

# MARTINSVILLE TAVERN

## GREENS \$11.95

Add Chicken \$12   Shrimp \$15   Salmon \$16

### ● THE TAVERN SALAD

Arugula, Walnuts, Strawberries,  
Cranberry Goat Cheese & Raspberry Vinaigrette

### ● QUINOA MONTERO

Arugula, Sweet Potato, Hard Boiled Egg, Avocado, Red Onion,  
Pumpkin Seeds & Citrus Dijon Vinaigrette

### ICEBERG WEDGE

Crumbled Blue Cheese, Crispy Bacon, Cherry Tomatoes & Red Onion,  
with Blue Cheese Dressing

### GREEK CHOPPED SALAD

Chopped Romaine & Iceberg, with Hot House Cucumbers, Red Onion, Olives, Peppers,  
Cherry Tomatoes, Crumbled Feta Cheese & Red Wine Vinaigrette

### ● RED BEET SALAD

Fresh Baby Spinach, Orange Wedges, Grapefruit, Toasted Almonds, Roasted Goat Cheese  
& Blood Orange Vinaigrette

### CLASSIC CAESAR SALAD

Garlic & Herb Croutons, Shaved Parmesan & Our Own Dressing

## STARTERS

### BEEF MEATBALLS (2 PCS) ... 11.95

Dollop of Ricotta Cheese & Sprinkled Parmesan

\* **Family Style Sharing (4pcs) \$18.95** \*

### EGGPLANT ROLLANTINI ... 11.95

Spinach & Ricotta, with Tomato Sauce

\* **Family Sharing Size \$18.95** \*

### GUAC & CHIPS ... 11.95

Cilantro, Onion & Jalapeño Essence, Served with Chips

\* **Family Sharing Size \$16.95** \*

### ARTICHOKE & SPINACH DIP ... 12.95

Served with Pita Wedges

### SAUTÉED BROCCOLI RABE ... 12.95

Sweet Italian Sausage, Diced Tomatoes

& Hot Cherry Peppers

### TAVERN BURRATA ... 15.95

Tomato Jam, Grilled Peaches & Basil Olive Oil on a Crostini

### SIGNATURE FRIED CALAMARI ... 15.95

Chopped Tomatoes, Scallions & Julienne Romaine,  
with Sweet & Spicy Chili Sauce

### CRAB CAKE ... 15.95

Corn Relish, Cilantro, Pickled Red Onions & Sriracha Aioli

### SPICY SUSHI PIZZA ... 15.95

Sushi Grade Tuna & Guacamole, Served on a Crispy Rice Patty,  
with Sriracha Aioli & Soy Ginger Reduction

### SALMON SASHIMI ... 14.95

Diced Scallions, Cucumber, Radish, Lime, Soy Sauce  
& Extra Virgin Olive Oil

### P.E.I. MUSSELS ... 15.95

Spicy Coconut Broth or Spicy Marinara

### CLASSIC FRIED CALAMARI ... 15.95

Side of Spicy Marinara

## PASTA

### PENNE BOLOGNESE ... 23

Beef Ragù, Tomato Sauce & a Dollop of Ricotta

### TAVERN ORECCHIETTE ... 24

Broccoli Rabe, Italian Sausage, Cherry Tomatoes, Garlic & Oil

### HURLEY'S LINGUINI WITH CLAMS ... 27

Simmered Little Neck Clams with Bacon, Cherry Tomatoes, Red Chili Flakes,  
Garlic Olive Oil & White Clam Broth

### LINGUINI AZZURRO ... 25

Cauliflower, Sautéed Spinach, Shaved Parmesan & Toasted Breadcrumbs, in Garlic & Oil

### ● FRESH PAPPARDELLE BURRATA ... 29

Sundried Tomatoes & Roasted Pine Nuts, in Fresh Chopped Tomato Sauce,  
Topped with Burrata Cheese & a Touch of Pesto

### SHORT RIB RAVIOLI ... 30

Green Peas, Shaved Pecorino Cheese & Cognac Cream Sauce

## FISH MARKET

### ● BROILED SHRIMP ... 30

Panko Crusted, Walnuts, Craisins, Napa Cabbage, Spicy Apple Slaw  
& Citrus White Wine Emulsion

### ● MACADAMIA CRUSTED BANK COD ... 30

Bourbon Butternut Squash Puree, Roasted Red Beets, Chive Aioli  
& a Touch of Cognac Cream Sauce

### ● SEARED SALMON ... 31

Guacamole, Quinoa & a Touch of Mango Salsa

### RISOTTO AL PESCATORE ... 36

Clams, Shrimp, Mussels, Calamari, Half Lobster Tail  
& Light Garlic Plum Tomato Sauce

### FIRE ROASTED BRANZINO ... 36

Arugula, Grape Tomatoes, Red Onion & Olives,  
Drizzled with Extra Virgin Olive Oil

### ● SPICY TUNA POKE BOWL ... 27

Jasmine Rice, Fresh Seaweed, Napa Cabbage, Mango, Cucumber, Avocado,  
Radish, Croutons, Peanuts, Sesame Miso Dressing & Spicy Aioli

\* **Served Cold** \*

## BUTCHER BLOCK

### CHICKEN MILANESE ... 25

Thinly Pounded Breaded Chicken Breast, Topped with Arugula, Grape Tomatoes, Red Onion,  
Fresh Mozzarella & Balsamic Vinaigrette

### CHICKEN FRANCESE ... 25

Diced Tomatoes, Green Peas, Spinach, Whipped Potatoes & Lemon White Wine Sauce

### CHICKEN PARMESAN ... 25

Over Linguini with Marinara

### PAN SEARED DUCK BREAST ... 32

Sweet Potato Puree Sautéed Spinach & Grand Marnier Sauce

### BUTCHER'S HANGER STEAK ... 36

Chef's Marinade, Roasted Rosemary Potatoes, Sautéed Spinach & Chimichurri Sauce

### BRAISED BEEF SHORT RIBS ... 35

Spicy Roasted Brussel Sprouts, Creamy Whipped Potato & Rosemary Natural Au Jus

### FRENCH PORK CHOP ... 32

14 oz Over Roasted Brussels Sprouts & Grilled Peaches,  
Topped with Gorgonzola Cheese & Roasted Pineapple Habanero Sauce

## SIDES \$8.95

### GRILLED ASPARAGUS

Grated Parmesan & Breadcrumbs

### SAUTÉED SPINACH

Garlic & Oil

## BEVERAGES

### SODAS & ICED TEA ... 3

### JUICE ... 5

### BOTTLED STILL WATER...7

### BOTTLED SPARKLING WATER...7

### ● ROASTED CAULIFLOWER

Almonds, Chili Flakes & Lemon Garlic Olive Oil

### TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

● = Contains Nuts

 = Gluten Free

*Chef: J.C. Montero*

20% gratuity added for parties of 10 or more guests

Party room available from 20 to 100 people

Make your next event Simple & Delicious "Lettuce" cater for you!

Please advise your server of any food allergies

Please be advised we use many varieties of nuts

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions