

CAVIAR & CRAB DEVILED EGGS COMBO @ zesty stuffed eggs topped with caviar & crab, aioli garnish | 14

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

KING'S WINGS

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

PARMESAN TRUFFLE FRIES V

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

ENGLISH ONION SOUP

leeks & onions simmered in chicken & beef stock, crouton, cheddar & mozzarella gratin, garnished with frizzled onion | 11

CHILI QUESO TATER TOTS V

roasted chilies & jalapeños blended with English cheddar served hot & creamy over crispy fried tater tots | 12

BRAISED SHORT RIB POUTINE steak fries with demi-glace, hot cheddar sauce | 14

ROASTED TOMATO BISQUE

fire roasted tomatoes, garlic, herbs, cream, cheese toasties | 9

PARKER HOUSE ROLLS FOR THE TABLE
house baked served with whipped butter | 6



OYSTERS ON THE HALF (F) five oysters, cocktail sauce, classic mignonette | 15

STUFFED BAKED CLAMS

with fresh crab meat, garlic herb butter, seasoned bread crumbs | 15

CRISPY SHANGHAI SHRIMP

fried shrimp tossed in Asian chili aioli, ponzu dipping sauce | 16

STEAMED MUSSEL POTS

steamed P.E.I. mussels with your choice: red sauce, spicy white wine garlic & herbs, or Indian curry cream, bruschetta | 14

BIG ISLAND TUNA POKE NACHOS

ahi tuna & avocado tossed in sweet & spicy soy marinade, served over crispy wonton chips | 16

BUTTERMILK FRIED CALAMARI

golden fried, spicy aioli, marinara sauce | 13 ADD CHERRY HOT PEPPERS +3



enhancements: grilled chicken +6 | blackened salmon +8 spicy shrimp +8 | skewered filet mignon +10 | tuna steak + 10

BEETS & BURRATA V

red & gold beets, burrata cheese, arugula + fresh greens, pistachios, tomato, fresh basil, balsamic vinaigrette | 16

SPICY CAESAR

romaine hearts, classic citrus Caesar dressing spiked with heat, toasted peppercorn bread crumbs, fresh grated parmesan | 12

ENGLISH GARDEN CHOPPED CLUB

grilled asparagus, tomato, grilled & diced honey ham, red onion, blue cheese, green peas, romaine & watercress, creamy lemon herb dressing | 15

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 | 13

ST. BART'S V

fresh greens, seasonal berries, candied walnuts, mango salsa, mandarin oranges, tomatoes, honey lime dressing | 15



ROYAL SUNDAY ROAST

English cut prime rib (14 oz), Yorkshire pudding, roasted rosemary potatoes, creamed spinach, house wine or Crown Tavern brew (Limited Quantities) | 36





FISH & CHIPS

New England cod fillet, battered & fried, chips, cole slaw | 23

WOODSTOCK PUB PIE

lamb & short rib braise, pearled onions, peas, corn & carrots in rich red wine sauce, topped with potato mashers & melted cheddar | 22

MISO GLAZED SCALLOPS & RISOTTO

jumbo sea scallops served over parmesan & bacon risotto with snow peas, miso glaze | 34

BANGERS & MASH

spicy local sausage nicely caramelized, served with golden mashed potatoes bathed in onion brown gravy, radicchio & kale sauté garnish | 21

CHICKEN PICCATA FLORENTINE

sautéed chicken medallions with lemon caper sauce, served with spinach & toasted orzo | 24

MARYLAND CRAB CAKES

all lump crab cakes blended with a rich cream sauce scented with sherry, house chips, cole slaw, classic tartar sauce | 30

CROWN TAVERN PRIME MEATLOAF

prime ground beef blended with tomato ragout, herbs & spices, slow roasted & served with red wine demi-glace, garlic mashed potatoes, balsamic brussels sprouts | 28

TAVERN GRILL

AHI TUNA TATAKI

sesame grilled ahi tuna steak served over miso stir fried veggies & drunken udon noodles | 27

STEAK FRITES AU POIVRE

New York strip steak grilled & sliced with brandied au poivre sauce, frites tossed with garlic & parsley | 36

THE HUNTSMAN'S GRILLED PORK CHOP @

tomahawk seared bone in pork chop with apple bourbon glaze, mashed potatoes, brussels sprouts | 34

CURRIES & BOWLS

LONDON TIKKA MASALA

chicken breast morsels, roasted cauliflower florets & basmati rice tossed in classic masala tomato cream sauce, naan | 20 vegan alternative: sub brussel sprouts •

FILET STROGANOFF

tender filet tips sautéed with Kennett mushrooms, classic stroganoff sauce, served over pappardelle | 26

BUTTERNUT SHRIMP CURRY

seared jumbo shrimp, shishito peppers, asparagus, red onion, English peas, basmati rice tossed in butternut squash coconut curry sauce, naan | 22

FARMHOUSE VEGGIE BOWL V

brussels sprouts, butternut squash, broccoli, cauliflower, heirloom carrot, onion, bell pepper over mashed potatoes, chimichurri, frizzled onion garnish | 16

enhancements: grilled chicken +6 | blackened salmon +8 spicy shrimp +8 | skewered filet mignon +10 | tuna steak + 10

→ SANDWIGHES ←

THE CROWN BURGER

Hereford steakburger, toasted brioche bun, sharp cheddar, thick cut bacon, 1000 island, lettuce, tomato, red onion, chips, pickle | 19

ENGLISH DIP ROAST BEEF

the classic with cheddar sauce, demi dip, horseradish, torpedo roll, chips, pickle | 18

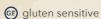
ROASTED VEGGIE TOASTIE

assorted roasted veggies, chimichurri sauce, melted Lancastershire cheddar grilled on sourdough, served with tomato bisque | 17

CHICKEN & PEPPER JACK CHEESE STEAK

grilled & sliced chicken breast

blended with Kennett mushrooms, bell peppers & onions, topped with peppery jack cheese on torpedo roll, chips, pickle | 17



vegetarian