cod \$9.95**

**Golden Fried Crab Cake \$11.95**

**Cuban Panini \$11.95**

**Turkey Rachel Panini \$11.95**

**Portobello Spinach Panini \$11.95**

**Grilled Tuna Melt with Swiss & Tomato \$10.95**

**Open Faced Crab Melt with Tomato and Sharp Cheddar \$12.95**

**Chicken Italiano with Peppers, onions, Red Sauce & Mozzarella \$11.95**

## *Salads*

**Fresh Baby Spinach & Smoked Nova Salmon \$11.95**

**Salad Combo – Tuna and Chicken \$10.45**

**Steak Cobb Salad \$10.95**

**Yucatan Taco Salad Bowl \$10.95**

**Classic Piper Salad with Sliced Mesquite Chicken \$10.95**

**Blackened Chicken Caesar Salad \$10.95**

**Fried Oysters & Chicken Salad \$11.75**

**Blackened Salmon Salad \$14.95**

## *Wines By The Glass*

Merlot • Cabernet Sauvignon  
Pinot Noir • Chardonnay  
Pinot Grigio • White Zinfandel  
Sauvignon Blanc • Reisling  
Premium Shiraz • Red Zinfandel

## *Bottled Beers From Around The World*

Elephant (Denmark) • Hofbrau Dunkel Dark (Germany)  
Bass Ale (England) • Heineken & Heineken Light (Holland)  
Stella Artois (Belgium) • Blue Moon Ale (Belgium)  
Guinness Kaliber (Ireland non-alcoholic)  
Samuel Adams Lager (USA)  
Yuengling Lager & Coors Light (USA)  
Budweiser (USA) • Miller Lite (USA)  
Good Island Nut Brown Ale (USA)  
Seasonals and I.P.A.s

## *Beverages*

Fresh Brewed Coffee or Decaf \$2.85  
Soda or Brewed Iced Tea \$2.85  
Fruit Juice or Milk \$2.95 • Mineral Water \$3.25  
Hot Chocolate with whipped cream \$2.75

If you have any special dietary requirements,  
we will try to meet them in the preparation of your selections, please ask.

Happy Hour Two Times a Day Tuesday thru Friday.

**Eighteen percent gratuity will be added to parties of eight or more.**

Let us help you plan your next Special Event at the Historic Piper Tavern.  
We have seating up to 35 in our 2<sup>nd</sup> floor private dining rooms.

Hours:

Tuesday – Thursday	11:00 – 9:30
Friday & Saturday	11:00 – 10:30
Sunday	11:00 – 8:30
Monday	Closed