

TAVERN AT CHAPMAN COTTAGE

~ STARTERS & SMALL PLATES ~

CLAM CHOWDER * 12

fresh clams, cream, potatoes, mirepoix, bacon, herb buttered crostini

CHILLED TOMATO GAZPACHO SOUP * 10

with garlic croutons

CANDIED BACON * 8

smoky bacon, caramelized sugar coating

THE TAVERNS OWN HONEY ROASTED NUTS * 9

cashews, pecans, peanuts

PEACH, GOAT CHEESE AND ARUGULA SALAD * 14

honey vinaigrette

SPICY WATERMELON-PINEAPPLE SALAD * 11

honey lime vinaigrette, mint, cilantro, red onion topped with feta cheese and a sprinkle of Tajín

MEDITERRANEAN SHRIMP BAKE * 17

heirloom tomatoes, red & yellow peppers, garlic, evoo, basil, lemon juice, warm sour dough baguette

USDA CHOICE CHAR-GRILLED HANGER STEAK * 18

over grilled sweet corn, chimichurri sauce

CRAB & PARMESAN DIP * 17

lump crab meat, cream cheese, parmesan, garlic, lemon, buttered crumbs, scallions, baguette

THAI CHICKEN WINGS * 16

crisp fried chicken wings, ginger-lemon grass-honey- sweet chili sauce glaze, cilantro

CHIVE MASH POTATO PIZZA 14

flatbread topped with mash potato, applewood smoked bacon, Colby jack cheese scallion, drizzle with crème fraiche

~ LARGER PLATES ~

CHAPMAN'S LOBSTER BRIOCHE 38

Maine lobster meat, tarragon mayonnaise, grilled brioche roll, iceberg, and choice of French fries or Cole slaw

COTTAGE BURGER 18

all-natural Pineland Farms ground beef, candied bacon, port salute cheese, brioche roll, crispy onions, barbeque sauce and choice of French fries or Cole slaw
vegan black bean burger available

SEARED SALMON, SOBA NOODLES * 31

asparagus, spinach, avocado, red & yellow peppers, scallions, ginger, cilantro, honey, tamari, sesame seeds
salmon cooked to medium, please request otherwise.

OCHO RIOS STREET SIDE JERK * 27

Statler chicken breast with drumette attached, jerk marinade, char-grilled corn chef's whipped potato

BUTTERMILK CAJUN FRIED HADDOCK 25

haddock, breaded, fried and served with French fries, Cole slaw, caper mayo

PAN SEARED SCALLOPS * 34

native scallops, lemon-thyme beurre blanc, asparagus, roast new potatoes

FILET MIGNON * 46

char-grilled choice 8-ounce filet of beef tenderloin, bordelaise sauce asparagus, roast new potatoes

~ DESSERTS ~

9

HONEY NUT PARFAIT *

vanilla bean gelato, honey roast nuts, Chef's Three Bees Honey, whip cream

NY STYLE CHEESECAKE

strawberry sauce

CHOCOLATE LAYER CAKE *

raspberry sauce

No Substitutions Please

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk food borne illness



* Items are or may be made gluten free. Be sure to ask your server