

CITY TAVERN

APPETIZERS

CHICKEN QUESADILLA

grilled chicken, smoked bacon and sweet onion quesadilla with Fresno chile - sharp cheddar fondue -13-

JERK SPICED CHARRED BEEF TENDERLOIN TIPS ^{GF}

with roasted tomatillo-avocado sauce, chipotle crema and crispy tortilla chips -14-

City Tavern PRETZEL

house made sea salt soft pretzel sticks with Newcastle brown Welsh rarebit sauce with bacon -11-

GRILLED LEMONGRASS MARINATED CHICKEN SKEWER ^{GF}

with Thai peanut sauce and sweet and spicy cucumber salad -12-

BIG CITY ARTICHOKE DIP ^V

with toasted pita chips, pine nuts and feta -11-

JUMBO CRISPY CRABCAKE

with preserved lemon and smoked paprika aioli -15-

LOADED POTATO SKINS ^{GF}

applewood smoked bacon, slow braised beef, aged cheddar, scallions and sour cream -14-

TAVERN TACO TRIO

warm flour tortillas filled with daily house made inspiration -MP-

CLASSIC

BEEF, PORK AND VEAL MEATBALLS

pomodoro sauce, whipped ricotta and garlic crostini -14-

HOUSE MADE CHICKEN FINGERS

with our own "red menace" chile bbq sauce -13-

SEÑOR TIMITEOS BIG CITY NACHOS

house made crispy tortilla chips with our own City Tavern Chili, scallions, cotija, jack and cheddar -11-

CRISPY MOZZARELLA

fried mozzarella "sandwiches" served with Pomodoro sauce and house made basil pesto -12-

CITY TAVERN'S - *Award Winning* - CHICKEN WINGS

Ten wings tossed in your choice of house made sauce and served with our own *City Tavern Creamy Bleu Cheese Dressing*

SAUCE CHOICES:

Traditional Buffalo (mild or hot)
BBQ; Sweet Chile; Garlic Parmesan;
Cajun Sunshine

-12-

^{GF}

SOUPS & SALADS

BIG CITY FRENCH ONION SOUP

with gruyere, sharp provolone, caramelized onion, beef stock and sherry, toasted baguette -7-

City Tavern CHILI BOWL ^{GF}

all beef chili simmered with onions, peppers, tomatoes and beer served with aged cheddar, sour cream and tortilla crumble -7-

STARTER SALADS

SALAD ADD-ONS:

STEAK -9- SALMON -9- CHICKEN -6-

CAESAR

classic style dressing, house made croutons, cheese, crispy prosciutto -10-

WEDGE SALAD ^{GF}

cherry tomatoes, peppadews, applewood bacon, red onions, creamy bleu cheese -11-

ROASTED BEET SALAD ^V

with arugula, warm goat cheese, pistachio, golden raisins and sherry vinaigrette -10-

City Tavern SALAD ^{GF} ^V

mesclun, grape tomatoes, red onion, celery, carrots and parmigiano with red wine vinaigrette -7-

At City Tavern, we use the highest quality meat, seafood, produce and dairy products to prepare our dishes. We take pride in our relationships with local and national producers and purveyors. If you have any questions regarding any dishes, ingredients, sourcing or pricing please feel free to ask your server.

^{GF} GLUTEN FREE ^V VEGETARIAN

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

CITY TAVERN

MAIN PLATE SALADS SANDWICHES *and* BURGERS

All Sandwiches and Burgers served with French Fries

CITY TAVERN "BOB COBB" SALAD **GF**

mixed lettuces, grilled chicken, bacon, grape tomatoes, egg, avocado and cucumber with sherry vinaigrette -14-

CITY TAVERN STEAK SALAD **GF**

grilled flat iron steak, mixed greens, peppers, onions, tomatoes, buttermilk cayenne dressing -16-

SALMON NICOISE SALAD

faroe island salmon, mixed greens, green beans, olives, tomato, artichoke, egg & herbed vinaigrette -18-

CHICKEN MILANESE **GF**

crispy Italian style chicken cutlet with marinated tomatoes, cucumbers, lemon, mixed greens and balsamic dressing -15-

CRISPY BUFFALO CHICKEN SALAD

with romaine, celery, carrots, tomatoes and bleu cheese -15-

City Tavern **PHILLY CHEESESTEAK**

shaved C.A.B. ribeye, caramelized onions, sweet peppers, truffled provolone-cheddar sauce on a hoagie roll -14-

City Tavern **GRILLED CHICKEN SANDWICH**

marinated grilled chicken with roasted tomatoes, pickles, arugula, gruyere and lime honey mayo -12-

CUBAN REUBEN

pulled pork, first cut corned beef, spicy mustard, pickles, sauerkraut, swiss cheese, marble rye - 14-

LOBSTER ROLL

classic lobster salad with lemon aioli served on new england style roll with housemade potato chips -17-

ROASTED TURKEY

avocado, cole slaw, havarti and russian dressing on toasted whole grain bread -12-

ROASTED PULLED PORK WRAP

slow-cooked pulled pork with charred pineapple, pickled carrots, grilled red onion, cotija cheese and scallion mayo wrapped in a warm tortilla -12-

City Tavern **HOUSE BURGER**

10oz. C.A.B. burger, CT special sauce, LTO, American cheese -13.50-

MONTANA BURGER

shredded lettuce, crispy onion ring, house made BBQ sauce, tomato bacon jam, aged cheddar -14.50-

PIZZA

8"/12"

MARGHERITA 11/13

tomato sauce, basil, fresh mozzarella

PEPPERONI 11/14

shredded mozzarella, shaved parmigiana, red sauce, pepperoni

MUSHROOM 13/16

shiitake, cremini and oyster mushrooms, roasted shallots, prosciutto, parmesan, mozzarella cheese

SAUSAGE 12/15

Italian sausage, sweet and hot peppers, mozzarella and asiago

VEGETARIAN 11/14 **V**

white, garlic oil, spinach, artichokes, roasted peppers with ricotta, asiago and parmesan

BRONX BOMBER 14/17

meatball, sausage, pepperoni, fresh mozzarella and parmigiana

CACCIATORE 13/16

braised free-range chicken, Italian olives, mushrooms, peppers and crushed tomatoes, pecorino romano, parmigiana and mozzarella

CREATE YOUR OWN PIZZA

For the best results please limit your selections to four toppings

City Tavern **PIZZA**

Topped with sauce and mozzarella cheese

8" -\$9 12"-\$13

ADDITIONAL TOPPINGS:

8" -\$2/each 12"-\$3/each

Pepperoni	Kalamata Olives
Italian Sausage	Black Olives
Prosciutto	Anchovies
Meatballs	Mozzarella
Sweet Peppers	Asiago
Hot Peppers	Fresh Mozzarella
Artichokes	Romano
Mushrooms	Parmigiano
Spinach	Goat Cheese
Banana Peppers	Ricotta
Cherry Peppers	Cheddar
Caramelized Onions	Red Onion

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ENTREES

STEAK FRITES

14 oz. C.A.B. NY strip steak with french fries, roasted garlic, herbed compound butter and veal jus -29.75-

ROASTED FREE RANGE BELL & EVANS 1/2 CHICKEN ^{GF}

with spring vegetable succotash and toasted almond wild rice -23.75-

WILD FAROE ISLAND SALMON

daily preparation -MP-

BBQ GRILLED BABY BACK RIBS

with sweet and smoky CT BBQ sauce, buttermilk mashed potatoes and fried pickles -22.75-

City Tavern MEATLOAF

house made beef, pork and veal meatloaf with crispy potato croquettes, roasted broccolini and mushroom bordelaise -19.75-

STUFFED PEPPERS ^{GF} ^V

sweet bell peppers stuffed with quinoa, cecis, spinach and feta -15.75-

City Tavern MAC & CHEESE

aged cheddar and creamy fontina sauce, with toasted breadcrumbs -12.75-

add smoked bacon -3-

add italian sausage -3-

add shaved truffle -5-

add lobster -8-

Daily Specials

MONDAY - Chicken Parmigiana

TUESDAY - Pork Chop

WEDNESDAY - Mussels Frites

THURSDAY - Fried Chicken

FRIDAY - Fish and Chips

SATURDAY - Prime Rib

SUNDAY - Chicken Pot Pie

SMALLER APPETITES

Ages 12 & Under

8" CHEESE PIZZA -7-

6oz HAMBURGER OR CHEESEBURGER

with french fries -7-

PASTA

with pomodoro sauce or butter and cheese -7-

CHEESE QUESADILLA -7-

CHICKEN FINGERS -7-

SIDES:

STEAK FRITES -6-

ONION RINGS -6-

Add cheese -2-

Add chili -2-

Loaded -3-

POTATO CROQUETTES -6-

ROASTED BROCCOLINI -6-

BUTTERMILK MASHED POTATOES -6-

MAC & CHEESE -6-

GLAZED CARROTS -6-

SMALL SALAD -6-

GREEN BEANS -6-

BRUSSELS SPROUTS -6-

Dessert

DIRTY VEGAS

a house made chocolate chip cookie, accompanied with fresh whipped cream, Pittsford Dairy Lumberjacked ice cream and coconut almond ice cream. Finished with toasted almonds and chocolate ganache and served in an over-sized martini glass -12-

CHOCOLATE CHUNK BROWNIE

with house made chocolate ganache, and dulce de leche caramel sauce -8-
add scoop of Pittsford Farms Dairy Ice Cream -2-

LEMON CAKE

classic white cake filled with lemon cream, finished with powdered sugar and raspberry puree -8-

^A ALLERGY NOTICE: ALL DESSERTS MAY CONTAIN NUTS

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