



Shields TAVERN

Midday Bill of FARE

Firsts, Soups & Salet

Crayfish and Shrimp Stew <i>An 18th-century recipe of Tomatoes, Vegetables, Sherry, Shrimp, and Crayfish.</i>	cup \$7.95 bowl \$11.95	Tavern Sampler <i>A taste of the Empire with Glazed Chicken Wings, a Salet of Carrots and Coconut and Marinated Shrimp Skewer.</i>	\$15.95
Black Eye Pea Soup <i>A hearty soup of Beans and Vegetables: a presentation of an African-inspired dish interpreted by Afroculinarian Micheal Twitty.</i>	cup \$7.95 bowl \$11.95	Spinach and Grain Salet <i>Baby Spinach. Couscous with Corn, Cucumber, Tomato, and Red Onion with a Sherry Molasses Vinaigrette.</i>	\$7.95
Savory Beef Pastry <i>A traditional Caribbean meat pye served with Mango Chutney and Orange.</i>	\$9.95	Tavern House Salet <i>A salet of Romaine Lettuce with Red Onion, Carrot, Tomato, Cucumber, with a Sesame Honey Vinaigrette.</i>	\$6.95

Sandwiches & Mains

BBQ Pork Sandwich <i>Slow-Cooked Southern style Pulled Pork on a toasted Fine Roll served with Tavern Fries and Slaw.</i>	\$12.95	Ale-Potted Beef Pye <i>Tender Ale-simmered Beef with Vegetables served under a Pie Dough top.</i>	\$16.95
Roasted Turkey Sandwich <i>Roasted Turkey Breast with Arugula, Smoked Gouda and Sun-dried Tomato Aioli on a grilled Flatbread.</i> Add Bacon \$1.50	\$14.95	Southern Fried Fish and Chips <i>Seasonal Filet of Fish lightly fried with House made Tartare Sauce, House Potato Chips and Tavern Slaw.</i>	\$14.95
Shields' Classic Hamburger <i>Gridiron-cooked Beef served on a grilled Brioche with Pickle Spear, Tomato, Lettuce, and Red Onion.</i> Add Bacon \$1.50 Add Cheese \$1.00	\$14.95	Market House BBQ Ribs <i>Half Slab of slow roasted Pork Ribs with a Jerked BBQ Sauce served with House made Mustard Grain Potato Salet, and Low-Country Baked Beans.</i> Whole Rack \$24.95	\$18.95
Stuffed Holland Bell Pepper <i>With Couscous, Black Beans and Corn served with rich Sauce of Tomatoes. Spinach and Mushrooms.</i>	\$13.95	Chopped Salet <i>Grilled Chicken, Virginia Ham, Broccoli Florets, and Roasted Sunflower Seeds with Romain Lettuce and a Honey Wine Vinaigrette.</i>	\$13.95