# MARTINSVILLE TAVERN

#### **GREENS \$11.95**

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

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

### • 🚳 THE TAVERN SALAD

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

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BEEF MEATBALLS (2PCS) ... 10.95

Family Style Sharing (4pcs) \$17.95 \*

**EGGPLANT ROLLATINI ... 10.95** 

Spinach & Ricotta, Tomato Sauce

Family Sharing Size \$17.95\*

ARTICHOKE & SPINACH DIP ... 11.95

Pita Wedges

**GUAC & CHIPS ... 11.95** 

Cilantro, Onion, Jalapeño Essence,

Served With Chips \* Family Sharing Size \$15.95 \*

Dollop of Ricotta Cheese & Sprinkled Parmes

Grapefruit, Feta Cheese, Cranberries, Kalamata Olives, Roasted Peanuts & Lemon Olive Oil

### **STARTERS**

**③** SAUTÉED BROCCOLI RABE ... 11.95 Sweet Italian Sausage & Hot Cherry Peppers

#### SIGNATURE FRIED CALAMARI ... 14.95

Chopped Tomatoes, Scallions, Julienne Romaine, Sweet & Spicy Chili Sauce

CLASSIC CALAMARI ... \$14.95

Side Of Spicy Marinara

#### TAVERN BURRATA ... 15.95

Homemade Tomato Jam, Arugula, Crostini & Basil Olive Oil

#### G GREEK CHOPPED SALAD

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

#### **CLASSIC CAESAR SALAD**

Shaved Parmesan, Our Own Dressing

#### ■ OUINOA MONTERO

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

### 🚭 SALMON SASHIMI ... 13.95

Cucumber, Radish, Lime, Soy, Extra Virgin Olive Oil

#### **@** P.E.I. MUSSELS ... 14.95

Spicy Coconut Broth or Spicy Marinara

#### **GO CRAB CAKE ... 15.95**

Spicy Red Coleslaw & White Wine Emulsion

#### SPICY SUSHI PIZZA ... 14.95

Sushi Grade Tuna & Avocado, Served on Crispy Rice Patty, Sriracha Aioli & Soy Ginger Reduction

#### **PASTA**

# PENNE BOLOGNESE ... 21

Beef Ragu, Tomato Sauce, Dollop of Ricotta

#### **TAVERN ORECCHIETTE ... 22**

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

#### **HURLEY'S LINGUINE WHITE CLAM SAUCE ... 25**

Simmered Little Neck Clams With Bacon, Cherry Toma Red Chili Flakes, Garlic & Oil & White Clam Broth

#### FRESH FETTUCCINI FUNGHI ... 23

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

#### MONTERO'S MEAT & CHEESE LASAGNA ... 24

With Bread Crumbs & Served In Hot Skillet

#### FRESH PAPPARDELLE BURRATA ... 28

Sundried Tomatoes, Roasted Pines Nuts, Topped With Burrata Cheese & Touch of Pesto, Fresh Tomato Sauce

#### FISH MARKET

#### TISOTTO AL PESCATORE ... 35

With Clams, Shrimp, Mussels, Calamari, Half Lobster Tail & Light Garlic Plum Tomato Sauce

#### **FIRE ROASTED BRANZINO ... 35**

Arugula, Grape Tomatoes, Red Onion & Olives, Drizzled E.V.O.O.

#### BROILED SHRIMP ... 29

Panko Crusted, Walnuts, Craisins, Napa Cabbage, Spicy Apple Slaw, White Wine Emulsion

### ● **⑤** MACADAMIA ENCRUSTED BANK COD ... 29

Bourbon Butternut Squash Puree, Roasted Red Beets & Touch Of White Wine Emulsion

### SEARED SALMON ... 30

Mascarpone Risotto, Roasted Asparagus & Beurre Blanc Sauce

### **BUTCHER BLOCK**

### **CHICKEN MILANESE ... 24**

Thinly Pounded Breaded Chicken Breast, Topped With Arugula, Grape Tomatoes & Red Onion. Sliced Mozzarella & Balsamic Vinaigrette

#### **CHICKEN FRANCESE... 24**

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

## **CHICKEN PARMESAN ... 24**

Over Linguine, Marinara

#### CHICKEN COQ AU VIN ... 26 Braised with Mushrooms, Burgundy Wine Sauce & Mashed Potatoes

### **BUTCHER'S HANGER STEAK ... 35**

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

#### BRAISED BEEF SHORT RIBS ... 33

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

### PORK CHOP SIZZLER ... 32

2-80z Pork Chops, Sautéed Onions, Mushrooms, Roasted Potatoes & Long Hot Pepper. Served On Hot Skillet

### **SIDES \$7.95**

### **SAUTÉED SPINACH**

Garlic & Oil

**@** ROASTED ROSEMARY WEDGE POTATOES

#### **SPICY ROASTED BRUSSEL SPROUTS & PANCETTA**

**GO CREAMY WHIPPED POTATOES** 

#### **TAVERN GARLIC BREAD**

Roasted Garlic & Italian Hot Pepper

#### **GRILLED ASPARAGUS**

### BEVERAGES

SODA, ICED TEA, JUICE ... \$3

**BOTTLED STILL WATER...7 BOTTLED SPARKLING WATER...7** 

> = Contains Nuts **G** = Gluten Free

Chef: S.C. Montero

Please advise your server of any food allergies

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

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 be advised we use many varieties of nuts