

appetizers

New Orleans BBQ Shrimp . 15

creole butter sauce, petite rosemary biscuits

Escargot . 14

pastry shell, garlic, parsley, shallot, hazelnut butter

Crab & Pimento Cheese Dip . 15

scallions, pecan, crustini

Farmhouse Board . 19

local cheese & charcuterie, candied walnuts, tupelo honey,
preserves, dried fruit

Fried Cauliflower . 12

sweet chili glaze, everything spice

Oysters . 15

half shell, cocktail or mignonette sauce

Crispy Brussel Sprouts . 12

port soaked fig, bacon, gorgonzola, balsamic



soup

crab bisque . 8

kennet sq mushroom . 8

snapper . 8

Eagle Tavern

Est. 1727

**Happy
Valentines Day!**

salad

Arugula . 12

roasted beets, goat cheese, pecans, raisins
balsamic vinaigrette

Caesar . 12

romaine, shaved reggiano, croutons
house made caesar dressing

Market . 10

spring greens, spinach, arugula,
heirloom grape tomato, cucumber, red onion, artichoke,
croutons, creamy tarragon dressing

entrees

Filet Mignon . 36

mushrooms, bordelaise sauce, buttermilk garlic mashed
potato, roasted asparagus

Prime Rib . 32

12 oz, au jus, horseradish sauce, bean medeley, fingerling
potato

Tavern Mixed Grill . 36

petite filet, lamb chop, & bacon wrapped pork tenderloin,
brioted tomato provencal, fingerling potato

Crab Cakes . 32

jumbo lump crab, mustard aioli, roasted carrots & asparagus,
fingerling potato

Spinach Tagiatelle . 21

roasted vegetables, oven dried tomato, arugula, pistachio pesto

Pan Seared Branzino . 29

lump crab, pecan caper brown butter sauce, roasted carrot
risotto, bean medeley

Roasted Chicken . 26

semi boneless half chicken, cremini mushroom, herb gravy,
roasted carrot risotto, asparagus

Braised Short Rib . 30

cabernet jus, soft polenta, roasted brussel sprouts, pancetta

Pan Seared Scallops . 32

asparagus puree, truffle oil, shaved reggiano, asparagus tips,
roasted carrot risotto