

MARTINSVILLE TAVERN

GREENS \$12.95

Add Chicken \$14 Shrimp \$17 Salmon \$19

● THE TAVERN SALAD

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

● QUINOA MONTERO

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

ICEBERG WEDGE

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

GREEK CHOPPED SALAD

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

● RED & GOLDEN BEET CARPACCIO

Chopped Spinach, Orange Wedges, Toasted Almonds,
Shredded Goat Cheese & Orange Ginger Aioli

CLASSIC CAESAR SALAD

Garlic & Herb Croutons, Shaved Parmesan & Our Own Dressing

STARTERS

BEEF MEATBALLS (2 PCS) ... 13.95

Dollop of Ricotta Cheese & Sprinkled Parmesan

* **Family Style Sharing (4pcs) \$20.95** *

EGGPLANT ROLLANTINI ... 12.95

Spinach & Ricotta, with Tomato Sauce

* **Family Sharing Size \$19.95** *

GUAC & CHIPS ... 12.95

Cilantro, Onion & Jalapeño Essence, Served with Chips

* **Family Sharing Size \$19.95** *

ARTICHOKE & SPINACH DIP ... 13.95

Served with Pita Wedges

SAUTÉED BROCCOLI RABE ... 13.95

Sweet Italian Sausage, Diced Tomatoes
& Hot Cherry Peppers

SIGNATURE FRIED CALAMARI ... 16.95

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

TAVERN BURRATA ... 16.95

Tomato Jam, Grilled Plums & Basil Olive Oil on a Crostini

CLASSIC FRIED CALAMARI ... 16.95

Side of Spicy Marinara

SPICY SUSHI PIZZA ... 16.95

Sushi Grade Tuna & Guacamole, Served on a Crispy Rice Patty,
with Sriracha Aioli & Soy Ginger Reduction

SALMON SASHIMI ... 14.95

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

P.E.I. MUSSELS ... 16.95

Spicy Coconut Broth or Spicy Marinara

CRAB CAKE ... 16.95

Apple, Celery, Radish Crunch Salad over Tarter Sauce

PASTA

PENNE BOLOGNESE ... 24

Beef Ragù, Tomato Sauce & a Dollop of Ricotta

TAVERN ORECCHIETTE ... 25

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

LINGUINI AZZURRO ... 26

Cauliflower, Sautéed Spinach, Shaved Parmesan & Toasted Breadcrumbs, in Garlic & Oil

HOMEMADE SHORT RIB RAVIOLI ... 30

Green Peas, Shaved Pecorino Cheese & Cognac Cream Sauce

● FRESH PORCINI FETTUCCINI FUNGHI ... 28

Wild Mushrooms, Asparagus, Chopped Almonds & Truffle Oil in Chevre Sauce

CLASSIC MEAT & CHEESE LASAGNA ... 29.95

Ground Beef & Mozzarella, Topped with Toasted Breadcrumbs, In Pomodoro Sauce.

HURLEY'S LINGUINI WITH CLAMS ... 28

Simmered Little Neck Clams with Bacon, Cherry Tomatoes, Red Chili Flakes,
Garlic Olive Oil & White Clam Broth

FISH MARKET

● BROILED SHRIMP ... 31

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

● MACADAMIA CRUSTED BANK COD ... 32

Honey Cauliflower Puree, Roasted Red Beets, Chive Aioli
& a Touch of Cognac Cream Sauce

FIRE ROASTED BRANZINO ... 38

Arugula, Grape Tomatoes, Red Onion & Olives,
Drizzled with Extra Virgin Olive Oil

SPICY TUNA POKE BOWL ... 29

Jasmine Rice, Fresh Seaweed, Napa Cabbage, Mango, Cucumber, Avocado, Radish, Fried Rice
Paper, Peanuts, Sesame Miso Dressing & Spicy Aioli
* **Served Cold** *

SALMON ROSETTE ... 36

Stuffed with Crab Meat over Saffron Risotto & a Touch of Beurre Blanc Sauce

RISOTTO AL PESCATORE ... 38

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

BUTCHER BLOCK

CHICKEN FRANCESE ... 26

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

CHICKEN MILANESE ... 26

Thinly Pounded Breaded Chicken Breast, Topped with Arugula, Grape Tomatoes, Red Onion,
Fresh Mozzarella & Balsamic Vinaigrette

CHICKEN PARMESAN ... 26

Over Linguini with Marinara

DUCK Á DEUX ... 34

Breast & Leg over Bourbon Sweet Potato Puree, Spinach & Grand Marnier Sauce

FRENCH PORK CHOP ... 33

14 oz Over Roasted Brussels Sprouts & Grilled Plums,
Topped with Gorgonzola Cheese & Roasted Pineapple Habanero Sauce

BUTCHER'S HANGER STEAK ... 38

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

BRAISED BEEF SHORT RIBS ... 38

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

SIDES \$8.95

GRILLED ASPARAGUS

Grated Parmesan & Breadcrumbs

SAUTÉED SPINACH

Garlic & Oil

BEVERAGES

SODAS & ICED TEA ... 3

JUICE ... 6

BOTTLED STILL WATER...7

BOTTLED SPARKLING WATER...7

SAUTÉED WILD MUSHROOMS

Chopped Parsley & Balsamic Drizzle

TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

● = Contains Nuts

 = 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