

DEVILED EGGS WITH BLUE CRAB @ zesty stuffed eggs topped with crab, aioli garnish | 14

#### ZUCCHINI FRITTO V

lightly breaded zucchini, golden fried, dusted with parmesan, garnished with garlic aioli & tomato sauce for dipping | 12

#### KING'S WINGS

eight wings of your choice: classic honey sriracha or Jamaican bbq, blue cheese, celery, carrots | 15

#### ENGLISH ONION SOUP

leeks & onions simmered in chicken & beef stock, crouton, cheddar & mozzarella gratin | 10

#### SOHO NACHOS

tortillas, braised short rib ragout, roasted jalapeños, charred onions, queso sauce, salsa, sour cream | 14

#### FRIED CALAMARI

golden fried, spicy aioli, marinara sauce | 13 (cherry hot peppers +2)

### SHARED DIPS & SNAGKS

#### SMOKED BACON & CHEESE FONDUE

spicy cheese fondue dotted with bacon, served with apple, steamed broccoli, crostini | 11

#### STEAK FRIES POUTINE

with short rib braise & spicy cheddar sauce | 12

### CREAMY CRAB DIP WITH SHISHITO PEPPERS

with fresh veggies, crostini | 15

#### FRIED BRUSSEL SPROUTS WITH DATES & BACON tossed in honey cider vinaigrette | 12

SPINACH & FETA HUMMUS V

### classic lemony hummus enriched with fresh spinach & feta,

served with warmed za'atar dusted pita & veggies | 14

#### PARMESAN TRUFFLE FRIES V

chips tossed in truffle oil, parmesan garnished garlic aioli | 11

# IGHTER FARE

#### PETITE CRAB CAKE & SALAD

pan seared all lump crab cake served over fresh garden salad, honey lime dressing, ciabatta crostini | 16

#### 1/2 ROAST BEEF SANDWICH

& ENGLISH ONION SOUP

half-sized sandwich served with demi dip and horseradish sauce | 15

SKEWERED SPICY SCALLOPS & GARDEN SALAD

served with English mustard vinaigrette, ciabatta crostini | 16

### → THE EARL'S SANDWIGHES ←

served with golden fried chips & sliced pickle

#### THE CROWN BURGER

Hereford steakburger, toasted brioche bun, sharp cheddar, thick cut bacon, 1000 island, lettuce, tomato, red onion | 18

#### THE CRAB CAKE SANDWICH

all lump crab cake blended with a rich cream sauce, served on toasted brioche bun with lettuce, tomato, onion, garnished with tartar sauce & old fashioned cole slaw | 18

ENGLISH DIP ROAST BEEF SANDWICH

the classic with cheddar sauce, demi dip, horseradish | 16

#### SOUTHAMPTON FISH BURGER

batter dipped fried fish, red pepper aioli, lettuce, tomato, brioche bun, cole slaw | 16

#### CHICKEN & PEPPER JACK CHEESE STEAK

grilled & sliced chicken breast

blended with Kennett mushrooms, bell peppers & onions, topped with peppery jack cheese on torpedo roll | 15

#### AUTUMN BUTTERNUT SQUASH SALAD V

roasted butternut squash, diced apple, toasted almonds, red onion, dried cranberry, fresh greens, apple cider vinaigrette | 12

#### SPICY CAESAR

romaine hearts, classic citrus Caesar dressing spiked with heat, toasted peppercorn breadcrumbs, fresh grated parmesan | 10

#### VICTORY GARDEN SALAD V

greens, sweet peas, spinach, Lancashire cheese, cous cous, tomato, cucumber, English mustard vinaigrette | 12

#### BABY ICEBERG WEDGE WITH BLUE CHEESE

flower-cut iceberg filled with blue cheese crumbles, bacon, eggs, tomato, pickled red onion, blue cheese dressing & red wine vinaigrette | 10

#### ST. BART'S SALAD V

fresh greens, seasonal berries, candied walnuts, mango salsa, mandarin oranges, tomatoes, honey lime dressing | 13

enhancements: grilled chicken +5 | spicy shrimp +7 blackened salmon +8 | sliced steak +9 | sea scallops +10



#### CAVATELLI WITH BRAISED PORK & SHISHITO PEPPERS

pasta "hallows", red wine braised pork, minced shishito peppers, cherry tomatoes & basil, a touch of cream | 15

#### RAMEN NOODLE BOWL V

wok fried bok choy, spinach, peppers, onions, mushrooms, bathed in spicy red miso broth, noodles, garnished with egg | 13 add: grilled chicken +5 | spicy shrimp +7 | sliced steak +9

#### LONDON TIKKA MASALA

chicken breast morsels, roasted cauliflower florets & basmati rice tossed in classic masala tomato cream sauce, naan bread | 15 vegan alternative: sub brussel sprouts V

#### CHICKEN FONTINA

panko breaded & fried chicken breast, melted Italian fontina, mozzarella & San Marzano tomato sauce, served with spaghetti, pesto garnish | 14



#### FISH & CHIPS

New England cod fillet, battered & fried, chips, cole slaw | 16

#### BANGERS & MASH

spicy local sausage nicely caramelized, served with golden mashed potatoes bathed in onion brown gravy, radicchio & kale sauté garnish | 16

#### WOODSTOCK PUB PIE

lamb & short rib braise, pearled onions, peas, corn & carrots in rich red wine sauce, topped with potato mashers & melted cheddar | 15

#### PAN SEARED SALMON

salmon fillet lightly spiced, served with zesty spinach orzo, lemon caper sauce | 18





all brunches include a complimentary Crown Bloody Mary

#### THE "FULL MONTY" ENGLISH BREAKFAST

A royal feast!

sunny side eggs, bangers, baby bella mushrooms, brown beans, tomato, rashers, black pudding & fried bread | 18

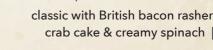
#### BANANAS FOSTER FRENCH TOAST V

brioche bread dipped in sweet batter, fried & topped with flambéed bananas, rummy maple syrup, garnished with candied walnuts & whipped cream | 18

#### THE "NEW" YORK BENEDICT

a weekend tradition founded in New York late 19th century, with crispy toasted Thomas English Muffins, soft poached eggs, rich Hollandaise sauce, served with watercress salad & your choice:

> classic with British bacon rashers | 17 crab cake & creamy spinach | 19







## → GASTLE GÖCKTAILS ←

ROYAL SIDECAR

Hine cognac, Cointeau, fresh lime, salt rim | 15

GRAPEFRUIT GIN GIMLET

Empress Indigo gin, grapefruit juice, lime juice, thyme, simple syrup | 14

HOT TODDY

Apricot brandy, fresh lemon, honey syrup, cinnamon stick | 12

EARL GREY MARTINI

Earl Grey tea-infused gin, fresh lemon, egg white, simple syrup, sugar rim | 12

WIMBLEDON CUP

Pimm's No. 1 Cup, sparkling lemonade, fresh mint, strawberry, lemon | 12

BLOOD ORANGE COSMO

Ketel One vodka, Solerno Blood Orange liqueur, blood orange purée, white cranberry juice, fresh lime | 15

MUSTIQUE MARGARITA

Tanteo Jalapeño tequila, triple sec, fresh lime, blackberry purée, Tajín chile lime | 12

NEWTON'S THEORY OF APPLETINI

Ciroc Apple vodka, Calvados, Sour Apple liqueur, cherry | 17

CHARRED CHILE APEROL SPRITZ
Aperol, prosecco, club, charred chile | 14

THE PRIME MINISTER

Monkey Shoulder scotch, Cointreau, sweet vermouth, fresh lime juice | 14

SMOKY OLD FASHIONED

Dad's Hat rye, muddled orange, sugar, smoke | 18

ESPRESSO MARTINI

Stoli Vanil vodka, Borghetti espresso liqueur, Irish cream, cacao | 12

### •—GIN & JONIGS ·

THE CLASSIC Hendrick's gin, tonic | 13

GIN DI TONICO
Luxardo Sour Cherry gin, Ramazzotti Rosato, tonic | 13

THE PARISIAN

The Botanist gin, elderflower tonic, champagne, lemon, sage | 14

### SE VODKA SODAS ← 3 S

Tito's Handmade, dash of agave, mixed with your choice | 11

FRESH BLACKBERRIES + SODA FRESH BLUEBERRIES + SODA FRESH STRAWBERRIES + SODA



### «→ WINE by the ChASS +>>

White

CHARDONNAY - Bouchard Aîné & Fils Mâcon-Villages - FR | 13

CHARDONNAY - J Vineyards - CA | 14

PINOT GRIGIO - Pranza - IT | 13

RIESLING - J Lohr Estates - CA | 13

SAUVIGNON BLANC - Whitehaven - NZ | 14

Red

CABERNET SAUVIGNON - R Collection by Raymond - CA | 14

MALBEC - Portillo - AG | 12

PINOT NOIR - Meiomi - CA | 16

PINOT NOIR - Lyric - CA | 13

RED BLEND - Shaw Organic - CA | 10

ROSÉ - Fleur de Mer - FR | 11

SHIRAZ - D'Arenberg "Stump Jump" - AU | 14

– Sparkling –

BRUT - Roederer Estate - CA | 15
PROSECCO - Ruffino Organic - IT | 13 split

### DESSERTS OFF

TOFFEE PUDDING crème anglaise & caramel | 8

LEMON OLIVE OIL CAKE crème anglaise & strawberries | 8

FLOURLESS CHOCOLATE BROWNIE vanilla ice cream | 8

NEW YORK CHEESECAKE luxardo cherry sauce | 9

FRESH BERRIES & CREAM | 8

VANILLA ICE CREAM | 6



### LIVE PIANO

Elevate your weekend with live piano tunes Fridays & Saturdays 6pm - 9pm in the bar.

## LET'S PARTY

The Crown Tavern offers delightful private rooms and outdoor spaces for your next event.

Ask to speak with a manager for more information or visit our website at www.crowninconcord.com

