



Shields TAVERN

Evening 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	Apple Salet <i>A salet of Arugula, Endive and Frisée with Apples, Goat Cheese, Bacon Lardon and Candied Pecans with a Sesame Honey Vinaigrette.</i>	\$10.95
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 served 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
Tavern Sampler <i>A taste of the Empire with Glazed Chicken, a Salet of Carrot and Coconut and Marinated Shrimp Skewer.</i>	\$15.95		

Mains

Roast Chicken <i>Half a Roasted Hen seasoned with Herbs, Cumin and Coriander served with Saffron Rice Pilaf, Red Pepper Jam, and Three Sisters' Vegetables.</i>	\$29.95	Ale-Potted Beef <i>Tender Beef simmered in an Ale-laced Sauce with roasted Carrots, Celery, Pearl Onions, and Forest Mushrooms served with roasted Parsley Buttered Potato.</i>	\$32.95
Grilled Pork Loin <i>Served with a Chutney of Bacon, Molasses and Coffee, roasted Parsley Buttered Potato and Glazed Carrots.</i>	\$32.95	Tavern Meatloaf <i>Bacon Wrapped seasoned Beef and Pork served with a Cauliflower Mash, Three Sisters' Vegetables and an Herbed Claret Reduction.</i>	\$24.95
Roasted Halibut <i>With Traditional North African Herbs, Spices and Lemon, served with a warm Tabbouleh Salet, an Orange Butter Sauce, Glazed Carrots, and Seared Tomato.</i>	\$34.95	Stuffed Holland Bell Pepper <i>With Couscous, Black Beans and Corn served with rich Sauce of Tomatoes, Spinach and Mushrooms.</i>	\$18.95