

## SHAW'S TAVERN APPETIZERS

**House Smoked Salmon** potato fritters, crème fraiche, American caviar, chive oil

**American Farmstead Cheese** with accompaniments: two , three , five

**Grilled Octopus** grilled clams, blood orange, fennel, Castelvetrano olives, mint

**Crisp Shrimp, Ipswich Clams** fennel, lemon, smoked paprika-lemon aioli

**Skillet Roasted PEI Mussels** smoked tomato broth, fennel pollen, basil, for one or two

**Soup n' Salad** VA peanut soup, frisee salad with candied bacon, radish, homemade "drunken" goat cheese, whiskey-soaked walnut

**Tavern Salad** field greens, breakfast radish, red wine vinaigrette

**Apple/Endive Salad** Great Hill blue, spicy pecans, buttermilk dressing, smoked bacon, tarragon

**Heirloom Beet Salad** smoked goat cheese, juniper-beet vinaigrette, mache, hazelnuts

## SHAW'S TAVERN WOOD OVEN PIZZAS

**Classico** San Marzano tomatoes, Bufala mozzarella, basil, extra-virgin olive oil

**Vermont** Cabot white cheddar, prosciutto, caramelized onions, Granny Smith apples, sage

**Norcia** cotechino sausage, porcini, fontina, grana padano, sage, arugula

**Staten Island Pie** San Marzano tomatoes, fresh mozzarella, provolone

**Polpettine** lamb meatballs, cherry tomatoes, mozzarella, pecorino, pickled fennel, basil

**Italian Fennel Sausage** smoked mozzarella, Castelvetrano olives, tomatoes, oregano, green onion

## SHAW'S TAVERN MACARONI HALF/FULL

**Pappardelle** duck Bolognese, Grana Padano

**Gnocchi** trumpet royal, hedgehog and porcini mushrooms, cotechino sausage, arugula

**Raviolini** hay smoked ricotta, kale, orange zest with toasted almond cream and black lava salt

**Garganelli** LT sweet pork sausage, speck, porcini, sage, taleggio cheese cream

**Spaghetti di Gragnano** Gulf shrimp, clams, chilies, orange zest, garlic and fennel pollen with olives and breadcrumbs

## SHAW'S TAVERN CLASSICS

**Amish Chicken** buttermilk mashed potatoes, caramelized onion gravy, mustard greens, lemon marmalade

**Pineland Farms Skirt Steak\*** potato champ, scallion butter, Dubliner cheese, house bacon, Guinness steak sauce

**Wood Oven Roasted Branzino** clams, charred broccoli, warm shellfish vinaigrette, braised white beans oreganata

All breads, pastas, sausages, bacon, and pastries are made here at Shaw's Tavern.

## SHAW'S TAVERN SIDES

Charred broccoli with hot pepper / Cheddar steak fries / Hand cut fries, fresh herbs / Buttermilk mashed potatoes / Sautéed market greens

Sautéed wild mushrooms / Spinach with garlic and olive oil

## SHAW'S TAVERN WOOD-BURNING OVEN

**Black Pearl Salmon** Castelvetrano olives, blood oranges, roasted cauliflower, house-smoked salmon, fingerling potatoes, almond milk

**Pineland Farms Beef Shortrib** roasted garlic and marrow pudding, creamy parsnip-potato puree, sautéed winter greens, parsnips

**Wild Mushrooms** charred broccoli, buckwheat polenta "al forno", mascarpone, balsamic traditional

**Crispy Pork Belly and Beer / Cheddar Sausage** scrapple, apple marmalade, cider jus, winter greens, pearl barley, pickled apples

## SHAW'S TAVERN PAN-ROASTED

**Mountain Trout** hazelnut potato puree, braised kale, huckleberry gel, crispy parsnips, sautéed chanterelles, brown butter vinaigrette

**Creekstone Farms NY Strip, 12 oz.\*** Grafton cheddar steak fries, Liberty steak sauce, mustard greens, pickled radish

**Georges Bank Haddock** wrapped in bacon, buckwheat polenta, roasted Brussels sprouts, chestnuts, peppercorns, rosemary emulsion

**Duroc Pork Chop** ham hock mustard seed jus, potato cheddar soufflé, winter greens, scrapple, beer mustard

# Sample Shaw's Tavern Proposed Menu

[www.shawstavern.com](http://www.shawstavern.com)