



Group Luncheon Samples

Group Packages include non-alcoholic beverages and seasonal dessert selection
20% gratuity will be added to all checks

\$16 per person: Entrée & Dessert

Roasted Turkey Cobb

Served on a baguette, with applewood bacon, tomato and avocado

Corned Beef Reuben

Served on thick cut Jewish rye with sauerkraut, Swiss cheese, and 1,000 Island dressing

The Classic All Natural Beef Burger

Served on a brioche roll with Vermont Cheddar Cheese, shaved red onions, tomato and leaf lettuce

Chicken Salad

Made with pecans, gala apples, honey Dijon dressing, served on mixed greens

\$20 per person: Starter, Entrée & Dessert

Starter of Chef's Soup of the Day or Caesar Salad

Eastern Shore Crab Cake

On a brioche bun with tartar sauce, fennel cabbage slaw, and hand cut fries

Lobster & Shrimp Wrap

Spicy citrus scallions dressing, lavish flat bread and a dill cucumber salad

Chef's Catch of the Day

Fresh innovative preparations daily

The Tavern Signature Burger

Grilled mixture of andouille sausage and ground beef topped with grilled red onions and blue cheese served on brioche roll with hand cut fries