

MARTINSVILLE TAVERN

GREENS \$11.95

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

● **Gf** THE TAVERN SALAD

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

Gf ● RED BEET SALAD

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

Gf ICEBERG WEDGE

Crumbled Blue Cheese, Crispy Bacon, Cherry Tomato, & Red Onions

Gf GREEK CHOPPED SALAD

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

Gf ● QUINOA MONTERO

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

CLASSIC CAESAR SALAD

Shaved Parmesan, Our Own Dressing

STARTERS

BEEF MEATBALLS (2PCS) ... 10.95

Dollop of Ricotta Cheese & Sprinkled Parmesan
* Family Style Sharing (4pcs) \$17.95 *

EGGPLANT ROLLATINI ... 10.95

Spinach & Ricotta, Tomato Sauce
* Family Sharing Size \$17.95 *

Gf GUAC & CHIPS ... 11.95

Cilantro, Onion, Jalapeño Essence,
Served With Chips
* Family Sharing Size \$15.95 *

ARTICHOKE & SPINACH DIP ... 11.95

Pita Wedges

Gf SAUTÉED BROCCOLI RABE ... 11.95

Sweet Italian Sausage & Hot Cherry Peppers

SIGNATURE FRIED CALAMARI ... 14.95

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

CLASSIC FRIED CALAMARI ... \$14.95

Side Of Spicy Marinara

TAVERN BURRATA ... 15.95

Cherry Tomatoes, Arugula, Crostini, & Basil Olive Oil

SPICY SUSHI PIZZA ... 14.95

Sushi Grade Tuna & Avocado, Served on Crispy
Rice Patty, Sriracha Aioli
& Soy Ginger Reduction

Gf SALMON SASHIMI ... 13.95

Cucumber, Radish, Lime, Soy,
Extra Virgin Olive Oil

Gf P.E.I. MUSSELS ... 14.95

Spicy Coconut Broth or Spicy Marinara

Gf CRAB CAKE ... 15.95

Corn Relish, Cilantro, Pickled Red Onions, & Sriracha Aioli

PASTA

PENNE BOLOGNESE ... 22

Beef Ragu, Tomato Sauce, Dollop of Ricotta

TAVERN ORECCHIETTE ... 23

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

HURLEY'S LINGUINE WHITE CLAM SAUCE ... 26

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

LINGUINE AZZURRO ... 22

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

● FRESH PAPPARDELLE BURRATA ... 28

Sundried Tomatoes, Roasted Pines Nuts, Topped With Burrata Cheese & Touch of Pesto, Fresh
Tomato Sauce

SHORT RIB RAVIOLI ... 30

Green Peas, Shaved Pecorino Cheese, & Cognac Cream Sauce

FISH MARKET

● BROILED SHRIMP ... 29

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

● **Gf** MACADAMIA ENCRUSTED BANK COD ... 29

Honey Cauliflower Puree, Broccoli Rabe, & Citrus Beurre Blanc Sauce

Gf ● SEARED SALMON ... 30

Guacamole, Quinoa, & a Touch of Mango Salsa

Gf RISOTTO AL PESCATORE ... 35

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

Gf FIRE ROASTED BRANZINO ... 35

Arugula, Grape Tomatoes, Red Onion & Olives, Drizzled E.V.O.O.

SPICY TUNA POKE BOWL ... 26

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

BUTCHER BLOCK

CHICKEN MILANESE ... 19

Thinly Pounded Breaded Chicken Breast, Topped With Arugula, Grape
Tomatoes & Red Onion. Sliced Mozzarella & Balsamic Vinaigrette

CHICKEN FRANCESE ... 24

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

CHICKEN PARMESAN ... 24

Over Linguine, Marinara

Gf ● ROASTED AIRLINE CHICKEN ... 26

Succotash Veggies, Candied Slab Bacon Pieces, Orange Rosemary Balsamic Sauce

BUTCHER'S HANGER STEAK ... 35

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

Gf BRAISED BEEF SHORT RIBS ... 33

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

Gf ● FRENCH PORK CHOP ... 32

14 Oz Over Roasted Brussels Sprouts, Grilled Plums,
Topped With Gorgonzola Cheese
& Roasted Pineapple Habanero Sauce

SIDES \$7.95

GRILLED ASPARAGUS

Parmesan & Breadcrumbs

Gf SAUTÉED SPINACH

Garlic & Oil

TAVERN GARLIC BREAD

Roasted Garlic & Italian Hot Pepper

● **Gf** HONEY ROASTED CAULIFLOWER PUREE

Chili Flakes, Almonds, Lemon Garlic Olive Oil

SPICY ROASTED BRUSSEL SPROUTS & PANCETTA

Gf CREAMY WHIPPED POTATOES

Gf ROASTED ROSEMARY WEDGE POTATOES

BEVERAGES

SODA, ICED TEA, JUICE ... 3

BOTTLED STILL WATER...7

BOTTLED SPARKLING WATER...7

Chef: J.C. Montero

Please advise your server of any food allergies
Please be advised we use many varieties of nuts

● = Contains Nuts
Gf = Gluten Free

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!

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