

# *Great Meals Begin With...*

## **Authentic Shrimp Bisque Bowl**

We found this very old recipe in a French cookbook.

I hope you love it as much as we do. \$5.75

## **Snapper Soup Aux Sherry**

The Tavern Master's peppery favorite,  
we're told simply the best anywhere. \$5.85

## **Cheese Crusted Onion Soup**

Served in a crock full of sliced sweet onions and hearty broth,  
topped with homemade crouton and lots and lots of melted cheeses. \$5.25

## **Soup Du Jour**

A bowl of freshly-made original recipe prepared daily by our Chef. \$4.20

## **Adventurous "Ok to Double Dip" Dip**

Delicious spinach & artichoke dip blended with cheeses, herbs, spices  
and a pinch of pepper. Served warm with crispy lavash chips. \$7.45

## **Clams Casino Royale**

Stuffed with bacon, peppers, onions, European butter and seasonings.

Six beauties that will leave you craving for more. \$8.70

## **Golden Fried Calamari**

Fresh from the Gulf of Mexico, lightly dusted and crisply fried to perfection.

Accented with mango lime chipotle sauce. Portioned for sharing. \$7.95

# *More Great Beginnings*

## **J.B.'s Scallop Appetizer**

Jumbo day boat scallops, nested on hand-picked baby portobellos, crowned with melted cheese, tomato and garlic butter sauce. \$9.60

## **Crabmeat-Stuffed Portobello**

Kennet Square portobello mushrooms, capped with lump crabmeat imperial, broiled to a golden glow, enhanced with mouth-watering sauce. \$ 8.65

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

"Chicken Caliente"...bite-size medallions of all boneless white meat, coated and marinated with hot sauce, tempered with honey and ginger glaze. \$8.35

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

Naturally smoked with fruitwood & hardwood, served with red onion, capers, chopped egg and heart-warming horseradish sauce \$8.95

## **Polynesian Fried Shrimp Tree**

Jumbo shrimp, hand-breaded with coconut and Panko crumbs, done to a golden turn and served with dipping sauce. \$8.95

## **Harvest Fresh Shrimp Cocktail**

Four premium jumbo white shrimp with eye-watering horseradish cocktail sauce.\$9.85

## **Softened Baby Brie**

Coddled with a pleasing compote of nuts, berries and raspberry sauce. Assorted crackers add to the experience. \$9.65



# *The Tavern Master Recommends...*

## **Coquilles Saint Jacques Lafayette**

This is the dish General Lafayette insisted his "French" cook make to entertain his guests. It is a dish of creamed sea scallops, mushrooms, imported Swiss cheese, and wine Mornay sauce. \$23.85

## **Crusted Coastal Grouper**

Firmly textured sweet and mild fish, pecan crumb-coated and skillet sizzled. Highlighted with festive Caribbean mango glaze. \$22.95

## **Seared Lump Crabcakes**

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

## **Frenched Breast of Duckling**

Sizzle seared to a crispy medium temperature.

Presented sliced on a bed of duck leg meat confit, finished with raspberry glaze, dried cherries and toasted almonds. \$24.95

## **Twin Pork Mignons**

Wrapped with hickory smoked bacon to retain their natural juices and flavor, grill-seared then accompanied with a fig & cherry chutney and mouth-watering Pinot Noir sauce. \$22.65

*Highlight your selection with a bottle of Chardonnay or Pinot Grigio.*



## *Wines By The Glass*

Pebble Creek Merlot • Lindemans Cabernet Sauvignon  
Talus Pinot Noir • Pebble Creek Chardonnay  
Placido Pinot Grigio • Beringer White Zinfandel  
Woodbridge Mondavi Sauvignon Blanc  
Hardey's Premium Shiraz

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

## *Bottled Beers From Around The World*

Elephant (Denmark) • Dinkelaker Dark (Germany)  
Dos Equis (Mexico) • Bass Ale (England)  
Heineken & Heineken Light (Holland)  
Samuel Adams Lager (USA)  
Yuengling Lager & Coors Light (USA)  
Michelob Ultra (USA)  
Guinness Kaliber (Ireland non-alcoholic)

## *Beverages*

Fresh Brewed Coffee or Decaf \$2.75  
Bottomless 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 special dietary requirements,  
we will try to meet them in the preparation of your selections, please ask.

We would very much appreciate you reporting  
any food or service less than excellent directly to the management.

**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.

Hours: Tuesday - Thursday 11:30 - 10 • Friday & Saturday 11:30 - 11  
Sunday: 11:30 - 9 • Closed Monday

# *More Great Recommendations*

## **Chesapeake Chicken**

Sumptuous boneless breast of chicken, sautéed with an ample amount of jumbo crab, mushrooms, shallots, thyme and cream.

Makes you want to come back tomorrow. \$24.45

## **George and Martha**

Exceptional 10 ounce Black Angus filet mignon lovingly paired with our hand-breaded renowned bronze fried jumbo lump crabcake. \$28.95

## **Prized Australian Lamb**

Outstanding quality of extra lean lamb rack sections from Down Under.

Seared and roasted, glazed with dijon grain mustard, then crumb-coated and toasted. May we suggest medium-rare? \$28.95

## **Michael Pork Tenderloin**

Impressive mid-western tenderloins stuffed with morsels and tidbits of pecans, dried cranberries, cherries, orange segments and hickory-smoked bacon.

Spirited with red wine demi glace. \$20.95

## **Classic Chicken Marsala**

Plump boneless breast of chicken marinated in sweet aromatic marsala wine, sautéed with sliced Kennett Square crimini mushrooms

and finished with rich demi glace. \$21.95

*Highlight your selection with a bottle of Cabernet or Merlot*



# *Seafood & Crustaceans*

## **Day Boat Scallops**

Plump white deep water scallops, mostly caught off the shores of Gloucester and New Bedford, baked and finished with lemon pepper, fresh lemon slices and rich European butter sauce. \$23.70

## **Salmon Sonetta**

Fresh wild loin fillet, overflowing with baby spinach, grape tomatoes, crabmeat and our own blend of velvety cheeses and scrumptuous sauce. \$22.65

## **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! \$22.95

## **Neptune's Atlantic Harvest**

Epicureans delight of deep-water scallops and jumbo shrimp, tumbled with scented garlic, white wine, whole butter, fresh garden tomato and herbs. All arranged on al dente pasta and crowned with crispy seasoned calamari. \$24.95

*Highlight your selection with a bottle of Chardonnay or Pinot Grigio.*

# *More Seafood & Crustaceans*

## **“South Pacific”**

A new taste sensation from the Orient...

Firm, subtly flavored Basa white fish imported daily, pan-seared and bronzed.

Laden with crabmeat, fresh herbs, grape tomato  
and pomegranate balsamic glaze. \$21.95

## **Jailhouse Island Salmon Fillet**

From the wild North Atlantic, gently steamed,  
then adorned with a blend of ricotta, spinach and artichoke.

Enhanced with mouth watering sauce. \$22.95

## **Tavern Seafood Creation**

Our chefs work their magic each day to create  
a delectable delicacy to please your palate.

Their menu changes daily, depending on today's catch. \$21.45

## **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

*Highlight your selection with a bottle of Chardonnay or Pinot Grigio.*



# *Beef and Veal*

## **Veal Piper**

Quickly-flashed Provimi white veal tumbled with fresh tomato, tender baby spinach, sharp cheddar cheese and graced with a light peppercorn sauce. \$23.65

## **Smothered Veal Piccata**

Tender slices of milk-fed veal smothered with an abundance of seared "tail off" Panamanian shrimp, lemon slices, capers and savory citrus buerre blanc. \$24.65

## **Bleu Max Tenderloin**

Carved tenderloin tournedos, steam-seared and sauced with creamy crumbled bleu cheese and sprinkled with toasted spice pecans.

A match made in heaven! \$23.95

## **Roasted Prime Rib of Beef**

Carefully aged Black Angus beef, slowly roasted, prepared to your specifications and served boneless with pan-glazed natural au jus. \$25.95

*Medium Rare - Red with a warm center • Medium - Pink Center*

*Medium Well - Cooked through*

# *More Beef and Veal*

## **Durham Veal and Pasta**

Julienned veal sauteed with assorted peppers, sweet onions and grape tomatoes.

Balanced with vine ripened red sauce, served over linguini and dusted with aged Asiago and Pecorino-Romano cheeses. \$22.65

## **Filet Mignon**

10 ounce center cut choice midwestern Angus Beef.

The "King of Steak" is seasoned, grill-seared and accompanied by a divine Pinot Noir sauce. \$27.35

## **Peppercorn Steak**

Hand carved beef tenderloin tournedos, mustard-rubbed and crusted with toasted black peppercorns, cast-iron charred for an incredible flavor. Sinfully smothered with brandy and horseradish demi-glace. \$23.95

## **Black Angus Flat Iron Steak**

From the Cheyenne River Basin in Wyoming, a full-flavored, well-trimmed steak finished with a scrumptious tomato and garlic butter sauce. \$19.65

*To complement your selection, we recommend a bottle of Cabernet Sauvignon, Pinot Noir or Merlot.*

