

American Lunch @ '76

Appetizers:

Famous Onion Soup Lafayette en crock, au gratin	10
Alligator Hushpuppies mardi gras Cajun crème	17
Lucky Lime Oysters on the Half Shell mignonette '76, cocktail sauce, lemon	18
Mussels Meuniere chardonnay, garlic, thyme, tomato, parsley, grilled garlic bread	17
Escargot 'Pot-au-Feu' cast iron braised with parsley, garlic, wine and veal demi	17
Thanksgiving Spring Roll roasted turkey, cornbread stuffing, Cranberry aioli	14
Top Neck Baked-Stuffed Clams fresh shucked, parmesan oreganata breadcrumb	16
Classic Shrimp Cocktail Gulf shrimp, '76 homemade cocktail sauce	17
Grilled Flatbread Roasted butternut squash and garlic purée, caramelized onions, shaved Brussels sprouts, gruyere, chili-bacon jam	16
Wild Boar Bolognese house made potato gnocchi, West Texas wild boar	16
Golden Artichoke Hearts cilantro-lime aioli & smoked paprika dipping sauce	14
Housemade Short Rib Ravioli shiitake mushrooms, truffled emulsion, bordelaise	17

Lunch Entrees:

76 Classic Caesar garlic-rosemary crouton, grilled lemon	12
"BLT" Wedge Salad slab bacon, Maytag bleu, roasted tomatoes	13
Chinois Salad Napa cabbage, romaine, cashews, wontons, ginger-soy dressing	14
<i>add to any salad:</i> grilled chicken 4, shrimp 6, salmon 6	
Chicken Pot Pie puff pastry, baked to order	18
Trecolore Grilled Chicken Sandwich basil aioli, mozzarella, peppers, brioche, fries	17
'76 Crabcake 'Burger' house made tartar, grilled lemon	23
Tavern Fish and Chips Tavernkeeper beer batter, fries, tartar sauce	18
Honey-Maple Glazed Virginia Ham, slow baked, mashed sweet potato	17
Traditional American Meatloaf mashed potato	17

Dinner Menu Entrees:

Crab-stuffed Lemon Sole Maine lobster vin-blanc, house risotto	33
Vegan Stuffed Acorn Squash filled with organic quinoa & smoky eggplant risotto, grilled vegetables (Vegan and gluten free)	24
Cherry Wood Smoked Louisiana Ribs cheddar-jalapeno cornbread, mac & 3 cheese, New York Beans	Full Rack 31 Half rack 24
Jumbo Diver Scallops skillet seared, deglazed with port and bermuda onion	32
Berkshire Pork Chop Hudson Valley apple-shallot glaze, whipped sweet potato	29
Duckling Hamilton organic mandarins and grand marnier sauce	30
The NY Sirloin Steak Prime aged Angus, creamed spinach, garlic mashed potato	49
76 Tavern Burger caramelized onion, bacon, gruyere, bordelaise, fried egg (optional)	22
Housemade Butternut Squash Ravioli crisp sage emulsion (vegetarian)	29
Famous Yankee Pot Roast sweet and sour cabbage, mashed potato, popover	27
Pan-Roasted Wild Caught Salmon Black forbidden rice, citrus vin blanc	29
Classic Chicken Cordon Bleu Virginia ham, gruyere, golden panko crust	28
"Jaeger" Schnitzel Austrian spaetzle, sweet & sour red cabbage, mushroom cognac demi	29
"Holstein" style (Fried egg, sauce on the side)	32
Lamb Jarret American shank, slow Cabernet braised, Garlic mashed potato	31
Venison Medallions wild axis deer, sweet potato puree, lingonberry compote	34
Amish Chicken ½ Lancaster roast chicken, Thanksgiving stuffing, pan gravy	25
Tavern Crabcakes A trio of Blue Crab Cakes, sauce beurre blanc	33
7 Fish Linguine di Mare shrimp, mussels, clams, calamari, salmon, sole & cod simmered with white wine, garlic, herbs and tomato brunoise	30