

FIRST ESTABLISHED
• 1727 •

EAGLE

TAVERN & TAPROOM

SNACKS

RED SKINNED PEANUTS* LIME LEAF, RED CHILE, SEA SALT	3
PORK RINDS* SALT & VINEGAR	4
DEVILED EGGS SCALLION, OLD BAY	5
RADISHES GRASS-FED ORGANIC BUTTER, SEA SALT	5
PIMENTO CHEESE VEGETABLE CRUDITÉS, WHEAT CRACKERS	6
BLISTERED SHISHITO PEPPERS* SALBITXADA, SEA SALT	6

SOUP

SNAPPER SHERRY, HARD COOKED EGG, PARSLEY, LEMON 5/8
LOBSTER BISQUE TOMATO, COGNAC, CREAM 6/9
ONION SOUP GRATINEÉ BROILED EMMENTALER, FRESH CHIVES 9
CREAM OF MUSHROOM KENNETT SQUARE MUSHROOMS, CREAM, NUTMEG 4/7

APPETIZERS

POMMES FRITES* 6 SEA SALT, MALT VINEGAR AÏOLI
BUCK RAREBIT 7 MULTIGRAIN TOAST, BROILED BEER CHEESE, FRIED EGG, CORNICHON, CHIVE
CHICKEN WINGS* 8 BUFFALO, KOREAN, PARMESAN PEPPERCORN, BBQ
POTATO SKINS* 9 APPLEWOOD SMOKED BACON, MELTED CHEDDAR, SCALLION, SOUR CREAM
HUMMUS 9 ZA'ATAR, PARSLEY, EVOO, CRUDITÉS, GRILLED NAAN
MUSHROOM TOAST 10 BRIOCHE, SHERRY, CREAM, TRUFFLE OIL
SHRIMP LEJON 12 SAUCE REMOULADE, FRESH LEMON
BAKED CRAB DIP 14 EVERYTHING SPICED FLATBREADS, WHEAT CRACKERS
PEI MUSSELS 15 THAI RED CURRY, COCONUT MILK, FRESH CORIANDER, GRILLED BAGUETT

**Cooked in 100% Natural Peanut Oil*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

ENTREE

TAVERN BURGER 9

HORMONE & ANTIBIOTIC FREE BEEF, AMERICAN, LTO, FRY SAUCE, BIG MARTY'S SESAME BUN, DILL PICKLE CHIPS
(cheddar, smoked gouda, emmentaler, pepperjack, blue cheese)

FRENCH DIP 12

SHAVED BEEF EYE ROUND, MELTED EMMENTALER, AU JUS, HORSERADISH, TOASTED ROLL

FALAFEL* 14

CUCUMBER SALAD, HUMMUS, YOGURT, SHAVED VEGETABLES, GRILLED NAAN

GRILLED CAULIFLOWER "STEAK" 15

SHAWARMA SPICES, CARROT SALAD, HAZELNUTS, TAHINA

SPAGHETTI BOLOGNESE 15

GROUND VEAL, SOFRITO, CRUSHED TOMATO, PECORINO ROMANO

LAMB CURRY 16

CUCUMBER RAITA, FRESH CORIANDER, GRILLED NAAN

FISH & CHIPS* 16

OLD BAY, SAUCE TARTAR, MUSHY PEAS, COLESLAW

COLEMAN ORGANIC AIRLINE CHICKEN BREAST* 20

LOCAL FREE RANGE CHICKEN, CAULIFLOWER PURÉE, HARICOTS VERTS, MADEIRA REDUCTION

FAROE ISLAND SALMON 24

"BLACKENED", BÉARNAISE BUTTER

STEAK FRITES* 26

CERTIFIED ANGUS BEEF, MÂITRE D'HOTEL BUTTER, POMMES FRITES

CRAB CAKE 28

SAUCE TARTAR, FRESH LEMON

DAY BOAT SCALLOPS 30

SHALLOT, CAPER, BROWN BUTTER, LEMON

FILET MIGNON 35

CERTIFIED ANGUS BEEF, POTATO GRATIN, HARICOTS VERTS, SAUCE BORDELAISE

SALADS

+chicken 5, salmon 12

HOUSE 6

BUTTER LETTUCE, CREAMY HOUSE VINAIGRETTE,
FINES HERBES

CAESAR 9

HEARTS OF ROMAINE, ANCHOVY, GARLIC, LEMON,
EVOO, CROUTONS, PARMIGIANO REGGIANO

WEDGE 10

APPLEWOOD SMOKED BACON, RED ONION, CHERRY
TOMATO, HARD COOKED EGG, BUTTERMILK BLEU CHEESE

KALE 10

APPLE, PEPITAS, GOLDEN RAISINS, SMOKED GOUDA,
MAPLE DIJON VINAIGRETTE

DESSERT

7 each

CREME BRÛLÉE

MALTED CHOCOLATE POT DE CREME

SOUR CREAM CHEESECAKE

STICKY TOFFEE PUDDING

PEANUT BUTTER PIE

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