

STARTERS

CAVIAR & CRAB DEVILED EGGS COMBO ^{GF}
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 ^V
house baked served with whipped butter | 6

SEAFOOD BAR

OYSTERS ON THE HALF ^{GF}
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**

SALADS

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

MAINS

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

WOODSTOCK PUB PIE
lamb & short rib braise, pearl 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 ^{GF}
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 ^V

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

SANDWICHES

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 ^V
assorted roasted veggies, chimichurri sauce, melted Lancashire 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

^{GF} gluten sensitive

^V vegetarian

We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.