

CHELSEA TAVERN

To Start

Cheese Plate, Three Artisanal Cheeses,
Olive Medley, Honey Glazed Raisins, Fig Jam, Crostini 16.5 **V**

Nachos, Colby Jack Cheese, Black Bean Salsa,
Lime Sour Cream, Beer Cheese Sauce, Pickled Jalapeños 10 **V**
Add BBQ Pulled Pork or Chicken 4

Figgy Apple Toast, Fig Jam, Granny Smith Apples, Goat Cheese,
Candied Pecans, Buttered Brioche, Balsamic Red Wine Reduction 8 **V**

Loaded Brussels, Crispy Brussels Sprouts, Applewood Bacon,
Scallions, Beer & Cheddar Cheese Sauce 9

Tuscan White Bean Hummus, Smoked Paprika, Truffle Oil,
Olive Tapenade, Pita & Crostini 9 **GFO / V**

Tavern Pretzel Crullers, Garlic Herb Butter,
Beer-Cheddar Cheese Sauce 8 **V**

Crispy Artichokes, Cornmeal Breaded, Baby Arugula,
Lemon Herb Vinaigrette, Shaved Parmesan 8 **V**

Tavern Chicken Wings, All wings served with
Creamy Bleu Cheese Dressing, Celery & Carrots
Choice of Honey Chipotle, Buffalo, BBQ Sauce or Naked 11

Warm Maryland Blue Crab Dip, Pita & Crostini 12.5 **GFO**

Sandwiches

*All but Turkey Panini served with
House Cut Trio Fries & Chili Horseradish Aioli*

Sub Chelsea Garden Salad 4 Sub Beet Salad 4 Sub Caesar Salad 3

Chelsea Cheeseburger, 8oz. Hereford Beef Patty,
Beer-Braised Onions, White Cheddar, Brioche Bun 13 Add Bacon 1.5

Pastrami Reuben, House-Smoked Pastrami, Provolone,
Coleslaw, Thousand Island Dressing, Grilled Marble Rye 13

Turkey Panini, Brie Cheese, Baby Arugula, Granny Smith Apples,
Maple Aioli, Pressed Sourdough, side Cran-Apple Salad 13

Veggie Burger, Black Bean Patty, Portobello Mushroom,
Brie Cheese, Baby Arugula, Basil Aioli, Brioche Bun 12 **V**

Pulled Pork, House-Smoked BBQ Pork, Coleslaw,
Cheddar Cheese, Chelsea-Made Pretzel Roll 13

Crispy Buffalo Chicken, Chicken Breast, Buffalo Sauce,
Bleu Cheese Dressing, Crispy Cherry Peppers, Brioche Bun 14

The Delaware Destroyer, 8oz. Hereford Beef Patty, RAPA Scrapple,
Pepper-Jack, Lettuce, Red Onion, Smoked Tomato Aioli, Brioche Bun 14

Gluten Free Rolls Available For An Additional \$1.5

Entrées

Grilled Sirloin, 10oz. Grilled Sirloin Steak, Yukon Mashed Potatoes,
Baby Arugula, Pickled Red Onion, Chimichurri Sauce 24 **GF**

Pan Roasted Berkshire Pork Tenderloin, Roasted Fingerling Potatoes,
Pearl Onions, Sautéed Spinach, Fig Demi-Glace 23

Sesame Seared Ahi Tuna, Wasabi Mashed Potatoes,
Pickled Radish-Carrot Slaw, Teriyaki Sauce 23 **GF**

Cowboy Steak, (requires minimum 20 minute cook time)
Grilled 18oz. Bone-In Rib Eye, Garlic Herb Butter
Yukon Mashed Potatoes, Grilled Asparagus 34 **GF**

Grilled Chilean Salmon, Herb Roasted Fingerling Potatoes, Pearl Onions,
Grilled Asparagus, Tomato Chutney, Lemon Herb Vinaigrette 24 **GF**

Wild Mushroom Risotto, Roasted Seasonal Mushrooms,
Pearl Onions, Goat Cheese, Balsamic Red Wine Reduction 19 **V**
Add 10oz Sirloin Steak \$13 Add Shrimp \$8 Add Salmon \$10 Add Chicken \$6

Soup & Salad

White Chicken Chili

Colby Jack Cheese, Scallion 6/8.5

Mushroom Bisque

Truffle Oil, Ciabatta Croutons 5/7.5 **V**

Caesar, Romaine, House-Made Caesar Dressing,
Garlic Croutons, Parmesan 6 / 9 **GFO**

BLT, Applewood Bacon, Chopped Iceberg,
Grape Tomatoes, Red Onion, Crispy Cherry Peppers,
Creamy Bleu Cheese Dressing 7 / 10 **GFO**

Chelsea Garden, Mixed Greens, Cucumber,
Grape Tomatoes, Red Onion, Carrot, Radish,
Dijon Vinaigrette 7 / 10 **GF / V**

Roasted Beet, Mixed Greens, Red Beets,
Red Onion, Candied Pecans, Goat Cheese,
Sherry Vinaigrette 7 / 10 **GF / V**

Southwest, Romaine, Black Bean Salsa,
Grape Tomatoes, Colby Jack Cheese,
Tortilla Strips, Ranch Dressing 7 / 10 **GFO / V**

Cran-Apple, Mixed Greens, Granny Smith Apples,
Dried Cranberries, Goat Cheese Crumbles,
Spiced Granola, Honey Yogurt Dressing 7.5 / 10.5 **V**

Add 10oz Sirloin Steak \$13 Add Shrimp \$8
Add Salmon \$10 Add Chicken \$6

Pizza

Margherita, Plum Tomato Sauce, Mozzarella,
Fresh Basil 11 **V** Add Pepperoni 2

The CHELSEA, Shallot Garlic Oil,
Roasted Tomatoes, Baby Spinach,
Herbed Ricotta, Mozzarella 13.5 **V**

Meat Lovers Pie, Bacon, Pepperoni,
Italian Sausage, Plum Tomato Sauce,
Mozzarella, Fresh Basil 15

Mediterranean, Roasted Tomatoes,
Goat Cheese, Baby Spinach, Artichokes, Olives,
Shallot Garlic Oil & Balsamic Drizzle 15 **V**

Kennett Mushroom, Shallot Garlic Oil
Roasted Local Mushrooms, Roasted Tomatoes,
Goat & Mozzarella Cheeses 15 **V**

Vegan Cheese Available For An Additional \$3

Beverages

Pellegrino Sparkling 1 liter 8

Dasani Water 1 liter 6

Coke, Diet Coke,
Sprite, Ginger Ale 2

Abita Brewing Root Beer 3

Lemonade, Cranberry,
Orange or Apple Juice 2.5

Pike Creek Roasterie Coffee 3

Swiss Water Filtered Decaf 3

Mighty Leaf Hot Teas 3.5

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

Restrooms are located on the lower level. Stairs are located by hostess stand.

20% gratuity is added to groups 6 or larger. GF = Gluten Free / GFO = Gluten Free Option / V = Vegetarian