

MARTINSVILLE TAVERN

GREENS \$11.95

Add Chicken \$12 Shrimp \$15 Salmon \$16

Gf ● THE TAVERN SALAD

Arugula, Walnuts, Strawberries,
Cranberry Goat Cheese & Raspberry Vinaigrette

Gf ● QUINOA MONTERO

Arugula, Sweet Potato, Hard Boiled Egg, Avocado, Red Onion,
Pumpkin Seeds & Citrus Dijon Vinaigrette

Gf ICEBERG WEDGE

Crumbled Blue Cheese, Crispy Bacon, Cherry Tomatoes & Red Onion,
with Blue Cheese Dressing

Gf GREEK CHOPPED SALAD

Chopped Romaine & Iceberg, with Hot House Cucumbers, Red Onion, Olives, Peppers,
Cherry Tomatoes, Crumbled Feta Cheese & Red Wine Vinaigrette

Gf ● RED BEET SALAD

Fresh Baby Spinach, Orange Wedges, Grapefruit, Toasted Almonds, Roasted Goat Cheese
& Blood Orange Vinaigrette

CLASSIC CAESAR SALAD

Garlic & Herb Croutons, Shaved Parmesan & Our Own Dressing

STARTERS

BEEF MEATBALLS (2 PCS) ... 11.95

Dollop of Ricotta Cheese & Sprinkled Parmesan

* Family Style Sharing (4pcs) \$18.95*

EGGPLANT ROLLANTINI ... 11.95

Spinach & Ricotta, with Tomato Sauce

* Family Sharing Size \$18.95*

GUAC & CHIPS ... 11.95

Cilantro, Onion & Jalapeño Essence, Served with Chips

* Family Sharing Size \$16.95*

ARTICHOKE & SPINACH DIP ... 12.95

Served with Pita Wedges

Gf SAUTÉED BROCCOLI RABE ... 12.95

Sweet Italian Sausage, Diced Tomatoes

& Hot Cherry Peppers

TAVERN BURRATA ... 15.95

Cherry Tomatoes, Arugula, Crostini & Basil Olive Oil

SIGNATURE FRIED CALAMARI ... 15.95

Chopped Tomatoes, Scallions & Julienne Romaine,

with Sweet & Spicy Chili Sauce

CLASSIC FRIED CALAMARI ... 15.95

Side of Spicy Marinara

SPICY SUSHI PIZZA ... 15.95

Sushi Grade Tuna & Guacamole, Served on a Crispy Rice Patty,

with Sriracha Aioli & Soy Ginger Reduction

Gf SALMON SASHIMI ... 14.95

Diced Scallions, Cucumber, Radish, Lime, Soy Sauce
& Extra Virgin Olive Oil

Gf P.E.I. MUSSELS ... 15.95

Spicy Coconut Broth or Spicy Marinara

Gf CRAB CAKE ... 15.95

Spicy Red Coleslaw & Beurre Blanc Sauce

PASTA

PENNE BOLOGNESE ... 23

Beef Ragù, Tomato Sauce & a Dollop of Ricotta

TAVERN ORECCHIETTE ... 24

Broccoli Rabe, Italian Sausage, Cherry Tomatoes, Garlic & Oil

HURLEY'S LINGUINI WITH CLAMS ... 27

Simmered Little Neck Clams with Bacon, Cherry Tomatoes, Red Chili Flakes,

Garlic Olive Oil & White Clam Broth

● FRESH PORCINI FETTUCINI FUNGHI ... 26

Wild Mushrooms, Goat Cheese, Asparagus, Chopped Almonds & Truffle Oil

DECONSTRUCTED MEAT & CHEESE LASAGNA ... 26

Ground Beef & Mozzarella, Topped with Toasted Breadcrumbs, Served in a Hot Skillet

SHORT RIB RAVIOLI ... 30

Green Peas, Shaved Pecorino Cheese & Cognac Cream Sauce

FISH MARKET

● BROILED SHRIMP ... 30

Panko Crusted, Walnuts, Craisins, Napa Cabbage, Spicy Apple Slaw

& Citrus White Wine Emulsion

Gf ● MACADAMIA CRUSTED BANK COD ... 30

Bourbon Butternut Squash Puree, Roasted Red Beets, Chive Aioli

& a Touch of Cognac Cream Sauce

Gf SEARED SALMON ... 31

Mascarpone Risotto, Roasted Asparagus & a Touch of Beurre Blanc Sauce

Gf RISOTTO AL PESCATORE ... 36

Clams, Shrimp, Mussels, Calamari, Half Lobster Tail

& Light Garlic Plum Tomato Sauce

Gf FIRE ROASTED BRANZINO ... 36

Arugula, Grape Tomatoes, Red Onion & Olives,

Drizzled with Extra Virgin Olive Oil

BUTCHER BLOCK

CHICKEN MILANESE ... 25

Thinly Pounded Breaded Chicken Breast, Topped with Arugula, Grape Tomatoes, Red Onion,

Fresh Mozzarella & Balsamic Vinaigrette

CHICKEN FRANCESE ... 25

Diced Tomatoes, Green Peas, Spinach, Whipped Potatoes & Lemon White Wine Sauce

CHICKEN PARMESAN ... 25

Over Linguini with Marinara

Gf CHICKEN COQ AU VIN ... 26

Dark Meat Legs, Braised with Mushrooms & Burgundy Wine Sauce,

Served with Mashed Potatoes

BUTCHER'S HANGER STEAK ... 36

Chef's Marinade, Roasted Rosemary Potatoes, Sautéed Spinach & Brandy Peppercorn Sauce

Gf BRAISED BEEF SHORT RIBS ... 34

Spicy Roasted Brussel Sprouts, Creamy Whipped Potato & Rosemary Natural Au Jus

Gf FRENCH PORK CHOP ... 32

14 Oz Over Roasted Brussels Sprouts & Grilled Plums,

Topped with Gorgonzola Cheese & Roasted Pineapple Habanero Sauce

SIDES \$7.95

GRILLED ASPARAGUS

Grated Parmesan & Breadcrumbs

Gf SAUTÉED SPINACH

Garlic & Oil

Gf SAUTÉED WILD MUSHROOMS

Chopped Parsley & Balsamic Drizzle

TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

BEVERAGES

SODAS & ICED TEA ... 3

JUICE ... 5

BOTTLED STILL WATER...7

BOTTLED SPARKLING WATER...7

● = Contains Nuts

Gf = Gluten Free

Chef: J.C. Montero

20% gratuity added for parties of 10 or more guests
Party room available from 20 to 100 people
Make your next event Simple & Delicious "Lettuce" cater for you!

Please advise your server of any food allergies
Please be advised we use many varieties of nuts

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions