

1727

*SIP • SAVOR • ENJOY*

# EAGLE TAVERN

## TO SHARE

**FARMHOUSE BOARD • 19**

local cheeses · charcuterie · preserves ·  
honey · dijon mustard · baguette

**CALAMARI • 12**

house-made marinara · fresh lemon

**POTATO & CHEDDAR PIEROGI • 9**

crispy bacon · fried onions · sour cream

**SEARED YELLOWFIN TUNA • 16**

seaweed salad · wasabi aioli · ginger ·  
sprouts  
– GF

**FRIED CHEESE CURDS • 10**

lightly breaded, wisconsin cheese, dill pickle  
ranch

**BONELESS CHICKEN BITES • 8**

white meat chicken · buffalo · bbq · lemon  
pepper · dry rub jerk

**BRUSCHETTA • 8**

whipped ricotta · micro basil · balsamic  
reduction

**MUSSELS • 14**

white wine · lemon garlic butter · parsley ·  
baguette

**HAND CUT TAVERN FRIES • 6**

malt vinegar aioli

**CRAB IMPERIAL • 15**

jumbo lump crab · peppers · artisan crackers

**BAVARIAN PRETZEL • 12**

coarse salt · dusseldorf mustard · jack  
cheese sauce

**WINGS • 13**

buffalo · bbq · lemon pepper · dry rub jerk ·  
celery · carrot · bleu cheese

**FRIED CAULIFLOWER • 10**

battered · red chili glaze · celery carrot · bleu  
cheese  
– V

# SALAD

(ADD CHICKEN 6 - SHRIMP 10 - SALMON 12 - STEAK 12)

## HOUSE • 8

local greens · raw vegetables · croutons ·  
tarragon vinaigrette  
– V

## MIXED GREENS & SHAVED CABBAGE

• 12  
crispy noodles, roasted peanuts, carrots,  
cucumber, red onion, ginger soy vinaigrette  
– V

## COBB • 12

bacon · cucumber · tomato · avocado bleu  
cheese crumbles · hard cooked egg · house  
vinaigrette  
– GF

## CAPRESE • 12

tomato, fresh mozzarella, basil, balsamic  
reduction  
– GF

## CAESAR • 10

hearts of romaine · croutons · parmigiano  
reggiano

# SOUP

## SNAPPER SOUP • 6/9

sherry · hard-cooked egg · parsley · lemon  
zest

## KENNETT MUSHROOM • 5/8

shallot · cream · nutmeg

## LOBSTER BISQUE • 6/9

tomato · cognac · cream

## ONION SOUP GRATINEE • 9

caramelized onion · broiled gruyere

# SMALL PLATES

## EAGLE SHRIMP • 15

jumbo shrimp · bacon · mixed greens ·  
tavern sauce

## BLISTERED SHISHITO PEPPERS • 7

marcona almond · roasted red pepper aioli ·  
sea salt  
– V

## MUSHROOM TOAST • 9

brioche · sherry · cream · veal demi glaze ·  
truffle oil

## SRIRACHA DEVILED EGGS • 6

smoked paprika · chive  
– V/GF

## SHRIMP COCKTAIL • 15

jumbo chilled shrimp · cocktail sauce · fresh  
lemon · sprouts

# MAIN

## **TAVERN BURGER • 15**

9oz house-ground burger · sharp cheddar · lettuce · tomato · caramelized onions · whole grain mustard aioli · brioche bun · Tavern fries

## **REUBEN • 14**

corned beef · sauerkraut · gruyere · thousand island · grilled rye · chips

## **TURKEY PANINI • 11**

smoked turkey · brie · arugula · apple butter multigrain bread · chips

– add bacon \$2

## **OPENFACE BEEF SANDWICH • 10**

shaved · beef · on · white bread · with · gravy  
Served with Tavern fries

## **FISH & CHIPS • 17**

icelandic cod · Tavern fries · old bay · tartar sauce · coleslaw

## **EAGLE SHRIMP PLATTER • 17**

jumbo shrimp wrapped in bacon · Tavern fries · coleslaw · Tavern sauce

## **IMPOSSIBLE BURGER • 14**

plant-based burger · lettuce · tomato · caramelized onions · sesame seed bun · Tavern fries  
– V

## **CLUB • 12**

smoked turkey & ham · bacon · mayonnaise · lettuce · tomato · white bread · chips

## **VEGGIE PANINI • 10**

fried eggplant · provolone · roasted red pepper arugula · basil · pesto · multigrain bread.chips

## **OPENFACE TURKEY SANDWICH • 10**

sliced · turkey · breast · over white · bread · with · cranberry · and · gravy

## **CHICKEN SALAD • 9**

bibb lettuce · pickled beets · hard cooked egg · tatar

– add fried oysters \$5

## **HALF SANDWICH & SOUP • 12**

lettuce · tomato · mayo · Choice of: chicken salad, tuna salad, turkey, ham, BLT · Choice of bread

# DAILY FEATURES

## **MONDAY | TWIN TAILS • MP**

2 4OZ lobster tails . baked potato . haricots  
verts . drawn butter

## **TUESDAY | HOMESTYLE CLASSIC • MP**

Chef's choice

## **WEDNESDAY | PRIME RIB • 24/32**

baked potato . haricots verts . horseradish  
sauce

## **THURSDAY | BURGER & BEER • 15**

## **FRIDAY | BABY BACK RIBS • 16/28**

Tavern fries . baked beans . cornbread .  
coleslaw . house bbq sauce

## **SATURDAY | PRIME RIB • 24/32**

baked potato . haricots verts . horseradish  
sauce

## **SUNDAY | HOMESTYLE CLASSIC • MP**

Chef's choice

HERE AT THE EAGLE TAVERN, OUR GOAL IS TO BRING YOU AN  
INCREDIBLE DINING EXPERIENCE IN A HISTORIC TAVERN  
ATMOSPHERE. OLD TAVERN TRADITIONS WITH NEW AGE CUISINE  
AND COCKTAILS, WHETHER IT BE IN OUR TAVERN BAR AREA OR  
CASUAL DINING ROOM. YOU CAN ALSO ENJOY OUR OUTSIDE DECK  
AND PRIVATE EVENT ROOM IN OUR SECOND LEVEL TAP ROOM. WE'VE  
BEEN SERVING THE SURROUNDING COMMUNITY FOR ALMOST 300  
YEARS WITH FRIENDLY CONVERSATION AND YOUR LIFE LANDMARK  
MOMENTS, WE STRIVE TO HAVE EVERY GUEST FEEL WELCOMED AND  
COMFORTABLE WITH EVERY VISIT TO THE EAGLE. WE THANK YOU  
FOR YOUR CONTINUED PATRONAGE AND INVITE YOU TO COME SIP -  
SAVOR - ENJOY YOUR NEXT EAGLE TAVERN EXPERIENCE.