

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 ...



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

Snapper Soup Au Sherry

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

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

Crabmeat-Stuffed Mushrooms

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

Steamed Clams

A full pound of sweet littlenecks, 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

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

Nachos Grandé

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



Notable Entrée Salads



Fresh Baby Spinach & Smoked Nova Salmon

Crisp chilled baby spinach, teamed with smoked Duck Trap River salmon, hard boiled egg, sweet balsamic marinated red onion, grape tomatoes, sliced mushrooms, aged Asiago cheese, Mandarin orange segments, served with balsamic dressing. \$11.95

Salad Combo

Mixed greens, abundant scoops of chicken and tuna salads. The accents of frizzled onions, hard boiled egg and sliced tomato make this a winner. \$10.45

Steak Cobb Salad

Attractively displayed rows of sliced roast beef, crumbled bacon, bleu cheese, sliced mushrooms, hard cooked egg, with cheddar cheese, grape tomato and garden peas served over fresh field greens, with a side of balsamic dressing.
\$10.95

Classic Piper Salad with Sliced Mesquite Chicken

Assorted fresh field greens & spinach topped with crumbled bleu cheese, roasted red pepper strips, sun-dried cherries, grape tomato, and Mandarin orange segments, finished with our own creamy horseradish sauce. \$11.95

Blackened Chicken Caesar Salad

Blackened chicken, presented on a bed of crisp chopped romaine, with our famous Tavern Caesar dressing and seasoned croutons. \$10.95

Fried Oysters & Chicken Salad

Plump, lightly-dusted and seasoned oysters surrounding a plentiful scoop of wonderfully-tasting chicken salad, made with crisp apples and garnished with hard boiled egg, Roma tomato and fresh field greens. \$11.75

Yucatan Taco Salad Bowl

Served in its own giant taco bowl with Santa Fe chili, fresh greens, cheddar cheese, black beans, fresh salsa and sour cream. \$10.95

Blackened Salmon Salad

Warm Cajun fillet, baby spinach, chopped romaine, sun-dried cranberries, garden peas and fresh salsa. Served with cioppino sauce. \$14.95

Soup & Salad

House salad and a bowl of Classic Chicken Noodle. \$10.00



Lunchtime Favorites



B. Franklin Hot Turkey Sandwich

A generous portion of fresh oven-roasted turkey, hand sliced, teamed with rich brown sauce, served open-faced. \$9.50

Grilled Crab Melt

Outstanding open-faced sandwich on a Thomas English muffin, with sliced tomato and sharp cheddar cheese. \$11.25

Tuna Melt

Abundant all white Tongal tuna, served atop a crisply toasted English muffin with sliced hard-boiled egg, tomato and melted imported Swiss. \$8.95

Soup and Sandwich

Cup of our classic Chicken Noodle soup paired with a full sandwich du jour. \$10.00

Doans Brothers Chicken

Grilled chicken breast, sauced with seven grain mustard, Swiss cheese, lettuce, tomato and bacon. \$8.95

Rachel Panini

Hand carved turkey, savory cole slaw, Russian dressing and melted imported Swiss. \$9.95

Fried Oyster Po' Boy

Our version of this popular southern sandwich comes loaded with Cajun dusted fried oysters and "dressed" with shredded lettuce, tomato, capers and homestyle tartar sauce \$10.95

Cuban Panini

Shredded pork teamed with sliced ham, roasted red pepper, imported Swiss, honey mustard mayo and tart pickles. \$10.95

**Butcher Block Filet Mignon
Sandwich**

Sliced tenderloin with mushrooms, onions, and melted American cheese on a toasted long roll. \$12.95

Chicken Italiano

Bite-size medallions teamed with peppers, onions, red sauce and melted mozzarella. \$10.95

Piper Burger

One half pound hand packed burger adorned with horseradish sauce, cheddar cheese and crisp bacon strips. This one is famous! \$9.50

Traditional Cheese Burger

A juicy half pound grill-seared burger with lettuce, tomato and American cheese, served on a crusted roll. \$9.50

Covered Bridge Burger

Handmade 8 ounce burger mounded with mushrooms, imported Swiss, lettuce, tomato and frizzled onion straws. \$9.75

Portobello Spinach Panini

Baby Portobello mushrooms, baby spinach, roasted red peppers, imported Swiss and dressed with balsamic. \$9.95

**Picadilly Beer Battered Cod
Sandwich**

Pub style, battered fish fillets dressed with shredded lettuce, sliced tomato and tartar sauce on a toasted long roll. \$8.95

Crab Cake Burger

Our own golden fried crabcake made into a burger, served with lettuce, tomato and homemade tartar sauce, and oh yeah... those fried potatoes. \$10.95

Black 'n Bleu Burger

An extra thick Black Angus burger seared with Cajun spices, torried with crumbled bleu cheese sauce, creates this tavern master's specialty. \$9.75

Beefless Burger

100% vegetarian, cholesterol free, no trans fats. Soy, wheat, grains, peas, beet and carrots. Served with lettuce, tomato and onion. \$8.50

Burgers at the Piper Tavern are prepared using only Premium Black Angus beef and cooked Medium Rare • Medium • Medium Well



Epicurean Entrées



All entrees are served with your choice of Caesar Salad, Piper Salad with fat free Raspberry Vinaigrette 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

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

Flounder Pinwheels with Crab

Steam seared Atlantic flounder hand stuffed with the finest lump crabmeat imperial. \$14.85

Baked Salmon Florentine

Served on a bed of baby spinach, complemented with grape tomato and lemon butter sauce. \$13.95

Blue Moon Sirloin Steak

Well marbled sirloin cooked to your liking laden with chunky bleu cheese sauce and drizzled with balsamic reduction. \$14.30

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*. \$13.95

Butterfish Almondine

Flaky South Pacific butterfish, gently steamed and baked, served with toasted almond slices and finished with our own lemon butter sauce. \$13.50

Flat Iron Pork Sirloin

The type of cut usually reserved for steak. Grill-seared to retain its natural juices and flavor... Only outdone by the sweet and savory apple & raisin sauce. \$12.95

Seafood Cakes

Twin cakes, grill-seared to golden brown. Made with shrimp, crab and scallops, sauced with a house recipe. \$14.95

Tortellacci Braised Beef and Veal

Jumbo veal and beef tortellacci finished with baby Portobello mushrooms and a Bordelaise wine reduction. Complete*. \$13.95

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. \$13.95

Calves Liver with Bacon & Onion

Thinly-sliced and sautéed, presented with caramelized red onion and smokey bacon \$10.95

Roasted Turkey and Stuffing

Freshly-sliced, moist turkey breast meat piled high atop a sweet and savory homemade stuffing. Not just for “Turkey Day” anymore! \$13.50

Picadilly Fish ‘n Chips

From the other side of the “pond”, American version of the English tradition, trio of beer battered cod fish fillets and pub style potatoes, no veggies here. \$12.95

Crabcake Dijon

Golden fried, crumb-coated, lump crabcake, trust us – you’ll see the crab, served with creamy Dijon horseradish sauce. \$13.95

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*. \$14.95