LUNCH

Proudly serving Baltimore's finest lunches, dinners and brunches for more than 31 years.

Established: 1979

5700 NEWBURY STREET · BALTIMORE, MD | 410.367.6903 | MTWASHINGTONTAVERN.COM

APPETIZERS

FLASH-FRIED CALAMARI
With Sweet Cherry Peppers, Sweet and Spicy Ponzu Sauce for Dipping $10.50

TUNA TARTAR
Rare Sushi Grade Tuna Seasoned with Sesame, Over Endive and Cucumber, with Flatbread Crackers $10.50

FRUITWOOD SMOKED SALMON FILET
Capers, Chopped Red Onion, Whole Grain Mustard and Dill Aioli, with Flatbread Crackers $10.95

FRIED GREEN TOMATOES
Topped with Crispy Fried Blue Point Oysters, Crumbled Goat Cheese, Smoky Tomato Vinaigrette $12

PAN SEARED JUMBO SEA SCALLOPS
With Ripe Mango Salsa and Wild Greens $12

JUMBO LUMP CRAB DIP
Blended with Roasted Red Bell Peppers Served Bubbly and Warm with Sliced Baguette $10.95

BUFFALO CHICKEN WINGS
Tradtional or Dusted with Old Bay. Bleu Cheese for Dipping $9.50

FRESH FROM THE SHELL

BLUE POINT OYSTERS ON THE HALF SHELL
Prime Oysters Served on a Bed of Crushed Ice with Cocktail Sauce and Lemon Wedge MKT

CRISPY FRIED BLUE POINT OYSTERS
Prime Blue Points, Hand Breaded and Flash-Fried. Served with Sweet Potato Fries and Tartar Sauce $10.95

RAW OYSTERS OF THE WEEK
A Different Oyster Species Featured Each Week, Including Oysters from Canada, New England and the West Coast. On the Half Shell with Cocktail Sauce. MKT

COLOSSAL STEAMED SHRIMP
Steamed U-15 Shrimp, with Cocktail Sauce MKT

GRILLED OYSTERS CASINO
Freshly Shucked and Topped with Garlic Compound Butter and Smoked Applewood Bacon MKT

*Consuming raw or undercooked seafood may be hazardous to your health

FARM CHEESE SAMPLER
Great Hill Blue, Great Hill Dairy, Massachusetts Somerset Cheddar, Oak Shade Dairy, Pennsylvania Goat Cheese, Cherry Glen Farms, Maryland $14

CRAB WONTONS
Filled with Jumbo Lump Crab, Cream Cheese, Scallions and Seasonings with Ponzu Dipping Sauce $10.95

CHESAPEAKE DEVILED EGGS
Fours halves with Lump Crab, Diced Ripe Tomatoes and Chives. Served with Sweet Pickles and Flatbread Crackers $10.50

SOUTHWESTERN EGGROLLS
Grilled Chicken Breast, Black Beans, Rice, Jack and Cheddar Cheese with Ranchito Dipping Sauce $9.50

CHIPOTLE BBQ SHRIMP
Grilled Bacon Wrapped Jumbo Shrimp Brushed with Chipotle BBQ with Cheddar Grits $10.50

NACHOS GRANDE
Tri-Colored Tortilla Chips Smothered with Jack and Cheddar Cheeses, Jalapenos, Diced Tomatoes and Sour Cream $9.50
Add Grilled Chicken $4, Guacamole $2

SOUPS

Maryland Crab, Cream of Crab, Louisiana Seafood Gumbo, Creamy Tomato Basil $4.95 Cup, $6.50 Bowl French Onion Bowl $6.95

SALADS

THE TAVERN SALAD
Wild Field Greens with Cucumbers, Red Onion, Housemade Croutons and Grape Tomatoes $5.95

THE WEDGE
An Iceberg Wedge Topped with Crumbled Bleu Cheese, Chopped Applewood Bacon and Grape Tomatoes $7.95

THE COBB
Crisp Hearts of Romaine, Crumbled Bleu Cheese, Hard Boiled Egg and Chopped Apple Wood Bacon $9
with Grilled Chicken $12
with Grilled Gulf Shrimp $14

CHESAPEAKE SALAD
Chilled Gulf Shrimp, Jumbo Lump Crab, Chopped Apple Wood Bacon and Crumbled Bleu Cheese over Crisp Hearts of Romaine $15.95

CAESAR
Hearts of Romaine Tossed with Our Housemade Creamy Caesar Dressing, Croutons and Shaved Parmesan $7.95

THAI CHICKEN SALAD
Wild Field Greens and Cabbage Tossed with Edamame, Crispy Wonton Noodles, and Mandarin Oranges, Topped with Sliced Chilled Chicken Breast. Side of Pan-Asian Vinaigrette $10.95

GOAT CHEESE AND ROASTED BEET SALAD
Herb Crusted Goat Cheese, Roasted Beets, Red Onion and Avocado over Wild Field Greens $9

WHITE RIVER SALAD
Grilled Salmon Filet on a Bed of Wild Field Greens with Chopped Bacon, Red Onion, Crumbled Bleu Cheese and Avocado $14

HARVEST SALAD
Wild Greens with Dried Cranberries and Apricots, Crumbled Goat Cheese, Seasoned Tofu and Walnuts $10

Top any Salad with Blackened or Grilled Chicken, Marinated Portabella Mushrooms $5, Fresh Grilled Salmon, Shrimp, Crispy Fried Oysters, $6, Grilled Tenderloin, Sea Scallops $7, Jumbo Lump Crab Cake MKT

Salad Dressings: Balsamic Vinaigrette, Bleu Cheese (.75 extra), Raspberry Vinaigrette, Mango Poppy Vinaigrette, Buttermilk Ranch, Thai/Peanut Vinaigrette

GRILLED FLATBREADS

Thinly Rolled Artisan Dough Seasoned with Fresh Herbs

CAPRESE
Fresh Mozzarella, Arugula, Basil, Sliced Tomatoes and Fresh Herbs $11

VEGGIE
Artichoke Hearts, Sun-Dried Tomatoes, Sweet Peppers, Pesto, Pine Nuts and Goat Cheese $11

TUSCAN CHICKEN
Herbed Olive Oil, Chicken, Ripe Tomato, Fresh Mozzarella, Basil, Artichoke Hearts and Balsamic Drizzle $13

MARGHERITA
Slow-Roasted Tomato Sauce, Fresh Basil, Mozzarella and Fontina Cheeses $11

Having an Affair?

The Tavern would love to handle your next party affair. Whether it be just cocktails in our Skybar, a full course dinner in the Chesapeake Room, a corporate luncheon or a larger reception in the Garden, we're here to please. Let our party planners help create a memorable menu and event that will be sure to impress!

Sunday Brunch

Wake up Sunday morning at the Tavern with Sunday Brunch from 10:30-3:00. Choose from Eggs Mt. Washington, Belgian Waffles, Banana Nut Pancakes, Omelets, Crab Cakes, Salads and more, while enjoying a complimentary Bloody Mary, Mimosa or Bellini Martini!

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18% Gratuity Added to Parties of Six or More

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CHEF'S CREATIONS

PARMESAN CRUSTED GROUPER FILET
With Roasted Sweet Potatoes and
Sauteed Green Beans $15

JUMBO LUMP CRAB CAKE
Broiled 5 oz. Crab Cake on Your Choice of Rye,
White or Roll with House Slaw MKT

JUMBO LUMP CRAB CAKE PLATTER
Twin Broiled 5 oz Jumbo Lump Crab Cakes,
Served with Sauteed Green Beans and
Cheddar Grits MKT

BALTIMORE CLUB
Jumbo Lump Crab Cake with
Applewood Smoked Bacon,
Lettuce and Tomato on Toasted White,
Club-Style. Side of House slaw. MKT

OYSTER PO'BOY
Fried Oysters with Applewood Bacon and
Vermont Cheddar on a Grilled Steak Roll.
Side of House Slaw and Tartar Aioli $12

GRILLED MAHI SANDWICH
Fresh, Wild-Caught Mahi brushed with Lime
and Soy, on Grilled Ciabatta with Mango Salsa.
Side of House Slaw $12

THE TAVERN DIP
Slices of Prime Rib with Caramelized Onions
and Mozzarella Cheese on a Grilled Steak Roll,
Served with Shoestring Fries and
au Jus for Dipping $13

FRENCH ONION TENDERLOIN SANDWICH
Grilled 6oz. Filet Mignon with Swiss Cheese,
Caramelized Onions, Lettuce and Tomato on a
Toasted Roll. Served with Shoestring Fries $15

GRILLED REUBEN
Lean Corned Beef, Swiss Cheese, 1000 Island
and Sauerkraut Grilled Closed Face on
Thick-Cut Rye with Shoestring Fries $10.95

GRILLED STEAK AND MUSHROOM REUBEN
Thin Slices of Prime Rib with Sauteed Mushrooms,
1000 Island Dressing, Swiss Cheese and
Sauerkraut on Thick-Cut Rye with
Shoestring Fries $12.95

CUBAN SANDWICH
Roasted Pork Loin and Ham with Swiss Cheese,
Dill Pickles, Chopped Tomatoes, Lettuce and
Chipotle Mayo on a Grilled Steak Roll
with House Slaw $10.95

TAVERN TLT
Turkey Breast with Lettuce, Tomato,
Havarti and Honey Mustard on Toasted Thick Cut
Rye with Shoestring Fries $10.95

OUR OVER STUFFED SANDWICHES
Get Hearty and Leave Happy with One of
Our Famous Over Stuffed Sandwiches.

CHICKEN SALAD, CORNED BEEF, TURKEY BREAST, OR SHRIMP SALAD*
Your Choice of Rye, Seven Grain, Kaiser Roll or White
Bread. Served with House Slaw and Pickle Spear $7.95
Lettuce & Tomato or Cheese add 25¢
*Market Price for Shrimp Salad

SOUP & SANDWICH*
Half of One of "Our Overstuffed Sandwiches"
with a Cup of Soup $8.95
*Market Price for Shrimp Salad
*Substitute a Bowl of Soup for a Cup Add $1.50

ARTISAN GRILLED CHEESE
Different Blends of Farm Fresh Cheeses
and Unique Ingredients Grilled on
Artisan Breads until Golden Brown
The Perfect Comfort Food!

Served with a Pickle and Sweet Potato Fries

VEGGIE MELT
Marinated Eggplant, Roasted Red Bell Peppers,
Artichoke Hearts, Pesto and Monterey Jack
Cheese on Thick Cut Wheatberry Bread $9.50

ALL AMERICAN
Thick Cut Rye with American Cheese,
Applewood Bacon and Tomato $8.95

THREE CHEESE AND TOMATO
Vermont Cheddar, Havarti and Goat Cheese
with Tomato on Wheatberry Bread $9.50

Add a Cup $3.50 or Bowl $5
of Tomato Basil Bisque

GRILLED SALMON WRAP
Grilled Fresh Salmon Filet with Wild Greens,
Chopped Tomatoes, Red Onion, Avocado and
Caper-Mustard, Wrapped in a Soft Flour Tortilla
with House Slaw $12.95

ROASTED VEGGIE SANDWICH
Portobella Mushrooms, Roasted Red Bell
Peppers, Artichoke Hearts and Wild Field Greens
on Grilled Ciabatta with a Sundried Tomato-Pesto
Ricotta Spread Served with
Sweet Potato Fries $12

CHICKEN AND SHRIMP LINGUINE
Tossed with Tomatoes, Baby Spinach and
Mushrooms, Olive Oil and Shaved Asiago Cheese $14

FISH TACOS
Fresh Mahi Basted with Sesame and Lime on
Flour Tortillas Topped with Shredded Cabbage and
Chopped Tomatoes with Pico de Gallo,
Guacamole and Tri-Color Tortillas $11.95

CHIPOTLE CHICKEN SANDWICH
Grilled Chicken Breast with Havarti,
Applewood Bacon and Chipotle Mayo on a
Grilled Kaiser Roll with House Slaw $9.75

GRILLED CHICKEN QUESADILLA
Flour Tortillas Filled with Diced Grilled Chicken,
Southwest Seasonings, Cheddar and
Jack Cheeses, Topped with Sour Cream
and Salsa $9.50

CALIFORNIA CHICKEN BLT
Marinated Chicken Breast with Applewood Bacon,
Avocado, Ripe Tomato and Wild Greens on
Grilled Ciabatta with a Side of House Slaw $10.95

THE KOBE BURGER
8 oz. Prime Snake River Farms Kobe Beef,
Pan-Seared and Topped with Choice of Cheese
and Crispy Onions with Shoestring Fries $12.95

BLACK ANGUS BURGER
8 oz. Black Angus Burger, Char-Grilled With
Your Choice of Cheese (American, Vermont
Cheddar, Monterey Jack, Swiss or Pepper Jack)
and served with Shoestring Fries $8.95

THE DUNLOP BURGER
12 oz. of Black Angus Beef Charbroiled and
Served with Your Choice of Cheese and
Shoestring Fries $9.95

SAMMY'S MESQUITE GRILLED PEPPER JACK BURGER
8 oz. Mesquite Grilled Burger with Pepper Jack
Cheese, Bacon and Crispy Onions with
House Slaw $9.75

HOUSE-MADE VEGGIE BURGER
Black Beans, Brown Rice, Roasted Red Bell
Peppers, Fresh Herbs and Spices Pan-Seared
with Sweet Soy, Topped with Vermont Cheddar on
Ciabatta Toast Served with Tri-Color Tortillas
and Salsa $9.75

Burger Toppings
$1 Additional
Applewood Bacon
Sautéed Mushrooms
Maytag Bleu Cheese

HOPS & BARLEY

DOMESTIC
Blue Moon, Colorado
Bud, Missouri
Bud Lt, Missouri
Bud Select 55, Missouri
Coors Lt, Colorado
Coors, Colorado
Honey Brown, New York
Killians Red, Colorado
Michelob Lt, Missouri
Michelob Ultra, Missouri
Michelob, Missouri
Miller Lt, Wisconsin
Pabst Blue Ribbon
Red Bridge (gluten free), Missouri
Rolling Rock, Pennsylvania

IMPORTS
Amstel, Netherlands
Bass, Britain
Becks, Germany
Becks Dk, Germany
Becks Lt, Germany
Boddingtons, Britain
Corona Lt, Mexico
Corona, Mexico
Duvel, Belgium
Fosters Oil Can, Canada
Guinness Can, Ireland
Guinness Bottle, Ireland
Harp, Ireland
Heineken Lt, Netherlands
Heineken, Netherlands
Heineken Dk, Netherlands
Lindemans, Belgium
Frambois Lambic
Peche
Molson Golden, Canada

LOCAL(ISH)/ CRAFT
Allagash, Maine
White Ale
Anchor Steam, California
Anchor Steam
Anchor Porter
Blue Point, New York
Hoptical Illusion
Brooklyn Brewing, New York
Lager
East India Pale Ale
Heavy Seas, Maryland
Loose Cannon
Marzen
Dogfish Head, Delaware
Indian Brown Ale
60 min IPA
Seasonal
Flying Dog Brewery, Maryland
Flying Dog In Heat Wheat
Flying Dog Pale Ale
Raging Bitch Belgian Style
Pale Ale
Gonzo Imperial Porter
Lancaster Brewing, Pennsylvania
Hop Hog IPA
Magic Hat, Vermont
#9
Seasonal
Natty Boh, North Carolina
Ommegang, NY
Hennepin
Sam Adams, Massachusetts
Sam Adams Lt
Boston Lager
Cherry Wheat
Coastal Wheat
Cream Stout
Irish Red
Seasonal
Sierra Nevada, California
Pale Ale
Torpedo IPA
Seasonal
Troeg's Brewing, Pennsylvania
Hop Back Amber
Java Head Stout
Troegenator
Victory, Pennsylvania
Hop Devil IPA
Golden Monkey Trippel
Seasonal
Yuengling, Pennsylvania

** Please Ask Your Server For The List of Seasonal Offerings