

# CHOWNING'S Tavern



## All Day Fare

### STARTERS

Brunswick Stew— <i>Made with young Fowl and fresh garden Vegetables served with corn muffin</i>	\$7.75 cup \$11.25 bowl
Roasted Corn Chowder— <i>Leeks, Golden Potatoes, Virginia Ham Dust</i>	\$7.00 cup \$9.00 bowl
White Bean and Kale Soup— <i>Sausage, Leeks and Carrots simmered in a Chicken broth</i>	\$7.00 cup \$9.00 bowl
A tasting of Soups— <i>a serving of each of our Cook's soups</i>	\$9.00
Apple Salat— <i>Baby Greens, sliced Apples, Aged Cheddar Cheese toasted Croutons, Cider Vinaigrette</i>	\$9.00
Strawberry Spinach Salat— <i>Baby Spinach, fresh Strawberries, Asiago Cheese, and Toasted Pecans drizzled with a Honey-Mustard dressing</i>	\$9.00
Welsh Rarebit— <i>An 18th century Savory of Cheddar Cheese and Mustard-spiced Beer sauce over toasted Sippets.</i> <i>Add a rasher of Virginia salty Ham</i>	\$9.00 \$2.50
Herb-Roasted Mushrooms— <i>Sherry Wine Crema, Sippets</i>	\$8.00
Baked Goat Cheese— <i>Rosemary Pesto, Roasted Garlic, Sippets</i>	\$7.00
White Bean Dip— <i>Garden Vegetables, Mint Pesto</i>	\$8.00

### FAVOURITES

The Ploughman's Favourite Flat Bread— <i>Hot Coppa Ham, Fennel Salami, Calabrese Salami, Surryano Ham, Provolone Cheese and Garden Tomato Relish</i>	\$12.00
Mildred's Garden Vegetable Flat Bread— <i>Rosemary-roasted Vegetables with herbed Serifna Cheese</i>	\$11.00
Beef Trencher— <i>Caramelized Onions, aged Cheddar Cheese and Beer spread, Horseradish Sour Cream</i>	\$12.00
Barbeque Chicken Trencher— <i>House-made Barbeque Sauce</i>	\$12.00
Fennel Roasted Shaved Pork Trencher— <i>Pepper Relish, Herbed Serifna Cheese, Roasted Red Pepper Aioli</i>	\$12.00
Vegetable Trencher— <i>White Bean Spread, Mint Pesto</i>	\$11.00

All Trenchers served with choice of Tavern Slaw,  
Sour Cream and Chive Potato Salad or Fresh Potato Chips

### PLATTERS TO SHARE

Josiah's Cheese Sampler— <i>3-year-old Cheddar, Buttermilk Blue Cheese, Pepper Bellavitano, Cocoa Cardona, Dried Fig Compote, Tomato Conserve, Honey Drizzle—Serves 2</i>	\$14.00
The Butchers Block— <i>Hot Coppa Ham, Fennel Salami, Calabrese Salami, Surryano Ham, Whole Grain Mustard, Pickled Red Onions—Serves 2</i>	\$20.00
The Waterman's Tasting— <i>Old Bay Poached Shrimp, Roasted Red Pepper Mayonnaise, Atlantic Smoked Salmon, Horseradish Sour Cream, Blue Crab Rémoulade—Serves 2</i>	\$18.00

\*Consuming raw or undercooked meats, poultry, beef, pork, lamb, seafood, shellfish or eggs increases your risk of food borne illness, especially if you have certain medical conditions.