



**Appetizers & Salads**

**The Armory Lobster and Sweet Corn Chowder**  
Cup 3.95      Crock 4.95

**Five Onion Soup with Gruyere Cheese 4.95**

**Crispy Onion Ring Tower**  
Three dipping sauces 7.95

**Tavern Fries: 4.95**  
With Parmesan Cheese and Lemon Tarragon Dip  
With Pepper Jack Cheese and Chipotle Dip

**Steamed Shrimp**  
With Chesapeake Spice dipping butter  
Quarter Pound 5.95  
Half Pound 9.95  
Full Pound 18.95

**Crab Cake**  
Lump crabmeat and house made tartar sauce 9.95  
Entrée portion, includes starch and vegetables 18.95

**Sauté Brie Salad**  
With toasted almonds and strawberry herb vinaigrette 9.95

**Caesar Salad**  
Baby romaine leaves mixed with creamy garlic dressing 5.95  
Grilled chicken 9.95  
Grilled steak, shrimp or rare seared tuna 11.95

**Mesclun Field Greens**  
Served with lemon herb vinaigrette 5.95  
Grilled chicken 9.95  
Grilled steak, shrimp or rare seared tuna 11.95

**Lobster Tarragon Salad**  
On crisp field greens tossed with lemon herb vinaigrette 13.95

**Smoked Salmon Crostini Salad**  
Rolled smoked salmon on toasted French baguette with fresh dill and caper cream cheese spread served with mesclun field greens 11.95

18% gratuity added to parties of 6 or more

Menu Prepared by Executive Chef Dennis Brake

www.tavernatthearmory.com

**Sandwiches & Burgers**

**Shaved Roast Beef and Smoked Gouda Sandwich**  
With horseradish aioli on toasted onion focaccia roll. 9.95

**Roasted Turkey Sandwich**  
On grilled cranberry nut bread and tavern fries 9.95

**Lobster Stack Sandwich**  
Lobster salad with lettuce, tomato and apple wood smoked bacon  
Served with tavern fries 13.95

**Buttermilk Dipped Fried Chicken Breast Sandwich**  
With caramelized shallot and sage aioli accompanied by an apple fennel slaw 9.95

**Black Angus Burger**  
Char broiled with choice of cheese and tavern fries 8.95

**Tavern Surf and Turf Burger**  
Black Angus burger with lobster, Havarti Cheese, tarragon aioli and tavern fries 10.95

**Entrées**

**Chicken Pot Pie**  
Tender chicken, vegetables and gourmet mushrooms served in rich chicken gravy, topped with flaky puff pastry 9.95

**Grilled Breast of Chicken**  
With grilled peach and bourbon barbeque sauce served over apple fennel slaw 8.95

**Pan Seared Salmon**  
Citrus and spearmint butter sauce 9.95

**Traditional Fish & Chips**  
Beer battered white fish with homemade tartar sauce and malted vinegar 8.95

**New England Style Baked White Fish**  
Topped with crumbled crackers and served with seasonal vegetables 10.95

**Tavern Omelette**  
Lobster meat, brie cheese & asparagus topped with an oven roasted tomato and fresh thyme sauce 11.95

**Spaghetti Squash Timbale**  
With wilted baby spinach served over grilled seasonal vegetables and tofu with a touch of basil pesto. 8.95

**Tavern Lunch Specials 9.95**

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|------------------|----------------------------------------------------------------------------|
| <b>Monday</b>    | Warm shaved pork and havarti cheese sandwich on grilled pecan raisin bread |
| <b>Tuesday</b>   | Stuffed breast of turkey with whipped potatoes                             |
| <b>Wednesday</b> | Tavern meatloaf with whipped potatoes & mushroom sauce                     |
| <b>Thursday</b>  | Yankee pot roast with root vegetables                                      |
| <b>Friday</b>    | New England seafood cioppino                                               |