

1727

SIP • SAVOR • ENJOY

EAGLE TAVERN

TO SHARE

FARMHOUSE BOARD • 19

Selection of local cheeses and Charcuterie, seasonal accompaniments, baguette

SIRACHA DEVEILED EGGS • 7

Smoked paprika, chive

CALAMARI • 12

House-made marinara, fresh lemon, parsley

BLISTERED SHISHITO PEPPERS • 7

Marcona almond & roasted red pepper aioli, sea salt

POTATO & CHEDDAR PIEROGI • 9

Crispy bacon, fried onions, sour cream, chive

SEARED YELLOWFIN TUNA • 16

Wasabi aioli, pickled ginger, seaweed salad

EAGLE SHRIMP • 15

Jumbo shrimp wrapped in bacon, mixed greens, tavern sauce

SHRIMP COCKTAIL • 15

Jumbo chilled shrimp, cocktail sauce, lemon, sprouts

FRIED CHEESE CURDS • 10

Lightly breaded, Wisconsin cheese, dill pickle ranch

MUSHROOM TOAST • 9

Brioche, sherry, veal demi glaze, cream, truffle oil, chive

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, OR dry rub jerk. Carrots, celery, bleu cheese

FRIED CAULIFLOWER • 10

Battered, red chili glaze, celery, carrot, bleu cheese

BRUSCHETTA • 8

Whipped ricotta, basil, balsamic reduction

BONELESS CHICKEN BITES • 8

White meat chicken, choice of sauce: buffalo, bbq, lemon pepper, or dry rub jerk

SOUP & SALAD

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

HOUSE • 8

Local greens, raw vegetables, croutons, tarragon vinaigrette

MIXED GREENS & SHAVED CABBAGE

• 12

Crispy noodles, roasted peanuts, carrots, cucumber, red onion, ginger soy vinaigrette

CAESAR • 10

Hearts of romaine, croutons, parmigiana reggiano

CAPRESE • 12

Tomato, fresh mozzarella, basil, balsamic reduction

ONION SOUP GRATINEE • 9

Caramelized onion, broiled gruyere

WEDGE • 12

Bacon, bleu cheese, sundried tomato, buttermilk bleu cheese dressing, chives

SNAPPER SOUP • 6/9

Sherry, hard cooked egg, parsley, lemon zest

LOBSTER BISQUE • 6/9

Tomato, cognac, cream

KENNETT MUSHROOM • 5/8

Shallot, cream, nutmeg

LITE FARE

TAVERN BURGER • 15

9oz house-ground burger, sharp cheddar, lettuce, tomato, caramelized onions, whole grain mustard aioli, brioche bun with tavern fries

FRENCH DIP • 15

Shaved prime rib, gruyere, au jus, horseradish, toasted roll, tavern fries

IMPOSSIBLE BURGER • 14

Plant-based burger, lettuce, tomato, caramelized onions with tavern fries

GRILLED CHICKEN SANDWICH • 14

Blackened grilled chicken, sharp cheddar, lettuce, bleu cheese mayonnaise, sesame seed bun, tavern fries

MAIN

TAVERN STEAK • 21

8oz flat iron steak, herb compound butter, sautéed green beans, fingerling potato

FILET MIGNON • 38

8oz center cut filet, bordelaise sauce, summer squash & carrot medley, fingerling potatoes

COTTAGE PIE • 16

Seasoned ground beef, peas, and carrots, herb gravy, whipped potato crust, chive

CHICKEN MARSALA • 19

Broccolini, marsala wine sauce, mushrooms, fingerling potatoes

CHICKEN PARMESAN • 20

spaghetti, garlic, chili flake, EVOO, pecorino romano, parsley

BLACKENED SALMON • 22

Bearnaise butter, summer squash & carrot medley, sweet potato & carrot puree

ROASTED TURKEY • 19

Mashed potato, haricots verts, stuffing, gravy, cranberry, parsley

PASTA DU JOR • 18

chef's choice

DAY BOAT SCALLOPS • 24

summer squash & carrot medley, parsnip puree, chermoula sauce

FISH AND CHIPS • 18

House beer-battered, Icelandic cod, old bay, tartar, coleslaw, parsley, fresh lemon

CRAB CAKE • 32

Tartar, summer squash & carrot medley, fingerling potatoes

PORK TENDERLOIN • 24

Spice rub, sweet corn succotash, sweet potato & carrot puree, peach vinegar BBQ sauce

DESSERT

PEACH COBBLER ALA MODE • 9

HOT FUDGE SUNDAE • 9

Malt, peanuts, maraschino cherry, whipped cream

KEY LIME PIE • 8

Graham cracker crust, whipped cream

SOUR CREAM CHEESECAKE • 8

Graham cracker crust, raspberry coulis

CREME BRULEE • 8

Vanilla bean, burnt sugar, fresh raspberries

DARK CHOCOLATE MOUSSE • 8

Fresh raspberries, whipped cream

DAILY FEATURES

MONDAY | TWIN TAILS • MP

Two 4oz lobster tails, baked potato, seasonal vegetable, drawn butter

TUESDAY | HOMESTYLE CLASSIC • MP

Chef's choice

WEDNESDAY | PRIME RIB • 24/32

Baked potato, haricots verts, horseradish sauce

THURSDAY | BURGER & BEER • 15

9oz house-ground burger, one pint of craft beer

FRIDAY | BABY BACK RIBS • 19/28

Tavern fries, baked beans

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.