

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

CLASSIC CAESAR SALAD

Garlic & Herb Croutons, Shaved Parmesan & Our Own 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

ENDIVE SALAD

Topped with Dried Cranberries, Pear, Walnuts, Gorgonzola & Red Wine Vinaigrette.

STARTERS

EGGPLANT ROLLANTINI ... 13.95

Spinach & Ricotta, with Tomato Sauce

* Family Sharing Size \$20.95 *

GUAC & CHIPS ... 12.95

Cilantro, Onion & Jalapeño Essence, Served with Chips

* Family Sharing Size \$19.95 *

TAVERN BURRATA ... 16.95

Tomato Jam, Grilled Peaches & Basil Olive Oil on a Crostini in
Drizzle Balsamic Glaze.

BEEF MEATBALLS (2 PCS) ... 14.95

Dollop of Ricotta Cheese & Sprinkled Parmesan

* Family Style Sharing (4pcs) \$21.95 *

BANG BANG SHRIMP ... 17.95

Fried Shrimp, Tossed in Spicy Thai Sauce, Served over a Crostini

ARTICHOKE & SPINACH DIP ... 14.95

Served with Pita Wedges

SIGNATURE FRIED CALAMARI ... 16.95

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

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



SAUTÉED BROCCOLI RABE ... 14.95

Sweet Italian Sausage, Diced Tomatoes
& Hot Cherry Peppers



CRAB CAKE ... 16.95

Corn Relish, Cilantro, Pickled Red Onions & Sriracha Aioli



P.E.I. MUSSELS ... 16.95

Spicy Coconut Broth or Spicy Marinara

PASTA

PENNE BOLOGNESE ... 25

Beef Ragu, Tomato Sauce & a Dollop of Ricotta

TAVERN ORECCHIETTE ... 26

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

LINGUINI AZZURRO ... 26

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

BUCATINI ALLA PUTTANESCA ... 29

Olives, Capers, Anchovies in Basil Fresh Chopped Tomato Sauce

HURLEY'S LINGUINI WITH CLAMS ... 30

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

HOMEMADE SHORT RIB RAVIOLI ... 30

Green Peas, Shaved Pecorino Cheese & Cognac Cream Sauce

FISH MARKET

● BROILED SHRIMP ... 33

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



● MACADAMIA CRUSTED BANK COD ... 34

Sweet Corn Puree, Asparagus, Chive Aioli
& Touch of Cognac Cream Sauce

SALMON ROSETTE ... 38

Stuffed with Crab Meat over Sweet Corn & Lemon Risotto With Garlic Rosemary & a Touch of Beurre Blanc
Sauce.



RISOTTO AL PESCATORE ... 40

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



FIRE ROASTED BRANZINO ... 39

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

● SPICY TUNA POKE BOWL ... 31

Jasmine Rice, Fresh Seaweed, Napa Cabbage, Mango, Cucumber, Avocado,
Radish, Crispy Wontons, Peanuts, Sesame Miso Dressing & Spicy Aioli

* Served Cold *

BUTCHER BLOCK

CHICKEN MILANESE ... 27

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

CHICKEN FRANCESE ... 27

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

CHICKEN PARMESAN ... 27

Over Linguini with Marinara

TAVERN ROASTED CHICKEN ... 30

Topped with Bree Cheese, Dates, Pomegranate, Pecans, Over Sautéed Spinach & Whipped Potatoes in
Bordelaise Glaze Sauce.

BUTCHER'S HANGER STEAK ... 39

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



BRAISED BEEF SHORT RIBS ... 39

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



FRENCH PORK CHOP ... 35

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

SIDES \$9.95

GRILLED ASPARAGUS

Grated Parmesan & Breadcrumbs



SAUTÉED SPINACH

Garlic & Oil



● ROASTED CAULIFLOWER

Almonds, Chili Flakes & Lemon Garlic Olive Oil

TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

SPICY ROASTED BRUSSEL SPROUTS & PANCETTA



CREAMY WHIPPED POTATOES



ROASTED ROSEMARY WEDGE POTATOES

BEVERAGES

SODAS & ICED TEA ... 4

JUICE ... 6

BOTTLED STILL WATER...8

BOTTLED SPARKLING WATER...8

● = 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